

	FRESH PRODUCE QUALITY SPECIFICATIONS		
	ONION	Doc Ref No.	NAMB-FPQS - 01
		Revision Status	Issue 1
		Revision Date	10 Jan 2023
	<i>Allium cepa</i>	Approved By	Chief Operations Officer

PRODUCE SPECIFICATIONS	
Product type	Globe shaped onion grown from <i>Allium fistulosum</i> L.
Recommended Varieties	❖ Texas Grano ❖ Granex 32 ❖ Pyramid ❖ Mustralian brown ❖ Red creole
Quality Factor	Standard to be complied with
Minimum requirements	❖ Be intact ❖ Free from external moisture ❖ Free from Insect infestation ❖ Free from decay ❖ Free from blemishes, bruises and injuries ❖ Free from cold damage ❖ Free from sun scotch ❖ Free from Pest droppings ❖ Free from Fungal and bacterial decay ❖ Free from bitter taste ❖ Be clean and free from foreign taints, odours, flavours or textures ❖ Be fresh, firm and show no signs of withering ❖ Be sound and attractive in appearance and have normal characteristics of the cultivar
Colour	❖ Typical of cultivar. No unnatural discolouration ❖ No yellow discolouration, sunburn or excessive insect damage or rust on leaves
Taste	❖ No foreign taints, odours, flavours or textures
Firmness	❖ Must be firm, fresh and attractive ❖ No wilted or shrivelled onions or leaves allowed
Size:	Diameter of bulb: 6 – 9cm Leaves: minimum length = 25cm (must be trimmed to fit into crate) Bunch: 4 – 6 bulbs
Packaging Requirements	❖ Container

	○ Must be clean, dry, undamaged and suitable ○ Must not impart a foreign taste or odour to the green onions ○ Must be free from any visible signs of fungal growth ○ Must be free from unwanted particles ○ Must be strong and rigid enough to ensure that it does not tear to the extent that onions are damaged or are at a risk of being damaged during normal storage, handling or transport. ❖ Packing ○ Only green onions of the same maturity, size and shape must be packed in the same container ○ Must be packed firmly and to capacity
Post-Harvest Information	❖ Green onions are very perishable and can be stored at 0°C for 3-4 weeks if moisture loss is prevented. ❖ Too high temperatures favour rapid yellowing and decay of leaves ❖ Keep green onion in a cool place that allows air to circulate and away from direct sun ❖ Below 10°C in a refrigerated or insulated unit
Storage Requirements	❖ Temperature: 0-2°C ❖ Humidity 90-95%
Prepared by:  Quality Assurance Officer Reviewed By:  Market Manager Approved:  Chief Operations Officer Date: <u>13.02.2023</u> Date: <u>13.02.2023</u> Date: <u>13.02.2023</u>	