#### **ONION**

Common Name : Pyaz English Name : Onion

Botanical Name: Allium cepa (L)

### **Minimum Requirement:**

#### (i) Onion shall be-

- intact, clean, sound, produce affected by rotting or deterioration such as to make it unfit for consumption is excluded
- free from any visible foreign matter, foreign smell, pests, abnormal external moisture, damage caused by frost,
- sufficiently dry for the intended use(in the case of onions for storing, at least the two first outer skins and the stem must be fully dried)
- without hollow or tough stems



(ii) The stems must be twisted or clean cut and must not exceed 6 cm in length (except for stringed onions).

### **Criteria for Range:**

S.No	Tradable	Test	Reference Result		
	Parameter	results	Range-I	Range- II	Range- III
1	Criteria for		Onion shall be of	Onion shall be of	Onion which do
	grade		superior quality.	good quality. They	not qualify for
	designatio		They shall be	shall be	inclusion in the
	n		characteristic of	characteristics of the	higher grade, but
			the variety and /or	variety and/or	satisfy the
			commercial type.	commercial type.	minimum
					requirements. They
			The bulbs shall be:	The bulbs shall be:	shall be reasonably
			- firm and	- firm and	firm.
			compact;	compact;	Thefollowing defec
			-	-	ts may be allowed,
			unsproute	unsprouted (	provided the onion
			d (free from	free from	retain
			externally	externally visible	their essential
			visible shoots);	shoots);	characteristics as
			- properly	- free from	regards the quality,
			cleaned;	swelling caused	the keeping quality
			- free from	by abnormal	and presentation.
			swelling caused	development;	
			by abnormal	- free of root	- defects in
			development;	tufts, however,	shape;

free of root tufts, however, onions harvested before complete maturity, root tufts are allowed.

They shall be free of defects, with the exception of very slight superficial blemishes, provided these do not affect the general appearance of the produce, the quality, the keeping quality presentation in the package.

onions harvested before complete maturity, root tufts are allowed.

The following slight defects, however, may beallowed provided, these do not affect the general appearance of the produce, the qualit the keeping у, quality and presentation in the package.

- a slight defect in shape;
- a slight defect in colouring;
- -

light stainin g which does not affect the last dried skin protecting the flesh, provided it does not cover more than one-fifth of the bulb's surface.

- Superficial cracks in and absence of part of the outer skins, provided the flesh is protected.

- defects in colouring;
- early signs of shoot growth visible from outside (not more than 10% by number or weight per unit of presentation);
  - traces of rubbing;
  - slight marking caused by parasites or disease;
- small healed cracks;
- slight bruising, healed, unlikely to impair keeping qualities;
- root tufts;
  - stains which
    do not affect
    the last dried
    skin protecting
    the flesh
    provided they
    do not cover
    more than half
    the bulb's
    surface;
  - cracks in the outer skins and the absence of a part of the outerskins f rom not more than half of the bulbs's surf ace;
- cracks in the outer skins and the absence of

_				
				a part of the outerskins f rom not more than one-third of the bulb's surface, provided the flesh is not damaged.
2	Size of the Onion			
		Size Code	Diameter of the equatori	al
	Size is		section (mm)	
	determine d by the	Small	10-20	
		Medium	21-40	
	maximum	Large	41-70	
	diameter			
	of the			
	equatorial			
	section			

## Sampling Plan: (Bags):

5% of the bags will be sampled from the lot.

# **Sampling Procedure:**

The sample collected from each bag, should be about 250 gms and will be called as primary sample. All primary samples shall be mixed and will be called as Laboratory Sample. The size of the laboratory sample should be at least 1.0 kg.