



MARKETING STANDARDS

ONIONS (*Allium cepa* L.)



PRODUCT: **ONIONS (*Allium cepa* L.)** FILE NUMBER: 26
 VARIETIES: Several VERSION: 2
 SOURCE: EU

0. REFERENCE Regulation 1508/2001 of 24 July 2001.
 Amended by: Regulation 46/2003 of 10 January 2003; Reg. 1465/2003 of 19 August 2003, Reg. 907/2004 of 29 April 2004..

1. DEFINITION This standard applies to onions for supply fresh to the consumer. Onions for industrial use are excluded.

2. MINIMUM REQUIREMENTS

Intact, sound, clean, free from damage caused by frost, sufficiently dry for the intended use (for storing, at least the two first outer skins and the stem must be dry), without hollow or tough stem, practically free from pests and their damages, free of abnormal external moisture, free of any foreign smell and/or taste. The stems must be twisted or clean cut and ≤ 6 cm in length (except for stringed onions).

3. DEVELOPMENT AND CONDITION

Development and condition must be such as to enable them to withstand transport and handling, and to arrive in satisfactory condition at destination.

4. CLASSIFICATION

Class I: Good quality. Characteristic of the variety. Firm and compact, unsprouted, free from swelling caused by abnormal development, practically free of root tufts (for onions harvested before complete maturity, root tufts are allowed).

Defects admitted, if they do not affect appearance, quality, postharvest life or presentation:

- a slight defect in shape and/or in colouring,
- light staining which does not affect the last dried skin protecting the flesh, provided it covers ≤ 1/5 of the bulb's surface,
- superficial cracks in, and absence of part of the outer skins, provided the flesh is protected.

Tolerance: 10% by number or weight out of standards, but within Class II standards or, exceptionally, coming within the tolerances of that class.

Class II: Reasonably firm. Defects admitted, provided they retain their essential characteristics of quality, the keeping quality and presentation:

- defects in shape and colouring,
- early signs of shoot growth visible from the outside (≤ 10% by number or weight per unit of presentation),
- traces of rubbing,
- slight marking caused by parasites or diseases,
- 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 it covers ≤ 1/3 of the bulb's surface,
- cracks in the outer skins and the absence of a part of the outer skins from ≤ 1/3 of bulb's surface, provided not damaged flesh.

Tolerance: 10% by number or weight out of standards, with the exception of produce affected by deterioration affecting consumption (e.g. rotting).

5. SIZING By diameter: **By diameter:** (max. diameter of the equatorial section).

Minimum diameter: 10 mm

Difference between the smallest and the largest onions in the same package

Difference	5 mm	10 mm	15 mm	20 mm	30 mm
Smallest onion diameter	≥ 10 mm to < 20 mm	≥ 15 to < 25 mm	≥ 20 mm to < 40 mm	≥ 40 mm to < 70 mm	≥ 70 mm

Size tolerance: 10% by number or weight of onions not satisfying the size identified, but with a diameter of no more than 20 % below or above it.

6. PRESENTATION

Uniformity: in origin, variety, quality and size.

The characteristics (number of bulbs or net weight) of the strings in any one package for stringed onions, must be uniform.

Sales packages, of ≤ 3 kg net weight, may contain mixtures of onions of different colours, provided they are uniform in quality and, for each colour concerned, in origin, variety and size. The visible part must be representative of the entire contents.

Packaging: The produce must be packed in such a way to assure its protection.

Materials must be new, clean and of a proper quality. Non-toxic ink or glue. Packages must be free of all foreign matter. Stickers individually affixed to products shall be removable without leaving a visible trace of glue or damaging the fruit skin.

- Presentation:**
- arranged in layers,
 - loose in the package (including in bulk bins),
 - transported in bulk in the means of transport,
 - in strings of certain number of bulbs (number ≥ 6 onions) with fully dried stems, or of a certain net weight.

Mixed products: Onions may be mixed, in sales packages of < 3 Kg net weight, with different types of fresh fruit and vegetables on the condition laid down by the Regulation 48/2003 of 10 January 2003.

7. MARKING
 -legibly and indelibly marked,
 - grouped on the same side,
 - visible from the outside.

Identification: The name and address of the packer and/or dispatcher, which can be replaced on:

packages but not pre-packages by a code mark (officially issued or accepted) of the packer and/or dispatcher. The latter should be accompanied by the words "packer and/or dispatcher" (or equivalent abbreviations); or

pre-packages only by the name and address of a seller in the EU in close connection with the words "Packed for:" and a code to represent the packer and/or distributor (coded information must be available on request).

Packages containing sales packages visible from the outside, marked with the above markings, must be free of markings. Where palletised, the pallet should be labelled with the above information on two sides.

Nature of the produce:

- 'Onions', if not visible from the outside.
- 'Mixed Onions' or equivalent, where appropriate and if not visible from outside, indication each of the colours and min. number of pieces of each colour.

Origin: Country (comp) and district or local name (opt). Mixture of onions of different origins: indication of each country shall appear next to colour name concerned.

Commercial specifications:

Class; Size expressed by min. and max. diameters; Net weight.

Official control mark: (opt)

For onions dispatched in bulk, the above particulars appear on a document accompanying the goods or on a notice placed in a visible position inside the means of transport.



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8. CONTAMINANTS

Heavy metals	Maximum level	Commission Regulation	Sampling & Analysis methods
Lead (Pb)	0,1 mg/kg wet weight	466/2001	Directive 2001/22/EC
Cadmium (Cd)	0,05 mg/kg wet weight	466/2001	Directive 2001/22/EC