

## Product Specification

### RED ONION

The onion or *Allium cepa* L. belongs to the Liliaceae family. It's a vegetable whose bulb is used regularly in modern and traditional recipes of the region of Murcia due to its nutritional properties, neat development of their culture and their availability virtually year-round. The origin of this culture seems placed in Central Asia, though also found ancient evidence of its existence in the North of Africa. Would be the Romans who introduced, through his conquests during the imperial period, the consumption of this vegetable in the coastal countries of the Mediterranean since it was one of the staple foods in the diet of its legionaries (claimed it gave them strength for the battle).

#### Process:

It takes place when they start to dry out the leaves, signal have reached the appropriate stage of maturity. They start with the hand if the soil is light, with hoe or other instrument to do so for the rest of the soil. They shake and are placed on the ground, where will be 2-3 days so that the Sun, dry them but taking care to remove them once a day. It is suitable to perform under stable time in dry days.

#### Description:

Plant the bulb and stem is edible. **Onion flavour** is given by volatile and non-volatile sulfur compounds and to a lesser extent soluble sugars. It has a bulb of spherical shape and concentric layers.

**Scientific Name**  
Allium cepa L.

**Family**  
Liliaceae

**Variety**  
White, yellow, red, China

**Origin**  
Asia Central



#### Characteristics:

ORGANOLEPTIC PROPERTIES		
<b>Taste:</b>	In general Spicy	
<b>Appearance:</b>	Globose, spherical or ellipsoidal	
<b>Smell:</b>	Characteristic	
<b>Color:</b>	Intense, purplish red, purplish red	

MICROBIOLOGICAL CHARACTERISTICS		
E.Coli	<1000	cfu/g
Salmonella	Absent	In 25g

NUTRITION (in 100 gr) **		
Energy	37	Kcal
Proteins	1.3	g
Fat	0.00	g
Dietary Fiber	2.1	g
Carbohydrates	7	g
Calcium	30	Mg
Vitamin C	8	Mg

(\*\*)Values may vary

#### Packaging:

Polypropylene mesh with measures 70 cm.x 100 cm.



#### Life-time and storage conditions

3 to 4 months:

Temperature: 25°C - 32°C  
 Relative Humidity: 75% - 80%

#### Uses

Food is consumed fresh bulb and also the aerial part (without form) as green onions. He industrializes as Pickles in vinegar and dehydrated it for soups or powdered (onion salt). Onion consumption is associated with the reduction of lipids in blood, cholesterol and activity anti platelet, factors that contribute to reducing the risks of cardiovascular disease.

#### Non-GMO:

We certify that our product has NOT been genetically modified.

#### Additive Free:

We certify that our product is 100% additive free.