



Red Onion

Product Description

Premium red onion, processed to lock in its vibrant colour, sweet aroma, and savoury bite—perfect for soups, sauces, blends, and processed meals.

Features & Sensory Profile

- **Colour** : Deep purplish-red to bright red, depending on cut and process
- **Flavour & Aroma** : Sweet, pungent, and aromatic with a hint of spiciness
- **Taste** : Savoury, mildly sweet with a sharp onion bite
- **Appearance** : Uniform cuts with natural red hue, free from foreign matter

Technical Specifications

Available Formats

- Minced
- Powder
- Kibbled
- Chopped Standard
- Flakes & Powder Toasted

Seasonality & Availability

- **Contracting** : Jan, Feb, Mar, Apr, May, Dec
- **Harvest** : Jan, Feb, Mar, Apr, May, Jun, Nov, Dec
- **Production** : Jan, Feb, Mar, Apr, May, Jun, Jul, Aug, Sep, Nov, Dec



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Packaging Options

Packed in HMHDPE bag inside a corrugated box

- Kibbled : 20 kg
- Chopped : 14 kg
- Minced : 18 kg
- Granulated : 23 kg
- Powder : 24 kg

Container Loading

- Kibbled : 20 kg → 20 boxes × 40 pallets = 16,000 kg (40 ft container)
- Chopped : 14 kg → 27 boxes × 40 pallets = 15,120 kg (40 ft container)
- Minced : 18 kg → 27 boxes × 40 pallets = 19,440 kg (40 ft container)
- Granulated : 23 kg → 27 boxes × 38 pallets = 23,598 kg (40 ft container)
- Powder : 24 kg → 27 boxes × 38 pallets = 24,624 kg (40 ft container)

Storage Conditions

- Store in a cool, dry place
- Temperature below 22 °C / 72 °F
- Relative humidity not exceeding 75% RH
- Shelf life: 18 months under recommended storage conditions

Culinary Applications

- Ideal for use in soups, sauces, spice blends, ready meals, seasonings, and processed meats