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FRESH FRUIT & VEGETABLE IMPORT • LOGISTICS • RETAIL

ONION

Origin country	Variety	Type of package	Size	Unit weight
India Egypt	Yellow Red White	bag	diameter 50-80 mm	10/ 25 kg

DESCRIPTION OF GOODS

- outer skin is - white, yellow, red colour typical of the variety;
- smell and taste typical for botanical variety, free of any foreign smell and/or taste.

CLASSIFICATION / DEFECTS

1st GRADE	2nd GRADE
<p>Onions in this grade must be characteristic of the variety and/or commercial type. The bulbs must be:</p> <ul style="list-style-type: none"> • firm and compact; • free from externally visible shoots; • free from swelling caused by abnormal vegetative development; • practically free of root tufts; however, for onions harvested before complete maturity, root tufts are allowed. <p>The following slight defects, however, may be allowed, provided these do not affect the general appearance of the produce, the quality, the keeping quality and presentation in the package:</p> <ul style="list-style-type: none"> • a slight defect in shape; • slight defects in colouring; • light staining that does not affect the outer skin, provided it does not cover more than one fifth of the bulb's surface; • superficial cracks in and partial absence of the outer skins, provided the flesh is protected; • slight lack of dry peel not exceeding 1/3 of the bulb's surface area of early onions (bulbs of later onions must have at least 1 layer of whole dry peel). 	<p>This grade includes onions that that can't be included in the 1st grade but satisfy the minimum requirements specified in the Introduction The following defects may be allowed, provided the onions retain their essential characteristics as regards the quality, the keeping quality and presentation:</p> <ul style="list-style-type: none"> • defects in shape; • defects in colouring; • traces due to rubbing; • slight marking caused by parasites or disease; • small healed cracks; • root tufts; • stains that do not affect the outer skin, provided they do not cover more than half the bulb's surface; • cracks in the outer skins and partial absence of the skins over a maximum of one third of the bulb's surface, provided the flesh is not damaged. <p>Tolerance - no more than 10% of the shipment (1 grade)</p>
OUT OF STANDARD	WASTE
<ul style="list-style-type: none"> • with sprouting roots; • exposed, with the lack of dry peels more than 1/3 of the bulb's surface • dry spots more than 50% of the bulb's surface; • forked bulbs not joint by dry peels; • with stems exceed 6 cm in length; • sprouting less then 2 cm (before 1 August); • mechanical damaged in the depth of 1 juicy scale of bulb, with mechanical damages of buttom; • soiled, contaminated by foreign matters; • poorly dried; • soft bulbs; • with sooty fungus. <p>Tolerance - no more than 3% of the shipment.</p>	<p>Onions which don't correspond to minimum requirements (Introduction) and</p> <ul style="list-style-type: none"> • damages caused by pests; • rotten bulbs, damaged by frost, steamed bulbs; • with severe mechanical damages; • sprouting more than 2 cm.
<p>No more than 10% of fruits which the size is less than the minimal allowed size</p>	

1st GRADE

Photo 1: yellow onions

Photo 2: red onions

Photo 3: white onions

4: package (bulk)



1



2



3



4

2nd GRADE DEFECTS



5



6



7



8



9



10

Photo 5: defects in shape Photo 6: defects in colouring Photo 7: traces due to rubbing Photo 8: root tufts
Photo 9: stains that do not affect the outer skin Photo 10: cracks in the outer skins provided the flesh is not damaged

OUT OF STANDARD



11



12



13



14



15

Photo 11: sprouting roots Photo 12: exposed bulb Photo 13: big dry spot Photo 14: big dry stems exceeding 6 cm in length
Photo 15: soiled bulb

WASTE



16



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18



19



20

Photo 16: damage caused by pests Photo 17: rotten bulbs Photo 18: frozen bulb Photo 19: severe mechanical damage
Photo 20: sprouting more than 2 cm