



## Storage & Handling Tips for Dry Onions

- ❖ Always handle onions with care. Do not drop onions as this often causes bruising and internal decay.
- ❖ Bagged or boxed onions should be stored at least one foot away from walls and other pallets to allow proper air movement.
- ❖ Keep stacks of bags or boxes at five feet or less.
- ❖ Store onions in a cool, dry, well-ventilated area.
- ❖ Maintain storage temperature of 45-55°F.
- ❖ Do not wrap onions in plastic or store in plastic bags. A lack of air circulation will reduce shelf life.
- ❖ Onions should feel firm and dry, be free of gray or black mold, and should not have any visible sprouting. Some loose skins are normal.
- ❖ Do not store onions with potatoes or other produce items that release moisture.
- ❖ Onions will absorb odors produced by apples and pears.
- ❖ Keep onions out of direct sunlight and other heat sources.
- ❖ Cut onions will keep for several days if sealed in plastic bags or containers and refrigerated.