



Growers of the World Famous “Vidalia Sweet Onions”

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.