



GRADE - US 1

PACK - 4/2 lb.

ORIGIN - US Mexico

AVAILABILITY - Year Round

ETHYLENE PRODUCE - No

ETHYLENE SENSITIVE - Yes

STORAGE ZONE - C

RECEIVING

Good quality Green Onions should be crisp with fresh, tender green tops and slightly bulbed white ends.

AVOID / REJECT

Avoid Green Onions with discolored, decaying, slimy or wilted tops.

STORAGE / HANDLING

Green Onions should be stored in the coldest part of the cooler to maintain shelf life. The ideal storage temperature is 34-36 degrees F. Green Onions are ethylene sensitive which may cause yellowing and decay; avoid storage near ethylene producing items. Also, Green Onions are sensitive to cooler drafts so make sure after opening the bag it is properly sealed to prevent premature dehydration and limit exposure to any ethylene gas present in your cooler.

OTHER