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**NATIONAL STANDARD OF THE
PEOPLE'S REPUBLIC OF CHINA**

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Onions -- Guide to storage

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(English Translation)

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Foreword

This standard was drafted in accordance with GB/T 1.1-2009 given rules.

This standard is identical with ISO 1673:1991 "Onion Storage Guide" (English version), its technical content and structure of the text with the ISO 1673.

1991 consensus.

For ease of use, this standard made the following editorial changes.

- Deletion of the ISO 1673:1991 Foreword and Introduction;
- Use the "standard" instead of "this International Standard";
- For ease of use in our country, "5 other storage methods," the statement has been modified;
- Punctuation were falsified.

This standard is proposed and managed by China General Chamber of Commerce.

This standard was drafted. Chinese Chamber of Commerce Business Standard Centre, China Vegetable Circulation Association, Renmin University of China School of Environment.

1 Scope

This standard gives the onion (*Allium cepa* Linnaeus) with or without the use of artificial refrigeration storage guidelines under conditions intended to enable its long-term storage and sales in the fresh state.

Scope This standard applies in Appendix A.

2 Normative references

The following documents for the application of this document is essential. For dated references, only the dated version suitable for use herein Member. For undated references, the latest edition (including any amendments) applies to this document.

ISO 2169. 1981 and measuring the physical conditions are defined in the cold storage of fruits and vegetables Harvesting and storage of pre-treatment 3

3.1 Varieties

You should choose the appropriate storage of onion varieties.

Note 1: Normally select late-maturing varieties of onion storage.

3.2 Harvest

Harvest should turn yellow in the 65% to 75% from green leaf, stalk lodging started, the leaves begin to wither, and onion wrapped in a clear skin Conduct (shows onions in physiological dormant state).

Harvesting should avoid abrasions and other injuries, should be cut off the stems, the length of the stem should be dried at no more than 4cm (see 3.4).

3.3 Quality requirements

Onion response for quality testing.

Should choose a good quality onions, should be consistent with the same species, complete, no mechanical injury, skin dry, wrap intact, mature quality requirements.

There should be no foreign odors.

Should retain a certain length of the stem, may have 2 to 3 layers of the skin layer package, can also be no skin package. Too big, too small, or irregular shape Fully mature onions are not suitable for storage.

Storage 3.4 Pretreatment to avoid sprouting during storage onion, if not strictly required, you can use sprout inhibitor.

Onions before storage should be dried to remove moisture as well as the appearance of membranous scales, fibrous roots and stems disk moisture.

If you can not be natural drying, artificial drying methods may be appropriate. According to the degree of moisture placed in the flow of hot dry air 4d, up to 8d. Air temperature up to 30 °C, relative humidity of 60% to 70%, per cubic meter of air flow through the flow of onion is 2m³/min ~ 25m³/min. Fresh air can be introduced from outside the repository, but also the storage gas mixture inside and outside the library, but two different types Type air

exchange rate of ventilation required different. Air storage library can also be easily repeated cycles, circulation flow rate of air per hour should be 40% to 50% of storage capacity.