



new crop Red Yellow Onion fresh Vegetables Fresh Peeled Onion Nitrogen-filled Bag

Specifications :

Price	US \$500 - \$900 / Metric Ton
Brand Name	onion
Model Number	03
Place of Origin	Shandong China (Mainland)
Min.Order Quantity	1 Carton
Payment Terms	T/T with 30% before production, 70% balance before delivery; L/C
Supply Ability	Supply four seasons, all the year round. 280 Metric Ton/ Metric Tons per Month
Delivery Detail	around 7 days after receipt of 30% deposit
Packaging Details	10kg/20kg mesh bag/ctn
Style	Fresh
Type	Onion
Part	Peeled

Detail Introduction :

Quick Detail:

Style:Fresh

Type:Onion

Product Type:Liliaceous Vegetables

Cultivation Type:COMMON

Part:Peeled

Shape:Round

Maturity: 100%

Size (cm):6-9cm

Weight (kg):20kg bag

Place of Origin:China

Product name:Fresh Onion

Color:Yellow

Taste:Typical Taste

Supply period:Year Round

Packing:

10kg/ctn,20kg mesh bag

Price Term:FOB CIF CFR

Harvest Time:June



SHELF LIFE:70 day

Quantity?1x40RH

24MTS for mesh bag packing

Specifications:

- 1.Own onion production base
- 2.Over 8 years experience
- 3.New crop fresh onion
- 4.ISO, GLOBAL GAP

Competitive Advantage:

- 1.We have our own factory & guarantee the quality
- 2.We have enough supply ability
- 3.We can supply more competitive price and service

Difference Between Onion and Shallot: Onion vs Shallot

1. Shallots grow as a cluster of bulbs from a single planted bulb similar to garlic while onions grow as a single big bulb per plant.
2. Shallots are a lot smaller compared to onions.
3. The common onion is *Allium cepa* while the commonly accepted shallot is *Allium ascalonicum*.
4. The shallot may resemble the taste of onion but milder and sweeter in flavor. Distinctively from onions, shallot may taste with a hint of garlic.
5. Onions are more difficult to grow than shallots.
6. Onions are seed-propagated, whereas shallots are vegetatively multiplied.
7. Onions are almost disc-shaped bulbs while shallots can appear like elongated onions.

Raw Onions

Nutritional value per 100 g (3.5 oz)

Energy?166 kJ (40 kcal)

Vitamin B6?0.12 mg (9%)

Carbohydrates?9.34 g

Folate (vit. B9) 19 ?g (5%)

- Sugars?4.24 g

Vitamin C?7.4 mg (9%)

- Dietary fiber?1.7 g

Calcium?23 mg (2%)

Fat?0.1 g

Iron?0.21 mg (2%)



Protein?1.1 g
Magnesium?10 mg (3%)
Water?89.11 g

Applications:

Culinary uses (Shallots)

Shallots are used in fresh cooking in addition to being pickled. Finely sliced, deep-fried shallots are used as a condiment in Asian cuisine, often served with porridge. As a species of *Allium*, shallots taste somewhat like a common onion, but have a milder flavour. Like onions and garlic, when sliced, raw shallots release substances that irritate the eye, resulting in production of tears.

Shallots appear to contain more flavonoids and phenols than other members of the onion genus.

Fresh shallots can be stored in cool, dry area (32 to 40 °F, 60 to 70% RH) for six months or longer. Chopped, dried shallots are also available.

Fresh Vegetable / Red Asian Shallots Contains Flavonoids And Phenols, the strong smell of onion

Packing

10kg/20kg mesh bag/ctn

packing

according to clients' requirements

As client's requirement

MOQ ?1×20'FCL

Price Term?FOB Qingdao, CNF,CIF

Payment Term

T/T with 30% before production, 70% balance before delivery; L/C

1×40'FCL 24-26MT

Advantages

- 1)We have our own factory & guarantee the quality
- 2)We have enough supply ability
- 3)We can supply more competitive price and service
- 4)Together with the professional production team, strict quality control system, above factors ensure products safer, healthier, and with high quality.
- 5)Onion is local product, moreover, reprocessed and storage by our own