Pure Natural Red / Yellow Onion Shallot Contains Iron Magnesium Copper

Specifications :

Price	US $300 - $500 / Metric Ton
Brand Name	Onion
Model Number	O927
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; 280 Metric Ton/ Metric Tons per Month
Delivery Detail	around 7 days after receipt of 30% deposit
Packaging Details	5kg/7kg/10kg/12kg/15kg/20kg mesh bag
Cultivation Type	Common
Maturity	100%
Part	Non-Peeled
Shape	Round
Style	Fresh
Type	Onion

Detail Introduction :

Pure Natural Red / Yellow Onion Shallot Contains Iron Magnesium Copper

Quick Detail:

Product Type: Liliaceous Vegetabless, liliaceous vegetabless

Type: Onion

Style: Fresh, fresh

Cultivation Type: Common

Part: Non-Peeled

Shape: Round

Maturity: 100%

Size (cm): 7

Certification: HACCP

Weight (kg): 20

Place of Origin: Shandong China (Mainland)

Brand Name: Onion

Model Number: O927

Origin: local production

Color: red, yellow, white

Advantage: intergrating process, store ad export in a body

Description:

1) HS. Code: 07031010

2) Variety: Shandong Red onion

3) Size: 2-3cm, 3-5cm, 5-7cm,7-9cm and so on

4) Shape: flate and round

5) Supplier time: all the year round

6) Package: 5kg/7kg/10kg/12kg/15kg/20kg mesh bag

7) Storing: temperature: +2’C

8) Moisture: 65%

9) Ventilation: 15CBM/H

10) Rich experience of profession exportation ensures us to deal the whole situation enficiently and with high quality.

11) Inspection Certificate: Certificate of Origin, Phytosanitary Certificate and Inspection Certificate of Quantity
In the autumn the leaves die back and the outer scales of the bulb become dry and brittle, and this is the time at which the crop is normally harvested. If left in the soil over winter, the growing point in the middle of the bulb begins to develop in the spring. New leaves appear and a long, stout, hollow stem expands, topped by a bract protecting a developing inflorescence. The flower-head takes the form of a globular umbel of white flowers with parts in sixes. The seeds are glossy black and triangular in cross section.

Specifications:

1.Own onion production base
2.Over 5 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	Manganese	0.129 mg (6%)
Thiamine (vit. B1)	0.046 mg (4%)	Phosphorus	29 mg (4%)
Riboflavin (vit. B2)	0.027 mg (2%)	Potassium	146 mg (3%)
Niacin (vit. B3)	0.116 mg (1%)	Zinc	0.17 mg (2%)
Pantothenic acid (B5)	0.123 mg (2%)	Fluoride	1.1 µg

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.

Packing	
Loose packing	5kg/7kg/10kg/12kg/15kg/20kg mesh bag
Small packing	10kg/ctn
Customized packing	according to clients' requirements
Price	
Logo	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
Quotation	Base on garlic' type, size, packing, quantity
Swift	Bank of China (BOC)
Conveyance	1×40’FCL 26-30MT
Note	
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)Onionis local product, moreover, reprocessed and storage by our own plant.

Market	North America, South America, Eastern Europe, Southeast Asia, Africa, Oceania, Mid East, Eastern Asia, Western Europe, Central America, Northern Europe, Southern Europe, South Asia, Domestic Market

Eye irritation

Chopping an onion causes damage to cells which allows enzymes called alliinases to break down amino acid sulfoxides and generate sulfenic acids. A specific sulfenic acid, 1-propenesulfenic acid, is rapidly acted on by a second enzyme, the lachrymatory factor synthase (LFS), giving syn-propanethial-S-oxide, a volatile gas known as the onion lachrymatory factor or LF. This gas diffuses through the air and soon reaches the eye, where it activates sensory neurons, creating a stinging sensation. Tear glands produce tears in order to dilute and flush out the irritant.

Eye irritation can be avoided by cutting onions under running water or submerged in a basin of water. Leaving the root end intact also reduces irritation as the onion base has a higher concentration of sulphur compounds than the rest of the bulb. Refrigerating the onions before use reduces the enzyme reaction rate and using a fan can blow the gas away from the eyes. The more often one chops onions, the less one experiences eye irritation.

The amount of sulfenic acids and LF released and the irritation effect differs among Allium species. In 2008, the New Zealand Crop and Food institute created a strain of "no tears" onions by using gene-silencing biotechnology to prevent synthesis by the onions of the LFS enzyme.

Storage in the home

Cooking onions and sweet onions are better stored at room temperature, optimally in a single layer, in mesh bag in a dry, cool, dark, well-ventilated location. In this environment, cooking onions have a shelf life of three to four weeks and sweet onions one to two weeks. Cooking onions will absorb odours from apples and pears. Also, they draw moisture from vegetables with which they are stored which may cause them to decay.

Sweet onions have a greater water and sugar content than cooking onions. This makes them sweeter and milder tasting but reduces their shelf life. Sweet onions can be stored refrigerated; they have a shelf life of approximately one month. Irrespective of type, any cut pieces of onion are best tightly wrapped, stored away from other produce, and used within two to three days.

Features	
Size	2-3cm, 3-5cm, 5-7cm, 7-9cm, 9-11cm
Name	2-5cm Bulk Fresh Red Onion for Mid east Indonesia market
Plant soil conditions	neutral loam, fertile soil
Plant air conditions	good atmospheric environment(away from the "three wastes" emissions enterprise)

Seeding time	In September
Harvest Time	In April
Forms and flavors	full round, and taste spicy
Supply Period	All the year round. a) Fresh onion: late April to August b) Cold storing onion: August to the next March
Transporting and Storing Conditions	a)Temperature: 0 - 3°C b)Humidity: ?70%(64% is the most appropriate) c)Ventilation: Keep-well ventilated
Quality	With hypertrophic and compact flake, glossy skin, no mechanical injury, leaves and peculiar smell, mud, no rot and bolting, no diseases and pests, with less water content and spicy or sweet taste
Shelf Life	9 months under proper condition

Culinary uses (Onions)

Onions are often chopped and used as an ingredient in various hearty warm dishes, and may also be used as a main ingredient in their own right, for example in French onion soup or onion chutney. They are very versatile and can be baked, boiled, braised, fried, roasted, sautéed or eaten raw in salads. Onions are also used as a thickening agent for curries providing bulk. Onions pickled in vinegar are eaten as a snack. These are often served as a side serving in pubs and fish and chip shops throughout the United Kingdom and Australia, often served with cheese and/or ale in the United Kingdom. In North America, sliced onions are battered and deep fried and served as onion rings.

Onion types and products

Common onions are normally available in three colours: yellow, red, and white. Yellow onions, also called brown onions, are full-flavoured and are the onions of choice for everyday use. Yellow onions turn a rich, dark brown when caramelized and give French onion soup its sweet flavour. The red onion is a good choice for fresh use when its colour livens up the dish. It is also used in grilling and char-broiling. White onions are the traditional onions that are used in classic Mexican cuisine. They have a golden colour when cooked and a particularly sweet flavour when sautéed.

While the large mature onion bulb is the onion most often eaten, onions can be eaten at immature stages. Young plants may be harvested before bulbing occurs and used whole as scallions. When an onion is harvested after bulbing has begun but the onion is not yet mature, the plants are sometimes referred to as summer onions.

Additionally, onions may be bred and grown to mature at smaller sizes. Depending on the mature size and the purpose for which the onion is used, these may be referred to as pearl, boiler, or pickler onions, but differ from true pearl onions which are a different species. Pearl and boiler onions may be cooked as a vegetable rather than as an ingredient and pickler onions are often preserved in vinegar as a long-lasting relish.

Onions are available in fresh, frozen, canned, caramelized, pickled and chopped forms. The dehydrated product is available as kibbled, sliced, rings, minced, chopped, granulated and powder forms. Onion powder is a spice widely used when the fresh ingredient is not available. It is made from finely ground, dehydrated onions, mainly the pungent varieties of bulb onions, and has a strong odour. Being dehydrated, it has a long shelf life and comes in several varieties: white, yellow and red.

Nutrition and health

Most onion cultivars are about 89% water, 4% sugar, 1% protein, 2% fibre and 0.1% fat. They contain vitamin C, vitamin B6, folic acid and numerous other nutrients in small amounts. They are low in fats and in sodium, and with an energy value of 166kJ (40 kcal) per 100 g (3.5 oz) serving, they can contribute their flavour to savoury dishes without raising caloric content appreciably.

Onions contain chemical compounds such as phenolics and flavonoids that basic research shows to have potential anti-inflammatory, anti-cholesterol, anticancer and antioxidant properties.[medical citation needed] These include quercetin and its glycosides quercetin 3,4'-diglucoside and quercetin-4'-glucoside. There are considerable differences between different varieties in potential antioxidant content. Shallots have the highest level, six times the amount found in Vidalia onions, the variety with the smallest amount.

Some people suffer from allergic reactions after handling onions. Symptoms can include contact dermatitis, intense itching, rhinoconjunctivitis, blurred vision, bronchial asthma, sweating and anaphylaxis. There may be no allergic reaction in these individuals to the consumption of onions, perhaps because of the denaturing of the proteins involved during the cooking process.

While onions and other members of the genus Allium are commonly consumed by humans, they can be deadly for dogs, cats, guinea pigs, monkeys and other animals. The toxicity is caused by the sulfoxides present in raw and cooked onions which many animals are unable to digest. Ingestion results in anaemia caused by the distortion and rupture of red blood cells. Sick pets are sometimes fed with tinned baby foods and any that contain onion should be avoided. Nor is it good for pets to be fed onion-containing leftovers such as pizza, canned spaghetti, Chinese dishes and onion rings. The typical toxic doses are 5 g (0.2 oz) per kg (2.2 lb) bodyweight for cats and 15 to 30 g (0.5 to 1.1 oz) per kg for dogs.

In India, some sects do not eat onions as they believe them to be an aphrodisiac. Various schools of Buddhism also advise against the consumption of onions and garlic because they increase desire when eaten cooked and anger when eaten raw.

Shallots, raw	
Nutritional value per 100 g (3.5 oz)	
Energy	301 kJ (72 kcal)
Carbohydrates	16.8 g
- Sugars	7.87 g
- Dietary fiber	3.2 g
Fat	0.1 g
Protein	2.5 g

Thiamine (vit. B1)	0.06 mg (5%)
Riboflavin (vit. B2)	0.02 mg (2%)
Niacin (vit. B3)	0.2 mg (1%)
Pantothenic acid (B5)	0.29 mg (6%)
Vitamin B6	0.345 mg (27%)
Folate (vit. B9)	34 ?g (9%)
Vitamin C	8 mg (10%)
Calcium	37 mg (4%)
Iron	1.2 mg (9%)
Magnesium	21 mg (6%)
Manganese	0.292 mg (14%)
Phosphorus	60 mg (9%)
Potassium	334 mg (7%)
Zinc	0.4 mg (4%)

How to Use Shallots

Since they're milder than onions or garlic, shallots are often used when they're going to be eaten raw, particularly in salad dressings, such as this Sherry Shallot Vinaigrette or these Green Beans Marinated in Shallot Dressing.

Shallots are also delicious with milder vegetables that benefit from the flavor kick of an allium but might be overwhelmed by garlic, like Sautéed Fiddleheads or this Warm Asparagus. Shallots are also great with mushrooms, fava beans, Swiss chard, and peas.

When slowly cooked or roasted, shallots become meltingly sweet. Toss them with oil, sprinkle them with salt, and cook the shallots in a hot oven until they are soft. Or, simply toss them in the pan when roasting a chicken, as in this Roasted Chicken With Shallots.

To prep shallots for cooking: cut off the the stem end of the shallot and remove the papery peel (larger shallots will be easier to peel if you cut them in half lengthwise). Slice, chop, or mince as needed to the recipe.