



brown onion

Product: Fresh Onion

Scientific Name: Allium Cepa

Variety: BROWN

Type: Long days

Seeds: Híbridos

Sowing type: Mechanized

Country of origin: Argentina

Growing places: Mar del Plata

Viedma

Choele Choel

Certification: GLOBAL GAP - GGN NBR: 4056186949998

Producción / Shipment:

Sowing: 15 August - 15 September

Harvest: 20 January - 10 February

Drying process: 30 days (*)

Selection and Shipment:

March - April - May - June - July

Appearance: Round bulbs – Brown color

With 3 firm external cataphiles of color type

White pulp - Unique center

Sizes: 35-50 mm // 50-70 mm //

60-80 mm // 70-90 mm //

90-110 mm

Or as client requires

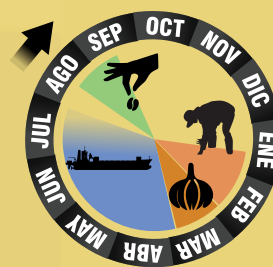
Packaging: 20 kilos bags

25 kilos bags

Bulk in big bags

Shipping: Container type 40 rhq

Sider truck



(*) Our onions are harvested by hand, which safes from mechanical damages and kepted under guard in the field. At that moment begins a 30 days process where onions are cured and get an intensive brown color on their external cataphiles and also helps that neaks get closed, what definitely grants great external aspect, health and long conservation to our products.