



## white onion

Product:	Fresh Onion
Scientific name:	Allium Cepa
Variety	WHITE
Type:	Long days
Seeds:	Hibrids
Sowing type:	Mechanized
Country of origin	Argentina
Growing places:	Mar del Plata Viedma Choele Choel



Certification: GLOBAL GAP - GGN NBR: 4056186949998

### Production / Shipping:

Sowing: 15 August - 15 September

Harvest: 20 January - 10 February

Drying process: 30 days (\*)

Selection and Shipping:

March - April - May - June - July



Appearance: Round bulbs - White 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.