



GRADE - No US Grades Given

PACK - 4/5 lb

ORIGIN - US Imported

AVAILABILITY - Year Round

SPECIFICS - 14

ETHYLENE PRODUCE - No

ETHYLENE SENSITIVE - No

STORAGE ZONE - C

RECEIVING

Good quality Julienne Yellow Onions should appear crisp, firm and dry without liquid present in the bags. Product should arrive in tightly sealed bags, uniformly cut to the stated dimensions, creamy-white to yellow in color. Bags should be intact with no punctures or rips. The product should arrive cold. A visual inspection of the product's health is much more important than evaluating product solely by the Use By date; but there should be a minimum of 4 days remaining before the "Best If Used By Date".

AVOID / REJECT

Avoid Julienne Onions that appear translucent or has excess moisture inside the bag. If you pickup the bag at its corner, there should not be an accumulation of liquid in the bottom of the bag. Avoid bags that appear bloated. Avoid bags that are not sealed; bags can be tested by submerging in cold water and checking for the presence of air bubbles indicating a hole or broken seal. Avoid product with less than a minimum 4 days before the "Best if Used by Date" unless it appears to be very healthy. Reject product that is above 40°F, warm product will deteriorate rapidly and valuable shelf life will be lost.

STORAGE / HANDLING

Store Julienne Onions immediately upon receiving in the coldest part of your cooler. The ideal storage temperature is 32-36 degrees F; shelf life is greatly increased by keeping the product within this temperature range. Leave the product in its original packaging to avoid accidental rips, snags or tears of the bags. The carton serves as an additional layer of insulation to help reduce temperature fluctuations that occur in your cooler. Rotate product on a first in, first out basis. Processed produce will lose 1 day of shelf life for every degree about 40 degrees F it attains.

OTHER