

# Post-Harvest Handling of Onions

**1**

Harvest onions when about 10-20% of the tops have fallen over.

Onions may be field dried if air temperatures are at least 75°F and there is no chance of precipitation.



**2**

Trim onion tops and roots with clean clippers. Leave at least 1 inch on tops and ¼ inch on roots when trimming.



**4**

Before transport or storage, onions must be air or fan-dried thoroughly to avoid decay.



**5**

When properly dried, onions can be stored for several months between 32-36°F with 65-75% relative humidity.



**3**

Handle onions carefully while harvesting and packing. Rough handling can result in bruises, scrapes, and cuts that lead to decay.

