

Technical Bulletin #102:

Bunching Onion Quality Standards for the Local Market

Producing high quality bunching onions to meet market requirements is very important for Cambodia HARVEST producer groups and clients.

Bunching Onion Standards

Bunching onions should:

- Be harvested early in the morning when leaves are fresh and turgid. Do not harvest if it is raining.
- Be uniform in shape.
- Be well-formed with a straight shank and thin neck.
- Have a bulb diameter that can vary from 10 to 12 mm with a length from 30 cm up to 40 cm.
- Be bright in color and have a white shank.
- Have no foreign matter present such as dust, debris, or soil.
- Have no insect or pest damage.
- Not be affected by rotting.
- Not have leaves that are bruised, wilting, broken, or decaying. Damaged bunching onions will be rejected.
- Be presented in a uniform manner. Packages should include onions of the same grade, variety, and color.

Bunching Onion Sizes Required by the Market

Bunching Onion			
Characteristic	Grade 1	Grade 2	Grade 3
Freshness required	98-100%	95%-98%	90%-95%
Bulb surface blemish	No	No	Yes
Straightness of shank	100%	95%	90%
Bulb diameter	12 mm	≤ 12 mm	≤12 cm
Uniformity of plants within the bunch in percentage	95-100%	90-95%	80-90%
Green onion in bunching	1 kg	1 kg	Sale in bulk
Stem and leave length	30-40 cm	≥ 30 cm	30 cm



Green onion grading based on characteristics:



Grade 1



Grade 2



Grade 3

Rejected products:



Gray Botrytis Mold



Over Mature



Broken Leaves

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