



PEEL THE POWER

TX1015 MERCHANDISING UNWRAPPED

TX1015 ONION VARIETY

YELLOW
PLU 4166



GOLDEN SKIN, WHITE FLESH

MILD, VERSATILE – GREAT GRILLED OR CAMELIZED

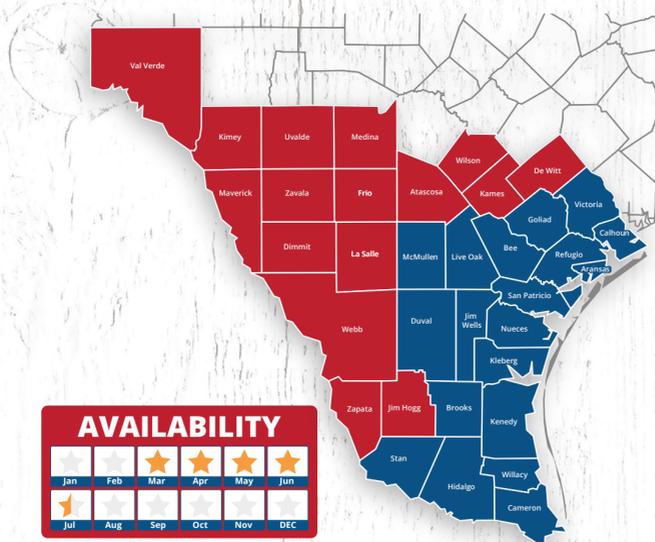
LOWER PYRUVIC ACID MAKES TX1015 A GREAT “FRESH ONION” OPTION FOR SALADS, TACOS AND BURGERS

SEASONAL WINDOW

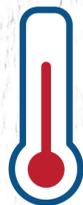
MARCH – MID-JULY

Texas’ warm, mild winters make TX1015 the first domestic fresh onion of the season.

- **EARLY SEASON** Rio Grande Valley
- **LATE SEASON** Uvalde/Winter Garden



STORAGE TIPS



45-55°F

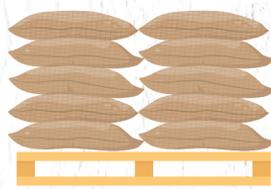
KEEP COOL (45-55°F), DRY, WELL-VENTILATED



NEVER BELOW 40°F – PREVENTS MOLD + DEHYDRATION



65-75% HUMIDITY; AVOID ETHYLENE PRODUCERS



USE MESH BAGS, STACK NO MORE THAN 5 HIGH



KEEP ONIONS DRY AT ALL TIMES

FUN FACT

TX1015s are sweet enough to eat raw!



IN-STORE DISPLAY TIPS

ALWAYS DISPLAY, DON'T DUMP – PREVENT BRUISING

TOPS UP, ROOTS DOWN; ROTATE FRESH PRODUCT UP

REMOVE LOOSE SKINS AND UNSIGHTLY ONIONS

CROSS MERCHANDISE WITH PRODUCE FOR HOLIDAYS

STORE CHECK QUICK GUIDE

REMOVE IF:

- MUSHY OR SOFT
- MOLDY OR DARK SPOTS
- SPROUTING OR WRINKLED

KEEP IF:

- FIRM WITH DRY, GOLDEN SKIN
- FREE OF MOLD AND SPOTS