

PRO*ACT

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Crop Update

April 30, 2025

The remaining Pacific Northwest storage onion supplies will wrap up in the next few weeks. These late season storage supplies continue to show good quality as the season winds down.

Fresh crop production from Mexico and Texas continues with light production as the California Desert regions begin to ramp up production this week. Full production of all colors is currently available. Good quality and sizing are being reported in these new crop supplies. New Mexico and Central California are slated to begin in late May to early June with supplies through the summer months.

Consumers will see a noticeable difference between the two as we transition from storage crop to fresh crop onions. Storage crop onions available from August to April can be stored for up to 9 months, allowing the skin to be cured. These onions will have a longer shelf life and milder flavor and have well cured, thick paper-like layers.

New crop onions are often hand clipped and allowed to be cured in the field for a short period of time, usually a few days. Fresh-run onions will exhibit feathery, flakier skin and lighter color than the storage onions that have had a chance to cure. Fresh crop onions will have a stronger more pungent flavor and a higher water content that can contribute to bruising and mechanical damage during harvest. These onions will have a shorter shelf life and size and availability can vary as growers harvest what is ready and are generally packed and shipped within 72 hours of leaving the field. Airflow is important to help dry out the outer layers. It is important to remember that while fresh run onions may look a little rough, they are a good solid onion during the spring and summer months.



Storage Onions



Fresh Crop Onions