

# PRO\*ACT

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## Crop Update

*March 11, 2026*

### The Onion Deal Rolls On

The onion market is now entering its seasonal transition as Northwest storage supplies begin winding down and fresh-run onions start moving out of Mexico and South Texas.

Markets are currently soft on yellow and red onions as new crop volume competes with remaining Northwest inventories. White onions remain the exception, where supplies are tighter and pricing is beginning to firm.

In the Pacific Northwest, Washington, Idaho, and Eastern Oregon continue shipping storage onions, though the season is clearly entering its later stages. Jumbo and medium sizes remain available while super colossal sizes are more limited. As we move deeper into the storage window, buyers may begin to see more translucency or watery scales in some lots. This is a normal late-season condition and often improves with proper airflow as the outer rings dry.

One of the biggest shifts this time of year is the transition from cured storage onions to fresh-run onions.

Northwest storage onions have been cured for months, developing the familiar golden, papery husk and lower pulp temperatures that allow them to store and ship exceptionally well.



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Fresh crop onions from Mexico and South Texas are very different. They are harvested and packed quickly, often showing flakier skins that have not fully cured. Because they are grown in warmer conditions, they also carry higher pulp temperatures than storage onions when loaded. These onions tend to have more moisture, brighter color, and a stronger flavor profile, but they are also more sensitive to handling and have a shorter shelf life.

Airflow becomes especially important during this transition period. Proper ventilation helps reduce the effects of translucency in late storage onions and assists in pulling heat and moisture out of fresh-run onions, extending their usability.

New crop Mexican onions are currently crossing into South Texas with all colors available, with jumbo yellows the most plentiful size. Domestic Texas onions have also begun shipping in a limited manner and will ramp up over the coming weeks, with the Texas deal expected to run through May.

Looking ahead, California's Imperial Valley onion season is expected to begin in late April, before transitioning north into the San Joaquin Valley in early June. New Mexican-grown onions are also expected to enter the market in early June, adding additional domestic supply as the summer deal gets underway.

While the current focus is on finishing the storage season, growers across the Northwest are already preparing beds for the next crop. Fields are being worked and planted for what will become the fall harvest later this year.

