

**SRI LANKA STANDARD 1226 : 2002**  
**UDC 635.25**

**SPECIFICATION FOR**  
**RED ONIONS**

**SRI LANKA STANDARDS INSTITUTION**

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**SLS 1226 : 2002**

**Gr. 4**

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## **SRI LANKA STANDARD SPECIFICATION FOR RED ONIONS**

### **FOREWORD**

This standard was approved by the Sectoral Committee on Agriculture and Food Products and was authorized for adoption and publication as a Sri Lanka Standard by the Council of the Sri Lanka Standards Institution on 2002-04-11.

During the formulation of this specification due consideration has been given to the relevant provisions made under the Sri Lanka Food Act No. 26 of 1980. Specific requirements given in this specification, wherever applicable, are in accordance with the relevant regulations. However general provisions made under the Sri Lanka Food Act have not been included in this specification and therefore, the attention of the user of this specification is drawn to the general provisions made in the regulations framed under the Food Act.

In this specification quality grades of the product are categorized based on physical and sensory quality parameters through visual inspection. However, inspection authorities may use cut tests and moisture determination methods to evaluate quality more objectively in case of a necessity.

Guidelines for the determination of a compliance of a lot with the requirements of this standard based on statistical sampling and inspections are given in Appendix A.

For the purpose of deciding whether a particular requirement of this specification is complied with, the final value, observed or calculated, expressing the results of a test or an analysis, shall be rounded off in accordance with CS 102. The number of significant places to be retained in the rounded off value shall be the same as that of the specified value in this specification.

### **1 SCOPE**

This specification prescribes the requirements and gradings for red onions grown from varieties (cultivars) of *Allium ascalonium*. L.

### **2 REFERENCES**

- ISO 874 Fresh fruits and vegetables - sampling
- CS 102 Presentation of numerical values
- SLS 143 Code of practice for general principles of food hygiene
- SLS 428 Random sampling methods
- SLS 467 Code of practice for labelling of prepackaged food
- SLS 910 Limits for pesticide residues in food

### 3 DEFINITIONS

For the purpose of this specification the following definitions shall apply :

- 3.1 red onions** : Varieties (cultivars) grown from *Allium ascalonium*.L. and its hybrids to be supplied fresh to the consumer.
- 3.2 similar varietal characteristics** : A condition where the red onions are alike as to size, shape, firmness and the colour of the bulb.
- 3.3 mature** : A condition where the red onions are fully grown with properly sealed necks.
- 3.4 firm** : A condition where the red onions are fully grown but not soft.
- 3.5 clean** : A condition where the red onions are free from soil and other foreign matter.
- 3.6 dry** : A condition where the red onions are well cured and the surface of red onion is free from the feeling of wetness and the outer scale of bulb is dry and crisp.
- 3.7 fairly dry** : A condition where the outer scales are not wet, but necessarily fully dried and free from the feeling of wetness at the cut surface.

### 4 GRADES

Red onions shall be of the following grades :

- 4.1** Grade A; and  
**4.2** Grade B.

### 5 REQUIREMENTS

#### 5.1 General requirements

**5.1.1** Red onions shall be intact, sound, clean free from diseases, practically free of any visible foreign matter, free of abnormal external moisture and sufficiently dry for the intended use.

**5.1.2** Red onions shall be of characteristic colour, texture, odour and taste specific to the variety and it shall be free from discolouration, spoilage, any foreign smell and or taste.

**5.1.3** Red onions shall not contain pesticide residues in excess of the limits as prescribed in **SLS 910**.

## **5.2 Hygienic requirements**

Red onions shall be handled, stored, distributed under hygienic conditions in accordance with **SLS 143**.

## **5.3 Finished product**

Red onions shall conform to grades as prescribed in **Table 1**.

**TABLE 1 – Quality grades**

<b>Grade (1)</b>	<b>Requirements (2)</b>	<b>Tolerance (3)</b>
<b>A</b>	Red onions shall be of similar varietal characteristics of the variety. (thin long bulbs or short and more round bulbs)  Red onions shall be mature, firm, clean, dry and free from sprouting, or damaged by diseases, insects and damages caused by peeling.	In each sample red onions of size not less than 15 mm in cross sectional diameter shall be not more than 10%.
<b>B</b>	Red onions shall be of similar varietal characteristics of the variety. (thin long bulbs or short and more round bulbs)  Red onions shall be mature, firm, clean, fairly dry, free from sprouting and damaged by diseases or insects and reasonably free of damages caused by peeling.	In each sample red onions of size not less than 10 mm in cross sectional diameter shall be not more than 10%.

## **6 PACKAGING AND MARKING**

### **6.1 PACKAGING**

**6.1.1** Red onions shall be packed in such a way so as to protect the produce properly. The materials used inside the package shall be new, clean, and of a quality such as to avoid causing any external or internal damage to the produce. The use of materials, particularly of paper or stamps, bearing trade specifications are allowed, provided that the printing or labelling has been done with non-toxic ink or glue.

## **6.2 MARKING**

**6.2.1** Each package shall bear the following particulars, in letters grouped on the same side, legibly and indelibly marked, and visible from the outside (either printed on the package itself or on a label secured to the fastening).

- a) Name of commodity;
- b) Grade;
- c) Name and address of the purchaser or trader (including the country of origin);
- d) Batch or code number;
- e) Net mass, in grams or kilograms; and
- f) Instructions for storage.

**6.2.2** General guidelines for marking and labelling as given in SLS 467 shall be followed.

## **7 METHOD OF TEST**

**7.1** Red onions shall be observed visually for the requirements prescribed in 5.3.

### **ANNEX A COMPLIANCE OF A LOT**

The sampling scheme given in this appendix should be applied where compliance of a lot to the requirements of this standard is to be assessed based on statistical sampling and inspection.

#### **A.1 LOT**

A stated quantity of goods of same size grade and same quality grade in bulk form or packages of same weight and presented for inspection.

#### **A.2 SCALE OF SAMPLING**

**A.2.1** In case of goods in packaged form the number of packages to be selected from the lot shall be in accordance with 4.2.1 of ISO 874.

**A.2.2** In case of goods in bulk form, samples shall be drawn from the lot in accordance with 4.2.2 of ISO 874.



**A.2.3** Preparation of bulk sample or reduced sample.

**A.2.3.1** In case of goods in packaged form equal quantity of goods shall be taken from top, middle and bottom layers of each package selected as in **A.2.1** and mix them together to form a bulk sample. Then the bulk sample shall be reduced to the laboratory sample of the size given in Table 3 of **ISO 874**.

**A.2.3.2** In case of goods in bulk form the reduced sample shall be prepared in accordance with **4.3** of **ISO 874**.

**A.3** NUMBER OF TESTS

**A.3.1** Each package selected as in **A.2.1** shall be inspected for packaging and marking requirements.

**A.3.2** The sample prepared as in **A.2.3.1** or **A.2.3.2** shall be visually examined for requirements given in **5.3**.

**A.4** CRITERIA FOR CONFORMITY

A lot shall be declared as conforming to the requirements of this specification if the following conditions are satisfied :

**A.4.1** Each package inspected as in **A.3.1** satisfies the relevant requirements.

**A.4.2** The test results on each quality parameters when examine as in **A.3.2** shall satisfy the relevant requirements given **5.3**.

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## **SRI LANKA STANDARDS INSTITUTION**

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The principal objects of the Institution as set out in the Act are to prepare standards and promote their adoption, to provide facilities for examination and testing of products, to operate a Certification Marks Scheme, to certify the quality of products meant for local consumption or exports and to promote standardization and quality control by educational, consultancy and research activity.

The Institution is financed by Government grants, and by the income from the sale of its publications and other services offered for Industry and Business Sector. Financial and administrative control is vested in a Council appointed in accordance with the provisions of the Act.

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