

TYPES OF ONION

YELLOW ONION

The yellow onion is the most commonly used onion, because it fits in many dishes. For example, it fits in soups, sauces, broths and all kinds of stews.



RED ONION

Red onion is usually used raw in dishes, such as with salads, sandwiches or on a hamburger. It gives a nice color accent in all kinds of dishes.



PINK ONION

The taste of pink onions is similar to that of shallots



SPANISH ONION

Spanish onions are larger in size and give a sweeter taste, because of their higher sugar content.



SHALLOT

Shallots have a more fine taste.



ORGANIC ONION

An organic version of all our products is also available.



GET IN TOUCH!
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minimum shelf life: 10 days dimensions mm: 60/80 - 70/90 packaging: starting from 2.5kg up to 1000kg



ONION CUBES

minimum shelf life: 12 d (MAP) dimensions mm: 6x6 - 10x10 - 20x20 packaging: 0.5kg - 1kg - 2.5kg - 5kg - 10kg - 350kg



ONION PARTS

minimum shelf life: 12 d (MAP) dimensions mm: 30x30 > 35x40 packaging: 1kg - 5kg - 10kg



ONION RINGS/HALF ONION RINGS

minimum shelf life: 12 d (MAP) dimensions mm: dikte van 3 mm - 10 mm

packaging: 1kg - 2.5kg - 5kg - 10kg



ONION STRIPS

minimum shelf life: 12 d (MAP) dimensions mm: 6x6 mm - 10x10 mm -10x20 mm packaging: 0.5kg - 1kg - 2.5kg - 5kg -10kg



PEELED SHALLOTS

minimum shelf life: 10 d packaging: 10kg





SMALL PACKAGING

MAP PACKAGING

0.5KG 1KG 2.5KG



BLUE FLOWPACK

2.5KG 5KG 10KG 12.5KG



NETBAG

20KG



SMALL CARDBOARD

6X0.5KG 10X0.5KG



SMALL EPS

6X0.5KG 10X0.5KG



BIG CARDBOARD

10X1KG 1X10KG



EPS (GREEN)

10X1KG 2X10KG



RED CRATE

10X1KG 1X10KG



IFCO CRATE

10X1KG 2X10KG















