

Best practice onion storage

Maximise yield from field to store.

Improve quality and minimise defects for greater profitability.

Improve design and cost effectiveness of the store.

Designed for:

Individuals who wish to optimise the yield and quality of bulb onions from their store

Entry requirement: Accomplished practitioner

Price: £225 + VAT

Duration: A one day classroom-based course, with onion store visit

CPD points: 8 BASIS points; 1 NR050 point

Learning outcomes:

At the end of this course you will be able to:

- Identify the best time to harvest and develop a strategy to maximise yield and quality
- Understand store design and the function and sizing of individual components
- Determine store capacity and maximum loading
- Identify, monitor and prevent common storage disorders
- Use the best parameters required for drying, curing and cooling crops and the effect these have on skin retention, thickness and colour
- Determine which crops are most suitable for long term holding and the storage options available

Content:

Classroom module 1 (half day):

Harvest management

- Use of sprout suppressants
- Optimum harvest timing
- Harvest strategy to maximise yield and quality

Store design and function

- Basic store design
- How to size fans, heaters, louvres, plenums and drying floors/walls
- The importance of airflow and how/where to measure it
- Pros and cons of drying in bulk or bins

Visit to local onion stores – box and bulk

Classroom module 2 (half day):

Store management

- Identification of common storage diseases/ physiological issues and their economic importance.
- Forecasting, detecting and monitoring storage diseases
- Drying, curing and cooling to optimise skin colour and retention and minimise defects
- Long term storage – refrigeration, controlled atmosphere and ethylene

Trainer:

Andy Richardson, Managing Director, Allium and Brassica Centre

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