

No. 2 Yellow Onions

Description

No. 2 onions are a cost-effective choice when flavor is your main focus—and outer appearance is of little importance.

Fresh-run onions have light-colored, wispy skins and milder flavor. Storage onions have had time to cure, giving them deep golden brown husks and more pronounced onion flavor.



Benefits

Our onions are grown year-round in the most fertile regions of the U.S. by the most dependable growers—and always backed by Markon's 5-Star Food Safety® Program. Their consistently juicy texture and zesty flavor make onions a key ingredient for all sections of your menu. Look for them packed in our eco-friendly recyclable, wax-and staple-free cartons.

TARGET ACCOUNTS

- All accounts currently ordering onions
- Restaurants that serve recipes that use onions, including quick serve, fast casual, and fine dining
- Healthcare, schools, hotels, and catering accounts

Usage Ideas

- Onions give breakfast items a boost of peppery flavor; use them in bagels, hash, omelets, and savory biscuits.
- Onion rings are a quintessential lunch side; serve them with burgers and sandwiches; onions also add zing to mayonnaise-based salads like potato, macaroni, and tuna.
- Whether raw, fried, pickled, or sautéed, onions flavor just about every savory dish in nearly every type of cuisine. Great in pastas, pizzas, tacos, soups, and stews.

HANDLING

- Optimum storage is 60°-65° F/16°-18° C
- Isolate onions from other produce; onions may absorb moisture and adjacent items may absorb onion odor
- Refrigerate for 30 minutes before chopping to prevent eyes from tearing up

Savory stewed onions and rich, creamy cheese make this French favorite a classic soup around the world

Our No. 2 brand, Markon Essentials, includes the integral ingredients your kitchen can't do without. The main focus is value—yet we pack quality, food safety, sustainability, and consistency in every box.



Nicholas Code	Pack	Description	GTIN-14
92141	50-lb. bag	No. 2 Jumbo Yellow Onions	2 06 11628 92141 3

CONFIDENCE
IN EVERY CASE.



Food Safety

In order to provide our members and their customers with fresh produce that is consistently fresh and as safe as possible, Markon takes a serious approach to food safety.

5-Star Food Safety® Program

Markon's stringent food safety standards apply to every grower-shipper that packs our proprietary brands:

- Markon First Crop
- Ready-Set-Serve
- Markon Essentials

The specific requirements have evolved along with technology and science. We refer to this comprehensive food safety program as **5-Star Food Safety** because it addresses risks in five key areas — from the field to the operator's kitchen. Under **5-Star**, all brand grower-shipper fields and facilities are annually audited for:

- GAP (Good Agricultural Practices)
- GMP (Good Manufacturing Practices)
- HACCP (Hazard Analysis Critical Control Point)
- Water test results

Beyond auditing, Markon requires all grower-shippers to:

- provide full trace back to the field level on every branded item;
- display trace back information prominently on both the master carton and internal packaging (if any).

For more information, please refer to the **5-Star Food Safety** brochure.



To learn more about Markon brands, please contact your sales representative | markon.com