



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.

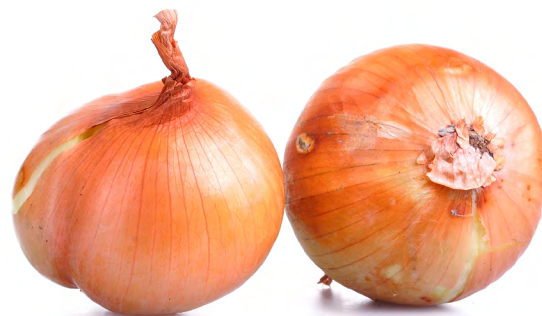


No. 2 Yellow Onions

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.

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.

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

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

SPECIFICATIONS

Markon 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