**Onion Storage**

Storage life of onion varies from variety to variety. The onion varieties which keep well in storage are:

BARI Onion-1, BARI onion-4, Taherpuri, Jhitka

Various agro-techniques play an important role in determining the storage potential, these are:

**Nutrient Manag**ement

Use of balanced nitrogen improves the quality and shelf life of onion during storage, however, excessive or late application reduces the storability of onion bulbs. Higher doses of phosphorus and potassium enhance the storage life of onion.

**Irrigation Management**

Light and frequent irrigations are required, heavy watering must be avoided. Irrigation should be stopped at 15-20 days before harvesting.

**Maturity**

When the bulbs reach maturity the plants ceases to produce new leaves and senescence starts. The top just above neck of bulb weakened and bend down still remaining green. If bulbs are harvested at pre-mature stage, losses for drying as well as sprouting are going to be more as the bulbs do not goes in dormant stage. Delayed harvesting results in splitting of bulbs and bolting, such bulbs do not store well. Harvesting in morning and evening hours was found suitable.

**Pre-harvest chemical**

Spray of Streptocycline@0.02% and Carbendazim@0.1% at 10 and 20 days before harvesting, respectively, has resulted in reduced losses due to decay.

**Drying and Curing**

Drying is done to remove excess moisture from the outer skin and neck of the bulb with a view to reduce storage rot. Curing is an additional process helping in development of skin color, windrow curing was found best.

**Top cutting/ Neck cutting**

2 to 3cm tops above the bulb should be left while cutting the tops to provide tight neck and avoid loss in storage.

**Sorting and grading**

Thick necked, bolted, doubles, injured, decayed, diseased and sprouted bulbs should be removed. Medium size bulb (4 to 6cm) is good for storage.

**Post harvest treatment**

Irradiation with rays @60-90GY is beneficial against sprouting loss.

**Storage**

The onion stored in different types of structures. Roof and floor are used for onion storage and common in Bangladesh. The store house is 1.25 to 1.5m broad, 2.45 to 3.00m high, with the length varying according to the quantity to be stored, usually not exceeding 34.0m. The side walls are made of thin bamboo and the roof is made either of bamboo or grass. The floor is raised to a height of 15 to 30cm above the ground. The bulbs are placed on the raised floor in layers of 7.0 to 10.0cm. Bulb should be turned periodically as well as diseased and damaged bulbs are eliminated.

**Cold Storage**

The best temperature for storing onion 1 to 2OC with a relative humidity of 70 to 75%.