




Onion Varieties

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Why in News

The Punjab Agricultural University (PAU) has developed a '**Processing-grade White Onion (PWO-2)**' variety for commercial cultivation by farmers from the 2020-21 rabi cropping season.

- Punjab's farmers now mainly grow red coloured varieties of onion, that is, PRO-6 and Punjab Naroya.
 - PRO-6 can be harvested in 120 days after transplanting and yielding 175 quintals per acre on an average.
 - Punjab Naroya can be harvested after 145 days and yields 150 quintals.
- The average yield of PWO-2 is 165 quintals per acre and it matures in roughly 140 days. Its **biggest advantage is that the bulbs are processable** and can be used to make dehydrated products such flakes, powder, rings and granules.
- The University in 1994 also released a **processing-grade white onion variety called Punjab White**. However, its average yield was only 135 quintals per acre and did not interest farmers.
- Punjab produces 2-2.1 lakh tonnes of onions, which meets hardly a third of the state's requirement. And given rising onion prices, there is probably need for varieties such as PWO - 2 whose bulbs can be converted and stored in processed form.

Source: IE