



ONIONS **52**[®]



GROW • PACK • SHIP

DEDICATED TO QUALITY, 52 WEEKS A YEAR

OUR HISTORY

Onions 52® established its roots in Northern Utah in 1977 when a small group of farmers came together to sell fresh produce and onions. The organization at the time became known as “Utah Onions.” Fast forward three decades, increased growing regions, coast-to-coast packing shed expansions, and flourishing grower relationships across the United States, a newly named Onions 52 was born. Onions 52 partners with growers who have been perfecting onions since the 1940s, so it’s safe to say, we know our onions!



COMMITTED TO QUALITY

Steeped in industry experience and committed to quality, Onions 52® is the nation's leading grower-shipper and one-stop onion shop, 52 weeks a year. Our commitment to year-round onion supply is ingrained in our identity and permeates our organizational culture. At Onions 52, we are a vertically integrated company with control of our supply all year-round. We have a dedicated, in-house transportation team and grow, pack, and ship our top-quality onions, 52 weeks a year.



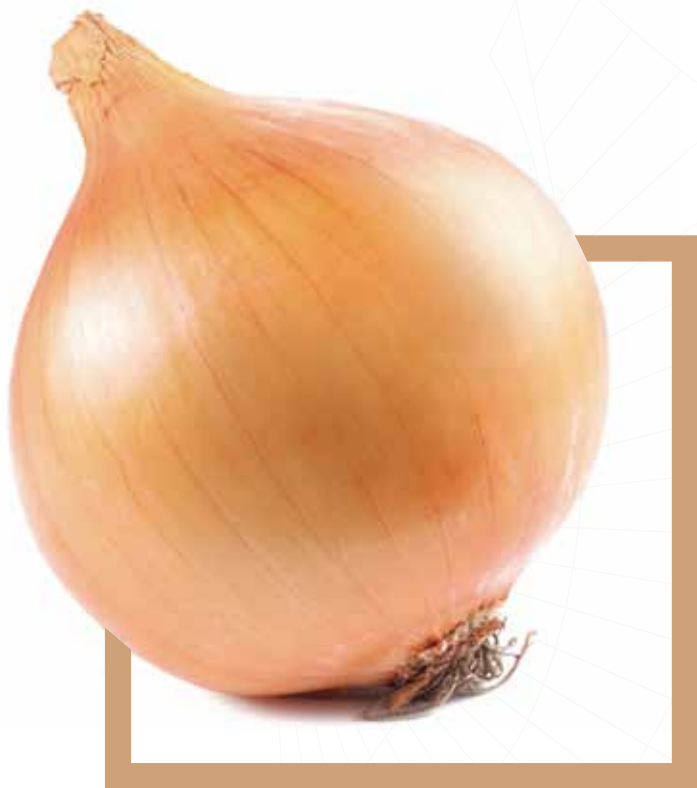




ONIONS 52

QUALITY PROMISED,
QUALITY DELIVERED

MEET
OUR
ONIONS



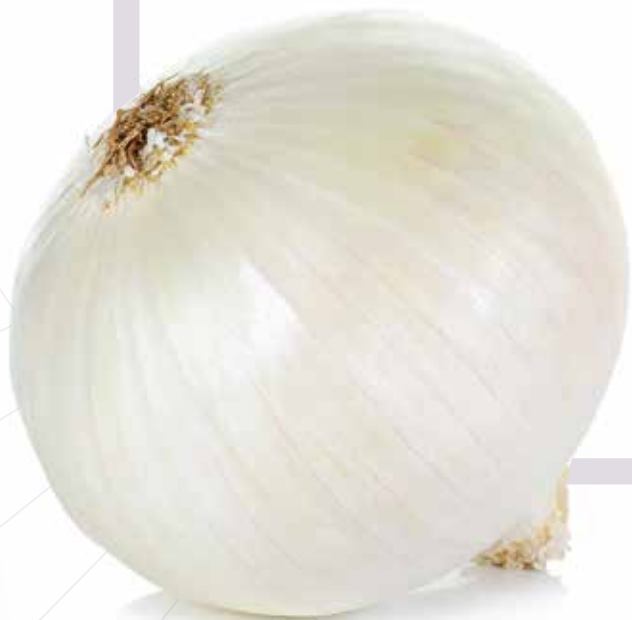
YELLOW ONIONS

The yellow onion is the go-to vegetable, and the reliable staple in most any kitchen. **Onions 52®** yellows are full-flavored, well-rounded with a mild finish, and the longer they cook, the sweeter they become! Perfect for all your culinary adventures. Chop, dice, or slice them and let their mild, full flavor bring new to life your favorite dish.

RED ONIONS

Bright exterior, sweet taste, red and white interior. These reds are so rich with flavor they'll add punch to burgers, salads or just eating them raw. Looking for a flavorful, colorful addition to your recipes, look to **Onions 52®** red onions.





WHITE ONIONS

Spicy, zesty, tangy - three words that best describe **Onions 52®** whites. These bold-flavored onions shine in raw or cooked dishes. White onions are versatile and are excellent for dicing and adding to guacamole, salsa, salads, and garnishes.

ORGANIC ONIONS

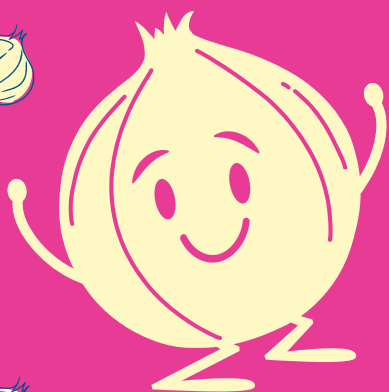
Organic onions are preferred for their taste, health, and positive environmental impact. These tasty beauties comply with the strict organic standards in accordance with the USDA. Get them in yellow, red, white and sweet. Flavorful, colorful and mindful, going organic never tasted so good.





CERTIFIED SWEETS

Our certified sweet onion program spans 52 weeks a year. **Onions52®** sweets are tame when it comes to pungency, but wild when it comes to their candy-like taste. It's the perfect complement to any culinary exploration. Our sweet onion growing regions span from Texas, to Washington, and New Mexico, ensuring there is never a day without sweet onions.



SMILEY'S[®]

HAPPY - GO

TEARLESS

SWEET ONIONS



MEET SMILEY'S[®]
THE ONION THAT KEEPS YOU
SMILING IN THE KITCHEN!





NATURALLY TEARLESS

Smileys® are here to revolutionize your cooking game! Carefully cultivated through three decades of farming, these sweet onions will rock your taste buds without shedding a tear. With Smileys – the compounds that cause you to cry in regular onions, decrease over time. Resulting in a mild, sweet, tear-free onion!



CONSISTENTLY SWEET

Sweet onion fanatics, rejoice! Smileys® have a delicious eating quality, reminiscent of an apple! Smileys are quality tested before shipping to stores, ensuring a consistently sweet experience with every bite.



ALWAYS DELICIOUS!

What's as delightful as their sweet, tearless goodness? The satisfying crunch, of course! Smileys® bring an impeccable snap. Fry them, sauté them, toss them into soups and stews, serve them raw over a sandwich or salad – Smileys are versatile and the culinary game-changer you have been waiting for!

STOP CRYING START SMILING



AVAILABLE LATE FALL

FOOD SAFETY & SUSTAINABILITY

At Onions 52, we are devoted to growing, packing, and shipping high-quality, delicious and safe onions. We are third-party certified by Primus Auditing Operations, and are dedicated to economic, environmental, and social sustainability practices throughout our company.



WATER CONSERVATION

- A pipeline was installed at Hartley Produce in Prosser, WA to move water from the Columbia River to other farms. The pipeline helps conserve water as it eliminates evaporation of water as it is moved to different fields to irrigate crops.
- We utilize drip irrigation methods at several of our farms. This method of irrigation conserves water by applying it directly to the root of the onion. This also helps with onion growth and overall health of the plant.



SEED SELECTION

Selecting the proper seed is essential for crop success and sustainable practices. Below are a few things to consider:

- Ensure current seed selection is optimal for producing the best product
- Optimal yield percentages to produce more onions while conserving land
- Maintain records of seed variety and vendor



SOIL HEALTH

Each crop, including onions, is susceptible to certain diseases and weeds. We use the below practices to conserve soil health:

- Crop rotation
- Utilize cover crops and no-till practices where possible
- Conduct soil sampling to ensure the ground is in optimum condition for planting
- Use of a state-of-the-art certified organic laser weeder (where applicable). It reduces chemical application, minimizes harm to beneficial insects and minimizes soil disturbance.



PACKAGING

Onions 52 is moving towards the use of sustainable packaging where feasible. We currently utilize reusable plastic containers (RPCs) and reusable pallets (CHEP, PECO) to help eliminate excess waste.



RESPONSIBLE LABOR PRACTICES

Onions 52 is focused on responsible labor practices. Some of which include:

- Responsible farmworker recruitment
- Following all state and federal worker guidelines
- Following all minor worker rules set forth by the local government
- No forced labor
- Fair compensation and working conditions
- Meet worker needs regarding language and signage
- Creating a culture of food safety
- Leadership team trainings



FOOD SAFETY

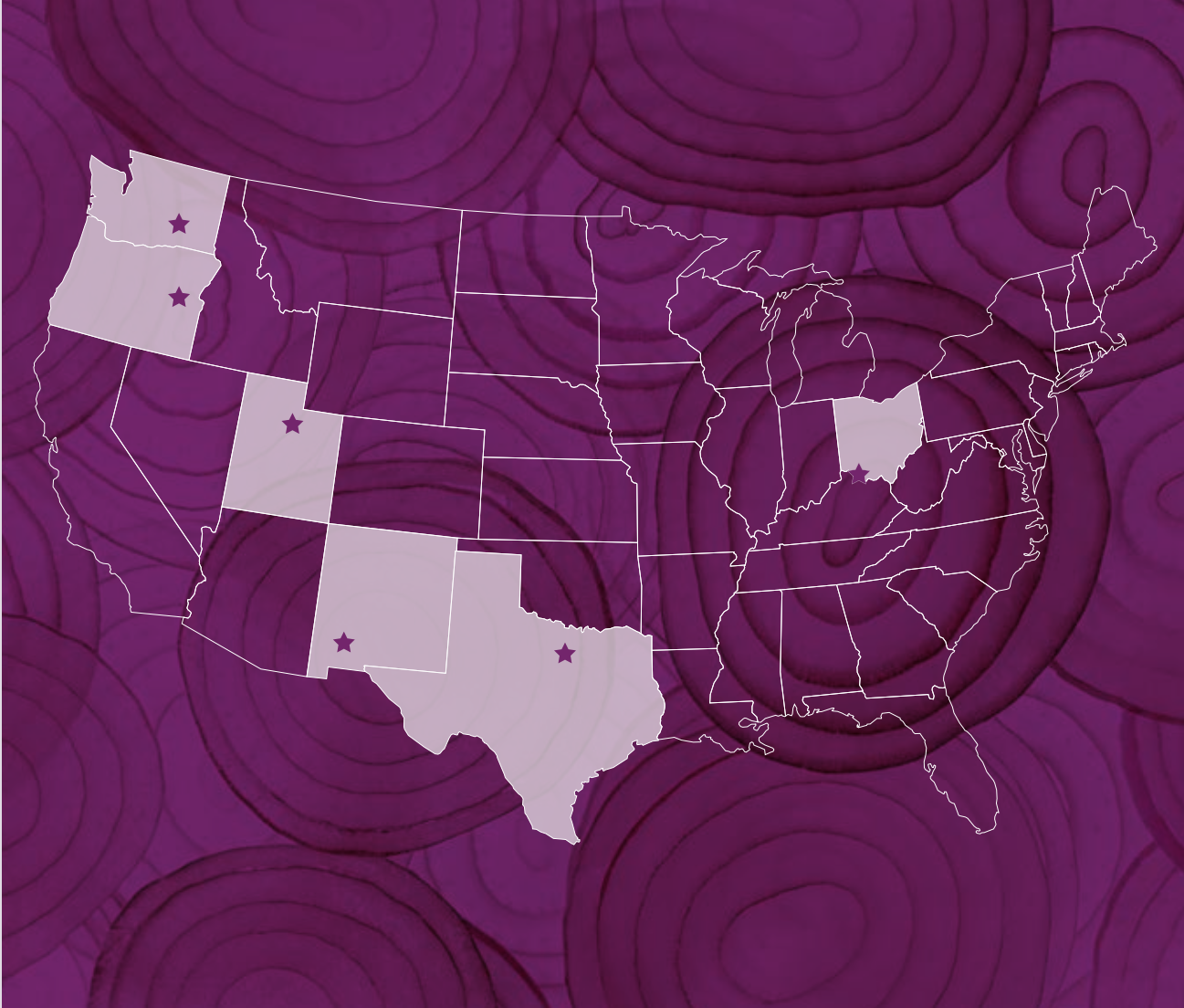
When it comes to food safety, we hold our growers and facilities to the highest standards through a rigorous approved supplier program; ensuring our harvesting, packing and storing practices exceed industry standards.



LOCATIONS

★ ONIONS 52, INC.

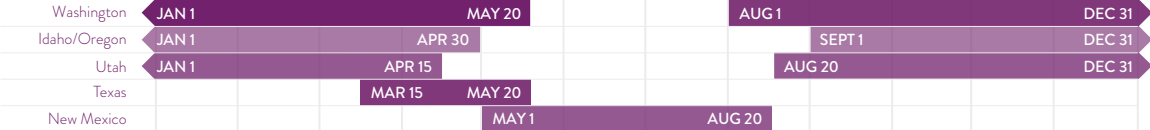
- Washington
- Oregon
- Utah
- Texas
- New Mexico
- Ohio



YELLOW ONIONS



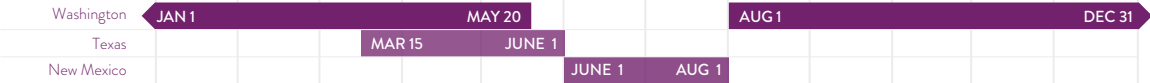
RED ONIONS



WHITE ONIONS

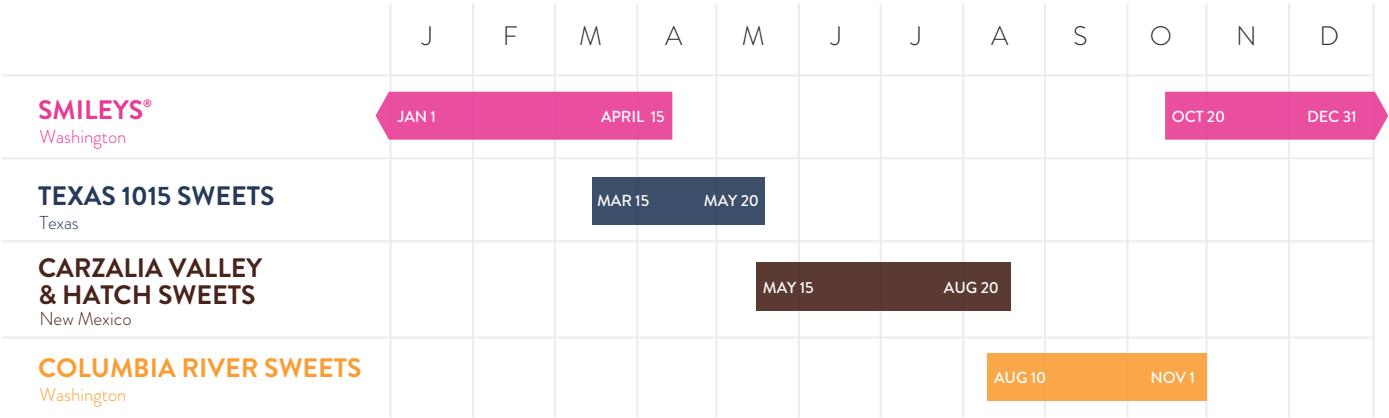


ORGANIC ONIONS



CERTIFIED SWEETS







OUR PEOPLE MAKE THE DIFFERENCE

We promise to deliver top-quality onions, 52 weeks a year. This means we never say “no” to our customers, instead we find solutions. Our team will always give you superior customer service and consistency of delivery. We hold ourselves to the highest quality standards, so you can be assured this is a promise we will never break.



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