

THE ROLE AND IMPORTANCE OF VARIETY SELECTION IN THE CULTIVATION OF SALAD ONIONS

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In our country, the size of traditional red onion growing areas is decreasing, but the demand for non-spicy, sweet-tasting salad onions is also increasing. It is mainly used for fresh consumption and for making cold dishes due to its lower content of sulfur and dry matter. Salad onions have a milder taste, but are superior to traditional varieties in terms of size and unique weight. The experiment was carried out on chalky chernozem soil, where 3 varieties (Globo, Spanish giant, Exhibition) were evaluated, with the Makói bronz domestic market onion used as a control. To perform the experiment, we produced seedlings, which were planted (April 13, 2022) at 6 weeks of age. The harvest was done on August 1, 2022. After harvesting, individual onion weight (g/piece), sulfur (mg/kg) and vitamin C (mg/100 mg) content were measured, and the amount of polyphenols (mg GAE/100g) and flavonoids (mg CE/100g) as well as the Brix (%) value were determined. Sensory evaluation was evaluated on a scale of 1-5. The Exhibition variety showed the highest individual onion weight (364±62 g/pc). It also showed a high value for vitamin C content (142 mg/100g). On the other hand, we measured lower sulfur and total polyphenol content compared to the control. During the sensory evaluation, Exhibition received the best value, but Globo was also popular among the varieties. Overall, it can be concluded that salad onions can be grown successfully in our country. The Exhibition variety proved to be the best under the given experimental conditions.