

腌漬加工以C法爲最佳，又食品公司中大部分都有腌漬設備，製造程序簡便，設備簡單，值得大量生產加工外銷則洋葱外銷又有一美好的前程。

## 五、參考文獻

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## 六、SUMMARY

1. A round or flat onion set with diameter between 1.0 to 3.5cm was the most suitable shape and size for pickling.
2. Method C is better than others in pickling process. European and Western consumers favour sour pickling, while domestic consumers prefer sweet pickling. Glass bottle was used for packing.
3. Most suitable cultivars used for pickling were Tainan No.1, Tainan selection 2, Granex, F<sub>1</sub> hybrid Alamo white. Seeding rate was 14 to 16 pounds per 0.1 ha.

智慧藏