Design and development of a low cost in-store curing structure for big Onion.

Curing is pre-requisite for storage of big onions and non-availability of proper curing facilities is one of the main reasons for high storage losses, which amounts to 40-60% and 90-100% after storage periods of three and six months respectively. In order to overcome this problem an in-store curing structure and a method which can be adopted by rural farmers was designed and developed. This in-store structure can be fabricated from materials available at farm level at a fairly reasonable cost. Paddy husk, which is a by -product of rice milling industry, is used as the fuel for heating of air fir curing. Since the curing process does not use electrical heaters or blowers for air heating and circulation it could be used even in areas where electricity is not available. Utilizing this method the loss in big onions can be reduced to 12 to 24.8% after storage periods of three and six months respectively.