

Verified Sweet.



Sweetie Sweet® is a globe-shaped, sweet onion developed by Peri & Sons Farms in 2004. Although sweet onions are now available from a wide-range of growers and countries, our proprietary Sweetie Sweet is grown exclusively on our family farms in Nevada and California.

Proprietary Seeds

At Peri & Sons we produce and control our own seed supply, so we are able to maintain optimal quality and integrity, which sets our sweet onions apart. We analyze every field, using an advanced GPS mapping system, to target the best quality bulbs for our proprietary seed-production process. We make the extra effort to ensure our Sweetie Sweet onions are consistent year-after-year.

Better Farming

Seed is very important, but other factors such as farming technique, field management, location and weather, also come into play. Due to these variables, in any given year, not all "sweet" varieties will end up having the proper sweet composition at harvest. That's why we are committed to testing.

Tested & Verified

Each season Sweetie Sweets undergo our special **SweetEST™** process. This involves testing fresh onions, which have been selected across the crop using GPS tracking, at a third-party lab with over 30 years of onion-pungency research experience. The process tests our onions for brix, sugars and pyruvic acid and additionally, we test for flavonoids, lachrymatory factors and thiosulfinates. Only onions that meet the SweetEST criteria qualify as Sweetie Sweets.



High-Margins

There is high-margin potential for truly sweet onions, but the opportunity will soon fade if retailers, and consumers, can't confidently buy sweet onions that meet flavor expectations. At Peri & Sons we continue to invest time and resources in the SweetEST process so that our customers can buy with confidence and in the end, consumers expectations are met.

Availability

Sweetie Sweet® is available July thru December. Not only do we offer 40# cartons, we also offer high graphic bags in 2#, 3# and 5#. September through November, we offer a special promotion for Breast Cancer Awareness which displays the pink ribbon Sweetie Sweet® packaging.

SweetTest™
Tested & Verified Sweet

Very Intense
6.6+

HOT

Robust
5.1 - 6.5

MILD

Sweet & Mild
3.6 - 5.0

SWEET



SweetTest™ Criteria:

HEAT - Lachrymatory Factor Test: Measures eye tearing, mouth burn, and heat.

FLAVOR STRENGTH - Thiosulfinate Profile: Measures sulfur-based flavor compounds and identifies other compounds that may impart metallic, cabbage, bitter or off-flavors.

PYRUVIC ACID TESTS: Concentration measured to estimate pungency.

SWEETNESS: Directly measures total sugars that contribute to sweetness. Brix is not a reliable measure of onion sweetness.

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White, Yellow, Red, Sweet & Organic Onions

