

Method for producing pickled onion involves preparing the raw materials, making the brine, packaging, and sterilization. Onions with a sugar content of at least 6% by weight are used as raw materials, and a combination of natural vinegars—apple and wine—is added to the brine. The components are used in the following proportions, by weight (%):

onion	53,07
water	35,64
sugar	4,08
apple vinegar	4,08
wine vinegar	2,04
salt	1,02
allspice	0,03
black pepper	0,03
bay leaf	0,01.