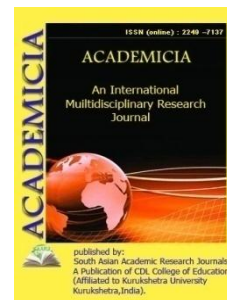




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**A BRIEF STUDY ON ONION**

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**ABSTRACT**

*The onion (*Allium cepa* L.) is an important vegetable that has a high production, domestic, and international commerce. It is historically used as a food component in the Mediterranean diet. In the everyday diet, it is eaten raw, cooked, or processed into various onion products. When onions are added to certain meals, they produce a high concentration of bioactive chemicals that may have health benefits. One of the most widely researched advantages is its impact on cardiovascular disease, which includes hypocholesterolemic, hypolipidemic, anti-hypertensive, antithrombotic, and hypoglycemic actions. Onion consumption has also been shown to have antiproliferative effects in many cancer cell lines, to be involved in bone metabolism and behavior as a potential antidepressant agent, and to stimulate the growth of specific microorganisms in the colon (*Bifidobacteria* and *Lactobacilli*) with a general beneficial effect on health. Furthermore, the use of onion as an antibacterial, antioxidant, anti-inflammatory, and asthma-protective substance has been documented in folk medicine.*

**KEYWORDS:** Antibacterial, Cancer, Onion, Phytochemicals, Vegetable.

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