

Japanese company 'makes tear-free onions'

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The sobbing of a chef as he chops onions in the kitchen could be a thing of the past thanks to one Japanese company which says it has produced a tear-free vegetable.

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the pungent fumes that bring tears to the eyes.

House Foods Group said in a [press release](#) that they bombarded the brown bulb with irradiating ions in a process that drastically reduces the level of a certain enzyme that is key to this process.

A spokesman said no decision had yet been made on whether they would commercialise their tear-free onions.

The company's researchers won the Ig Nobel Prize—an award handed out to honour achievements organisers consider unintentionally funny—in 2013 for their discovery of the [biochemical process](#) behind how [onions](#) make people blubber.

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