

NEW ZEALAND

LEMONADE LEMONS

fresh
produce
new zealand

Lemonade lemons are a hybrid citrus that are a cross between a mandarin orange and traditional lemon, with luscious unique flavour.

They are more round than a traditional lemon, with a similar appearance to a lime, but yellow as they ripen. With a low-acid content they have a sweet taste similar to an orange, however still retain a hint of tartness like a mild lemon.

Lemonade lemons are very juicy making them perfect to add into beverages, baking and desserts or dressings. The flavour from its zest, pulp and juice work well with seafood and poultry, and fresh herbs such as rosemary, thyme and basil.



AVAILABILITY

JAN FEB MAR APR MAY JUN JUL **AUG SEP** OCT NOV DEC

PACK

Bulk fill cartons

WEIGHT

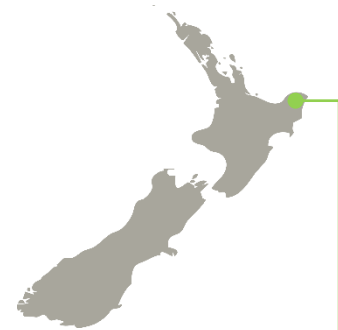
4.54kg (10lb) carton

SIZES

Medium | Large

Delicious preserved or fermented in brine or made into marmalades, jams and curds; Lemonade lemons can be utilised wherever you would normally use a lemon. They are also scrumptious simply eaten fresh out of your hand.

Like traditional lemons, Lemonade lemons are a rich source of vitamin C, that works against infections such as cold and flu's. They also contain dietary fibre and other minerals that have a number of health-giving properties.



GROWING REGION
Gisborne



freshproducegroup.co.nz



DUNCAN RUTHERFORD
Export Manager

✉ duncan@freshproducegroup.co.nz

☎ +64 21 881 892

📧 [drutherfordfp](mailto:drutherfordfp@gmail.com)