



Citrus, Lime

Purchasing Specifications

Availability:

Year round

Growing Regions:

Major growing areas include: Mexico and USA

Receiving Information:

- Selection: Choose limes with an even green color that are firm to the touch and free of brown or soft spots.

Storage/Handling:

- Pebbly brown or black skin: Indication of rough handling - handle limes with care; do not drop shipping containers on the floor.
- Shriveling; loss of juice: Indication of low humidity - maintain humidity level.

- Skin deterioration; decay: Indication of ethylene exposure - keep limes away from ethylene-producing produce and ripening rooms.
- Pitting or discoloration of skin: Indication of chill injury.
- Ethylene Producer: No
- Ethylene Sensitive: No
- Water Sprinkle: No
- Odor Producer: Yes
- Ripens After Harvest: No
- Mist: Yes
- Odor Sensitive: No

- Scientific Name: Citrus x aurantiifolia.
- Flesh Description: Flesh is juicy, light green and acidic. Like lemons, inner flesh is encased in 8-10 segments.
- Usage: Good for eating fresh and cooked. Limes are often used to accent the flavors of foods and beverages.
- Outside Coloring: Green.
- Phytochemical: Hesperidin, Tangeritin, Limonene.
- Taste: Limes possess a greater sugar and citric acid content than lemons and feature an acidic and tart taste.
- Shape: Oval.
- Skin Texture: Smooth, porous skin.
- Use: Limes are most often used in baked goods and as a garnish for drinks.

Nutrition Facts

Serving Size: 1 wedge or slice

Amount Per Serving

Calories 2	Fat Calories
% Daily Value*	
Total Fat 0 g	
Sat Fat 0 g	
Trans Fat	
Cholesterol 0 mg	
Sodium 0 mg	0%
Total Carbohydrates 1 g	1%
Dietary Fiber 0g	1%
Sugars 0g	
Protein 0g	0%
Potassium 8mg	0%
Vitamin A 0%	Vitamin C 3%
Calcium 0%	Iron 0%

*Percent Daily Values are based on a 2,000-calorie diet.