

FINGER LIME



The finger lime comes from a thorny bush in eastern Australia. The plant can reach up to 7 meters high. When cut, the citrus contains small vesicles resembling pearls of caviar that detach naturally.

AVAILABILITY AND PROVENANCE

✓ PROVENANCE

CALIFORNIA

JANUARY

FEBRUARY

MARCH

APRIL

MAY

JUNE

JULY

AUGUST

SEPTEMBER

OCTOBER

NOVEMBER

DECEMBER

TARGET CUSTOMER: ASIAN

OPTIMAL TEMPERATURE FOR CONSERVATION

5 - 9 °C

PURCHASE GUIDE

Choose small, oval-shaped, smooth-skinned limes that are firm but not hard. Also look for limes that are evenly colored with no dark spots or excessive discoloration.

CONSUMPTION

The pearls of the finger lime explode in the mouth when you bite into it, which is why this citrus fruit is often used by chefs for its unique taste and original appearance. Use finger limes on your avocado toast, in salads, desserts and more.

NUTRITIONAL VALUE

The finger lime is rich in potassium, vitamin E and vitamin C. Each lime contains three times the vitamin C found in a tangerine.

