



# Bergamot Orange

Thought to be a hybrid of sour orange and lemon, the Bergamot orange is acidic, tart and slightly bitter. Because of its very acidic nature, Bergamots are typically used for their rind, which contains essential oils with notes of floral and citrus.

#### **Available**













**APR** 









# **Blood Orange**

Blood oranges offer a distinct, rich orange taste with hints of berry. One blood orange contains over a day's worth of Vitamin C. They are easy to peel and have a deep maroon interior, making them a uniquely colored snack or addition to your favorite citrus recipe. We offer the Dracula label by Pinnacle Fruit from September to November.







### Buddha's Hand

Buddha's Hand citron has a bitter-sweet, bright, and floral flavor and a sweet, lemon blossom aroma. It is primarily used as a zest for flavoring in sweet and savory applications.

#### Available















MAY







### Cara Cara

A Cara Cara navel orange is a pinkish-red-fleshed navel believed to be a cross between the Washington navel and the Brazilian Bahia navel. This medium-sized, seedless sweet treat is something you will not want to miss.







### Clementine

Clementine tangerines are small—to medium-sized mandarin oranges. They are known for being easy to peel and having a sweet orange flavor. They are famously packed in the brands Cuties by Sun Pacific and Halos by Wonderful.







# Daisy Mandarin

The Daisy mandarin is a medium-large hybrid of the mandarin varieties. They have a very round shape and easy rind to peel. These tangerines are known to be seedless, have a very rich orange coloring, and have a juicy, sweet taste.







# Dekopon

The Dekopon mandarin is a large, sweet, juicy satsuma mandarin orange. It dates back to the 1970s and is a cross between the Japanese Kiyomi and Ponkan citrus. The Dekopon can also be found under Shiranui/Shiranuhi and Top Knot. It is seedless and most notably known for being packed under the Sumolabel.

#### **Available**

**IMPORT** 







A large, rough and bumpy lemon with a thick and glossy yellow rind. Due to its acidity, the Etrog is mainly used for its rind, which has a fresh floral scent and taste. Great for candying.







# Florida Grapefruit

Beautiful fruit with a yellow-light orange skin and pink to deep-red flesh. It carries an intense flavor that perfectly balances a classically sweet and tart grapefruit flavor and a smooth texture.























# Gold Nugget

Gold Nugget mandarins are sweet and easy to peel. This seedless variety originally received its name from its beautiful, bright and bumpy rind. These mandarins are a little bigger than the traditional mandarins, but they are a piece of gold you won't want to miss.















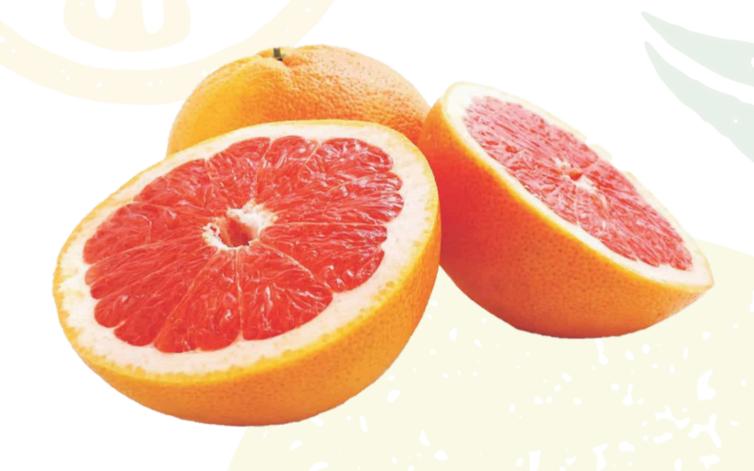






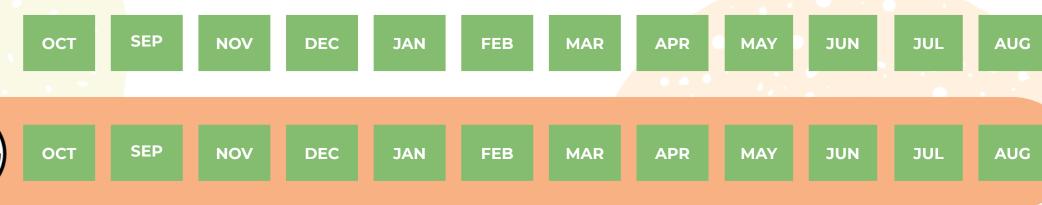






# Grapefruit

Grapefruit is a relatively large citrus fruit with a sour to semisweet, and even sometimes bitter, flavor. Grapefruit is incredibly high in Vitamin C and A, making it the perfect boost for your immune system.

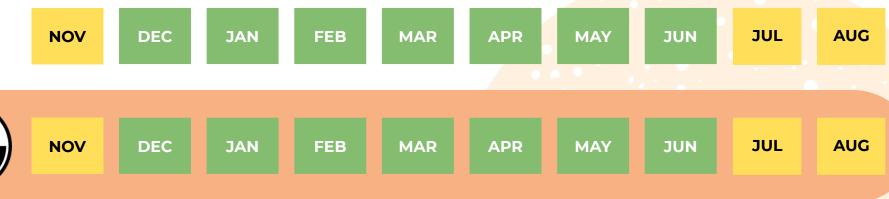






### Heirloom Navel

Heirloom navels are a breed of the true Navel Orange; however, they are picked from the "old line" orange groves. This navel is specifically grown from certain farm practices, so it is unique.







# Honey Tangerine

Honey tangerines are small fruits with a flattened oval shape. They have thin, pale orange rinds with a pebble-like textured surface. Honey tangerines have a juicy, orange interior with a flavorful aroma. They are aptly named for their sweet taste with notes of honey and spice.























# Fallglo Tangerine

The Fallglo tangerine is a Florida-developed citrus hybrid known for its sweet, juicy, and tangy fruit that ripens early, typically from October to December. It has a deep-orange, easy-to-peel skin and is popular for snacking and juicing

#### Available





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# Honeybell Tangelo

Honeybell tangelos are a cross between a tangerine and a pummelo. The result is a highly sought-after and frequently gifted fruit! Honeybells are intensely sweet and very juicy. Honeybells get their name from their taste and the little bell shape at the top of the fruit.

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### Kishu Mandarin

Kishu Mandarin are sweet and very delicate hidden gems. They are smaller than the typical tangerine, but don't let that deter you – these are something you don't want to miss out on.



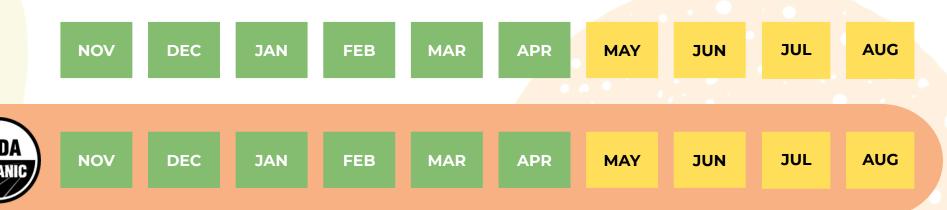






# Kumquat

Kumquats are small bite-sized fruits that fill your mouth with a big burst of sweet-tart citrus flavor. Originally grown in China, they have spread to many other areas, including Florida and California. In contrast to other citrus fruits, the kumquat peel is edible! *Meiwa* (sweet), Fuskushu, Negami (basic)

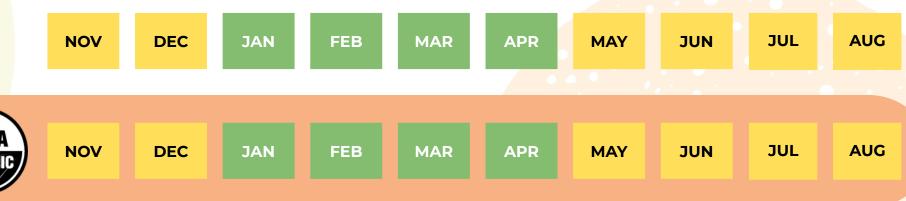






# Limequat

A limequat is a cross between a Key lime and a kumquat, small, teardrop-shaped, and can be eaten with the peel, but seeds should be discarded. Before they're ripe, they taste like limes, but after they ripen, the flavor changes depending on what type of limequat.

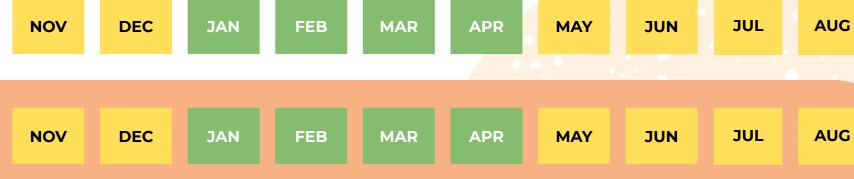






# Mandarinquat

Mandarinquats are a cross between a kumquat and a mandarin. They are a fun bell shape, larger than your average kumquat and they have an edible sweet peel and tart flesh. Take a bite out of this juicy kumquat or cut into slices to add to salads or desserts.







### Makrut Lime

Makrut limes are small, bumpy fruits with an acidic bitter-sour flavor and intense lime aroma. Their leaves and zest add incredible dimensions of flavor to a dish, and they are often used in Thai, Laos, Malaysian, and Indonesian cuisine. Makrut limes are primarily cooking limes, which is excellent for savory applications.







# Melogold

Melogolds area cross between a white grapefruit and a pummelo. They are thicker than most grapefruits with a thick rind and golden yellow interior. Melogolds are very sweet and lack the tartness sometimes associated with grapefruit.

#### **Available**



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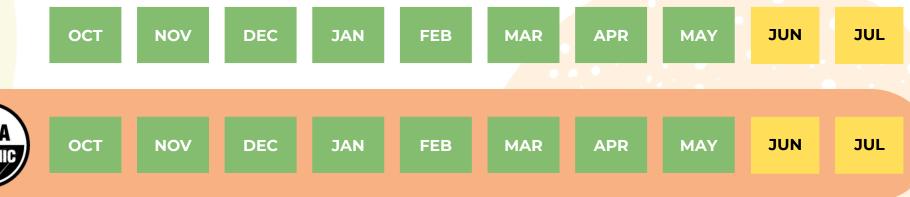
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# Meyer Lemon

Meyer lemons cross between a citron and a mandarin/pummelo hybrid. They are more spherical than true lemons and have a sweeter, less acidic flavor. While incredible for cooking applications, their high acidity level allows them to also be used as antibacterial and antiseptic cleaners.

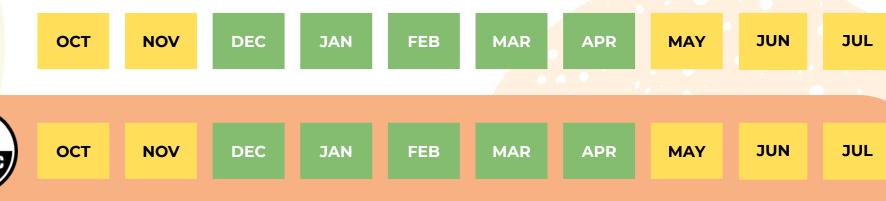






### Minneola

The Minneola, nicknamed "The Honeyball" because of its unique shape, is a cross between a tangerine and grapefruit. Minneola's are sweet with a mild tartness while having relatively few seeds. The large size and slightly elongated neck make it easy to recognize. Prominent button

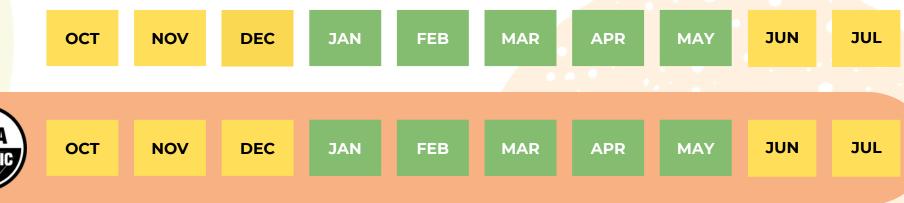






### Murcott Mandarin

A seedless version of the Florida Honey Tangerine. These medium- sized oranges have a thin, smooth rind and peel moderately well. They have a honey-like flavor and are sometimes referenced as Honey Mandarin.









# Navel Orange

Navel Oranges are named after a mutation that causes a secondary rudimentary fruit to form at the base, opposite the stem. The same mutation that causes the navel-like formation on the fruit also makes it seedless. Navels have a sweet flavor and are one of the most popular citrus varieties available.









# Page Mandarin

Page Mandarins are small to medium-sized and have an easy-to-peel rind. Their deep orange flesh, good balance of juicy and sweet, and nearly seedless fruit make them perfect snacking citrus!









# Pink Variegated Lemon

Pink variegated lemons are pink-fleshed Eureka lemon. It stands out among lemons with a unique pink flesh, green striped rind and multi- colored foliage. These lemons are very tart and are a great addition to the lemon assortment.







### Pixie Mandarin

Pixie Mandarins are pale orange colored, moderately juicy and always seedless. Pixies are tiny, have pebbly skin, and are easy to peel, with segments that separate easily from one another.

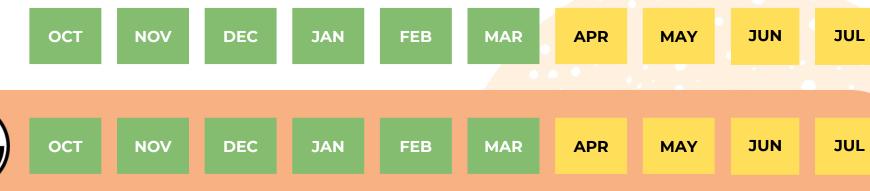






### Pummelo

The largest citrus fruit, pummelo, has a thick, dark green peel that fades to yellow as the season progresses. Less acidic than traditional grapefruit, they have a zesty, tropical scent and a tangy flavor.

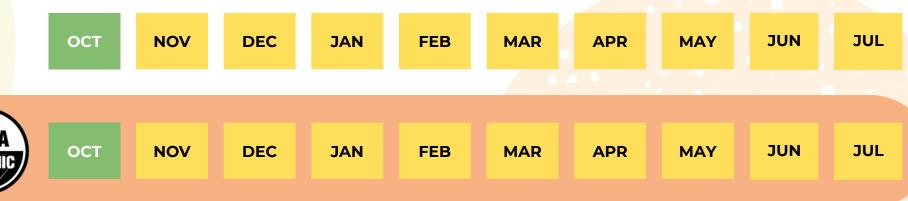






### Owari Satsuma

The Owari Satsuma is an easy-to-peel mandarin orange with bright orange flesh and a tender, juicy, sweet flavor. They are considered one the hardiest mandarins and are seedless.









### Satsuma

Satsumas have a sweet aroma with a refreshing, warm and tropical flavor. Satsumas peel and segment easily and are seedless. One satsuma provides more than a full day's supply of Vitamin C.









# Seville Orange

Also known as the bitter orange or the sour orange, the Seville Orange is prized for its cooking applications. Its high levels of pectin give it a better set and higher yield for marmalades, compotes, liqueurs, and more. We would not recommend eating this one out of hand.







### Seedless Lemons

Naturally seedless, non-GMO Project verified, zesty, juicy lemons by the Wonderful Company. You won't have to worry about accidentally getting seeds in your food or drinks!

#### **Available**













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# Shasta Gold Mandarin

Shasta Gold Mandarins are a slightly bumpy, deep-orange citrus variety. They are super juicy and seedless with an intensely sweet flavor and easy-to-peel rind. Great for salad toppings or jams!







### Sweet Lime

Sweet Limes can easily be mistaken for lemons because of their yellow color – however, don't be fooled. These limes have a unique flavor because they are less acidic. Sweet limes can be eaten like any ripe fruit, and they do not disappoint.







# Tahoe Gold Mandarin

The Tahoe Gold is prized for its sweet, floral, and rich, juicy mandarin flavor. Its dark orange, thin rind makes it easy to peel. The best part – it's seedless!









## Tango Mandarin

Characterized by its thin, smooth, dark orange rind, the Tango Tangerine is a vibrantly sweet, tart, tangy mandarin orange. They were initially developed by the University of California Riverside's Citrus Breading Program as a seedless tangerine with rich flavors.









# Tarocco Blood Orange

Tarocco Blood Oranges are the sweetest of the blood orange varieties. They have a bright and balanced flavor with tangy notes of raspberry. The flesh can range in color from orange to a deeper ruby red. The soft flesh is also nearly seedless and is divided into 10-12 segments.

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# Texas Grapefruit

Known as the sweetest grapefruits, Texas-grown grapefruit come in several different varieties, such as the Rio Red and Ruby Red. They are all characterized by their varying levels of sweet flavor and juicy red flesh.

#### Available











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# Ugli Fruit

Also commonly known as the Uniq fruit or Jamaican tangelo, the Ugli Fruit is a type of tangelo that hybridizes a grapefruit and a tangerine. The light-green surface blemishes turn orange when the fruit is at its peak ripeness, so be sure to grab a ripe one now!

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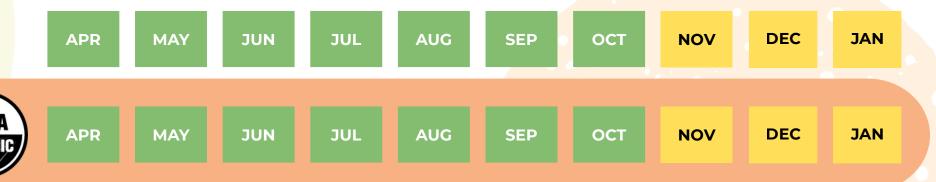






# Valencia Orange

These oranges are known for producing a lot of juice and have a nice balance of sweet and tart flavor, making them a favorite amongst chefs.







# Red Valencia Orange

Rosy Red Valencia oranges are known for their vibrant marbling of orange, yellow, and red hues, often with a signature blush or striping. Their smooth, semi-thin rind encases juicy, tender flesh that ranges in pink, red, and orange tones, offering a refreshing balance of sweetness and subtle tang.







# Valentine's Pummelo

Valentine pomelos are golden-yellow citrus fruits with crisp, juicy flesh streaked in red and purple tones. They offer a sweet, subtly tart flavor with hints of berry and floral, and peel easily for fresh eating.

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# White Grapefruit

When ripe, white grapefruits have a bright yellow rind and yellow flesh and are almost perfectly round. They are very juicy and contain up to 75% juice. They are sweet with a contrasting bitterness and sourness.







### Yuzu Lemon

Yuzu lemons are unique citrus fruits roughly golf-ball-sized. They have the flavor of lemon, lime, and grapefruit all in one. They are prized for their juice and rough skin for zest.





















