

Limes

Availability

Some major production areas include:

| | January | February | March | April | May | June | July | August | September | October | November | December |
|-------------------|---------|----------|-------|-------|-----|------|------|--------|-----------|---------|----------|----------|
| California | • | • | • | • | • | • | • | • | • | • | • | • |
| Florida | • | • | • | • | • | • | • | • | • | • | • | • |
| Mexico | • | • | • | • | • | • | • | • | • | • | • | • |

Variety/Type Descriptions

Key/Mexican – Thin-skinned fruit with yellow-green color and sweet-tart flavor.

Persian/Tahiti – Thin, smooth, and shiny skin; brilliant green color and sweet-tart flavor.

Ordering Specifications

Common packaging:

10-lb. cartons
40-lb. cartons

Grades:

U.S. No. 1
U.S. Combination
U.S. No. 2

NOTE: Not all limes are graded. Ungraded limes are called "unclassified." Differences between grades are based primarily on external appearance.

Sizes:

28-, 36-, 42-, 48-, 54-, 63-, and 72-count

Equivalents

1 medium lime = 2 tablespoons juice
1 medium lime = 2 teaspoons grated peel

Receiving and Inspecting

Limes should be heavy for their size and firm with smooth, shiny skins. Persian/Tahiti limes are bright green in color; Key/Mexican limes are more yellow-green. Avoid limes that are light in weight, shriveled, spongy, or significantly discolored.

Storing and Handling

Temperature/humidity recommendations for short-term storage of 7 days or less:

45-50 degrees F/7-10 degrees C
85-95% relative humidity

Retail display tips:

Water sprinkle: No
Top ice: No

Ethylene production/sensitivities:

Produces ethylene: Yes—very low
Sensitive to ethylene exposure: Yes

Storing tips:

Store limes in a well-ventilated area and away from direct sunlight. Keep cartons off the floor to prevent boxes from becoming damp.

Handling tips:

Handle limes with care to avoid bruising and internal decay.

Nutrition*

Serving Size 1 medium Lime (67g)

| Amount Per Serving | % Daily Value |
|-----------------------|---------------|
| Calories 20 | |
| Calories from Fat 0 | |
| Total Fat 0g | 0% |
| Saturated Fat 0g | 0% |
| Cholesterol 0mg | 0% |
| Sodium 0mg | 0% |
| Total Carbohydrate 7g | 2% |
| Dietary Fiber 2g | 8% |
| Sugars 0g | |
| Protein 0g | |
| Vitamin A | 0% |
| Vitamin C | 35% |
| Calcium | 0% |
| Iron | 0% |

*Based on information published by FDA.



Troubleshooting

Pitting or discoloration of skin:

This is an indication of chill injury. To prevent chill injury, do not store limes below 45 degrees F/7 degrees C.

Skin deterioration; decay:

Limes are sensitive to ethylene; exposure to the gas may cause skin deterioration and increase the fruit's susceptibility to decay. To prevent damage from ethylene, keep limes away from ethylene-producing fruits and ripening rooms.

Shriveling; loss of juice:

Low humidity may cause limes to lose moisture. For best quality, maintain humidity level of 85-95%.

Pebbly brown or black skin:

This is an indication of bruising or decay caused by rough handling. Always handle limes with care; do not drop shipping containers on the floor.