

Desert lime

Citrus glauca syn. *Eremocitrus glauca*



Common names

Desert lime', Desert lemon, Native cumquat
Desert cumquat, Lime bush and 'Australian Outback[®]' lime

Description and Use

Fruits are green, round to oblate in shape and 1-2cm in diameter, often seedless. The fruit has a refreshing sharp, distinct lime tart flavour. Fruits are traded as whole frozen. They can be used whole in a range of products as in cordials, conserves, puree, pastes, sauces and glaze'. Fruits are also used in range of cosmetic items and confectionery. Frozen fruit holds their colour and taste characteristics well when thawed.

Quality requirements

- Colour should be pale green.
- Skin should be free of blemishes and thorn punctures in fruit are not acceptable.
- Spined citrus bug (*Biprorulus bibax*) can reduce fruit quality.
- Packaged fruit must be free from foreign matter.

Postharvest handling

- Fruit should be refrigerated as soon as possible after harvest and should preferably be frozen within 24 hours of harvest.
- Fruit can be kept in low temperature storage (freezer -20°C) for up to 24 months.
- Store sealed hygienically in food grade polyethylene bags or sealed plastic containers. Better storage and shipping performance can be obtained from polyester or metallized polyester (112 micron) bags.
- Packaged product should preferably be labelled with common and botanical names, date, area of harvest and harvester details.
- Foods Standards Australia New Zealand <http://www.foodstandards.gov.au/> has information related to food standards and food safety (see Guide to the new Food Standards Code).
- If microbiological testing of produce is required, contact the local state authority (e.g. Department of Health) for guidance on accessing test laboratories.



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