

# 'Australian Sunrise<sup>®</sup>' lime

(*Microcitrus australasica x (Fortunella sp. x Citrus reticulata 'Calamondin')*)



'Australian Sunrise<sup>®</sup>' lime was selected from a cross between a Calamondin (mandarin crossed with cumquat) and a native finger lime (*Citrus australasica* var. *sanguinea*).

## Description and Use

Fruits are pear shaped and usually 30-45mm long. The juice has an acid sweet lime flavour with a light floral aroma. Fruits can be eaten fresh but generally traded as whole, frozen. The fruit has a refreshing sharp, distinct lime flavour. They can be used in a range of products such as cordials, beverages, conserves, puree, pastes, sauces, glace', marmalade, syrups and garnishes.

## Quality requirements

- Skin should be a strong golden colour
- Skin should be free of blemishes and insect damage
- 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.



Industry participants are thanked for their assistance in the preparation of this information sheet

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