

Lemon aspen, white aspen

Acronychia acidula, A. oblongifolia

Common names

Lemon aspen (*Acronychia acidula*).

White or southern aspen (*Acronychia oblongifolia*) (see photos)



Description and Use

Mature fruits are 1.5-2.5 cm in diameter. Fruit has a refreshingly sharp, acidic, distinctly tropical, spicy citrus flavour with a sharp texture. Fruits are traded whole, frozen or as a juice. Lemon aspen has an apple-like core and is more common in the industry than white aspen, which has fruits that can be eaten whole as the flavour is less intense. Lemon aspen can be used in any recipe requiring a unique lemony flavour, though the flavour is much stronger and more complex than lemon. Lemon aspen is suited to a range of products such as cordials, conserves, ice cream, puree, pastes, sauces and glacé, biscuits and cakes. Particularly suited to seafood and chicken dishes.

Quality requirements

- Colour should be pale yellow (lemon aspen), while white aspen is white.
- Skin should be free of blemishes and insect damage.
- Packaged material should be free from foreign matter.

Postharvest handling

- Harvested fruit should be refrigerated as soon as possible after harvest and should be frozen within 12-24 hours of harvest.
- Store at a low temperature (freezer at -20°C) for up to 24 months.
- Fruit holds its colour and taste characteristics well when thawed.
- 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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