



GRADE - US 1

PACK - 5 lb.

ORIGIN - US Mexico

AVAILABILITY - Year Round

ETHYLENE PRODUCE - Very Low

ETHYLENE SENSITIVE - Yes

STORAGE ZONE - A

RECEIVING

Product should arrive firm, healthy and uniformly sized. The color will vary depending upon varietal from dark green to yellow-green with occasional yellow spotting. Product should have a fresh citrus aroma and not be deformed or misshapen.

AVOID / REJECT

Avoid Limes that are light in weight, shriveled, spongy, or significantly discolored.

STORAGE / HANDLING

Store Limes in their original intact container or covered Lexan in the cooler. The ideal storage temperature is 45-50 degrees F. Make sure to remove any molding aged product from the rest of the case to prevent cross contamination. To get the most juice from Limes, keep at room temperature for one hour before squeezing. Limes produce very low levels of ethylene and are ethylene sensitive which can result in skin deterioration and decay; avoid storage near ethylene producing items.

OTHER