

NEW ZEALAND MEYER LEMONS



Our most popular lemon, the Meyer is said to be a hybrid between a true lemon and a mandarin, which makes it the sweetest variety.

It is a large smooth-skinned fruit that is rounder than a true lemon. The skin is thin, fragrant, and deep yellow in colour, with a slight orange tint when ripe. The pulp is dark yellow and has a very high juice content.

The Meyer has a sweeter, less acidic flavour than other more common varieties, which plays perfectly with a variety of either sweet or savoury recipes. An essential food in the kitchen, everything can be used from the skin to the pulp, so there is zero-waste.

AVAILABILITY

JAN FEB MAR APR **MAY** JUN JUL AUG SEP OCT NOV DEC

PACK

Bulk fill cartons

WEIGHT

17.2kg (38lb) carton | 4.54kg (10lb) carton

COUNTS

95 | 115 | 140 | 165

PLU #3626

NB: Design only. Label not to scale.



Our Meyer lemons are grown in the Gisborne region, where the sun rises first in world; the combination of high sunshine hours and dry heat, allow the Meyer lemon to thrive and produce a superior flavour.

Rich in vitamin C and flavonoids they work against infections likes colds and flu's. They also contain citric acid, B-complex vitamins, calcium, copper, iron, magnesium, phosphorus, potassium, and fibre that have a number of health giving properties. Although acidic, to begin with they are alkaline-forming on body fluids helping to restore balance to the body's pH.

