

Lemon Eureka



The lemon is round and slightly lengthened, belongs to the citrus family and therefore shares many of the characteristics of other citrus species, such as having a thick skin. The pulp is pale yellow, juicy and with an acid taste divided into segments. The color of the rind is yellow and especially bright when ripe.

It is used fresh for culinary uses, and its juice in the food preparation industry. For the pharmaceutical industry it is a raw material for the manufacture of many medicines, and at home it can be used for many home remedies.

Lemon has numerous properties: it strengthens the immune system, is revitalizing, activates the metabolism of calcium for bones and teeth, cures hemorrhages, has a rejuvenating properties and helps in weight loss diets.

Growing season:

January – April: Low

May – June: Medium

July – November: High



Packing: Cardboard and bags.



Content: 38 lb

Uses: Food, associated with Mediterranean gastronomy.

Fish and seafood seasoning.

Drinks.

Home remedies.

Source of Vitamin C.

Aromatizing.

Sour, sweet and aromatic taste.