



Mexican Lime

Acidic juice lime, oval or oval to spherical, belonging to the Rutaceae family of the Citrus genus and aurantifolia species, with seed, thin-shelled, green to yellow in color as it matures.

Growing season: All the year, with the lowest time of production from October to February.

Storage and transport conditions: The ideal storage temperature is between 9° and 12°C.; the finished product is pre-cooled and distributed in refrigerated thermoses at the same temperature.

Growing season:

Year-round production.



Packing: Mexican bag.



Content: 17 kg.
38 lb.

Uses: Food, associated with Mexican gastronomy.
To marinate fish and seafood.
Drinks.
Home remedies.
Source of Vitamin C.
Acidic and powerful flavor.



Process:

Fruit reception
Download
Washing and disinfection
Waxing
Mechanical Selection

Manual selection on tables
Packaging
Labelling
Stowage
Storage and transport



Anachel life:

Green fruit: Approximately 15 days, stored at a temperature of between 9 and 12 °C, with no other products in the refrigeration room.

Green fruit: (Economic): 7 days approximately, exposed to 7-15°C. 5 days approximately, exposed to room temperature (20 ±2°C).

Lemon fruit: (Juicy): 5 days approximately, exposed to 7-15°C.
Lemon fruit is not recommended to be stored at room temperature (20 ±2 °C).