



Citriburst Finger Limes

Citriburst Finger Limes are a micro-citrus originally discovered growing wild in Australia. The interior pulp can be best described as citrus pearls, or citrus caviar. The flavor is similar to that of a lemon-lime-grapefruit combo; the juice bursts from the citrus pearls when bitten into. The citrus pearls can be squeezed out of the finger lime and used in any place that you would use a lemon or lime. It pairs exceptionally well with seafood dishes, salads, cocktails and various desserts.



Finger Limes

Season June - January

Foodservice Flat

UPC 03338310609

1 Clamshell = 25-35 Finger Limes

1 Flat = 12ct ½ dry pint Clamshells

Case Dimensions: 15 ¾" x 10" x 3 ½"

Retail Case

UPC 861747000063

1 Clamshell = 6-7 Finger Limes

1 Case = 12ct 40 gram Clamshells

Case Dimensions: 8 ¾" x 6 ⅝" x 4 ⅝"

Bulk Finger Limes

1 Case = 1 kilogram bulk finger limes

Case Dimensions: 8 ¾" x 6 ⅝" x 4 ⅝"

Shipping Point

17282 Charter Oak Drive

Visalia, CA 93292



Finger Lime Pearls

Season July - December

Foodservice Case

UPC 861747000056

1 Case = 6ct 100 gram Jars

Case Dimensions: 8 ¾" x 6 ⅝" x 4 ⅝"

Retail Case

UPC 861747000049

1 Case = 18ct 25 gram Jars

Case Dimensions: 8 ¾" x 6 ⅝" x 4 ⅝"

Bulk Finger Lime Pearls

Please ask about available options

Shipping Point

2448 Atascadero Road

Morro Bay, CA 93442



For inquiries and marketing support contact:

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