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 ¾” x 4 ¾”

**Bulk Finger Limes**
1 Case = 1 kilogram bulk finger limes
Case Dimensions: 8 ¾” x 6 ¾” x 4 ¾”

**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 ¾” x 4 ¾”

**Retail Case**
UPC 861747000049
1 Case = 18ct 25 gram Jars
Case Dimensions: 8 ¾” x 6 ¾” x 4 ¾”

**Bulk Finger Lime Pearls**
Please ask about available options

**Shipping Point**
2448 Atascadero Road
Morro Bay, CA 93442