

Meyer Lemons

Popular amongst chefs, bakers, and the everyday shopper, Meyer Lemons are often sought out by foodies everywhere! Unlike conventional lemon varieties, Meyer Lemons aren't acidic and are known for their sweet, citrus aroma. Because the fruit is delightfully sweet and tart, Meyer Lemons add a punch of flavor to numerous dishes and baked goods!



Pack Styles:

1# Pouch Bag
18# Bulk

Seasonality:

Year-Round

Nutritional Benefits:

- Great source of vitamin C, an immunity-boosting antioxidant
- Fat-free
- Sodium-free
- Cholesterol-free

Characteristics:

- Cross between a true lemon and a mandarin or orange
- Mustard-yellow rind
- Thinner and smoother than a traditional lemon rind
- Sweeter, and less acidic than most lemons

Foodservice

- Excellent garnish and/or ingredient for cocktails and beverages
- Excellent for baked goods
- Great addition to seasonal salads

Seasonal Opportunities

- Winter: Great for holiday recipes like pies, cookies, and cupcakes
- Spring: Excellent for garnish for drinks, salad dressings, and fish for Lent

