

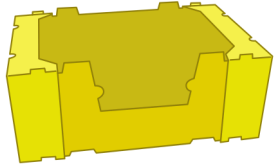


PERSIAN

LIME

It is a semi-acidic juice citrus fruit, seedless, with a thick peel. This variety is grown in the states of Colima, Jalisco, and Veracruz, Mexico.

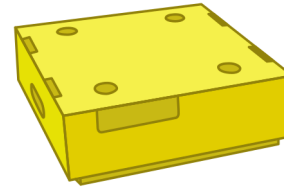
PACKAGING



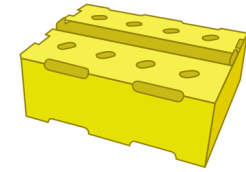
Display Box



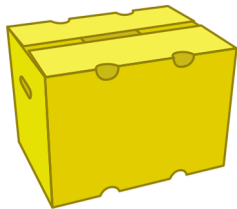
Display Box 2



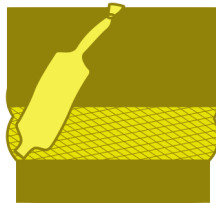
5 kg box presentation with lid and bottom



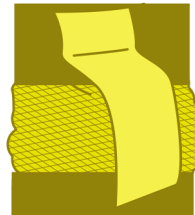
10 lb Europack box



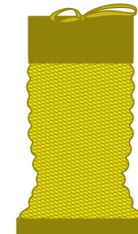
40 lb box.



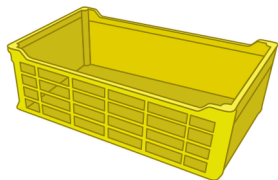
1 lb mesh bag / 2 lb mesh bag



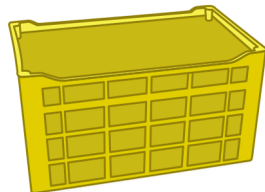
Mesh bag with header card



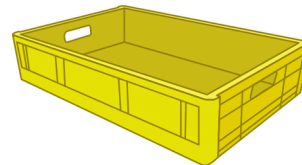
17, 18, and 25 kg bulk mesh sack



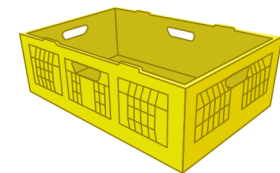
15 kg plastic crate



20 kg ventilated plastic crate



RPC



10 kg plastic crate

RIPENING AND COLOR

The color of the fruit also indicates its level of ripeness, ranging from dark green to green, light green, and finally yellow at its peak maturity.

The ideal temperature for storage, preservation, and transportation ranges between 8°C and 13°C.

Shelf life is approximately 24 days for green limes when stored at temperatures between 9°C and 12°C.



Dark Green



Green



Light Green



Yellow

SIZES

Size grading is determined by the maximum diameter at the fruit's equatorial section, according to the chart shown below:

Size	Milimeters (Min-	Pieces per
110	61 - 63 mm	6 - 7
150	59 - 61 mm	8 - 9
175	56-59 mm	10
200	54 -55 mm	11 - 12
230	52 - 53 mm	13
250	50 - 51 mm	14



NUTRITIONAL TABLE

Nutrition Facts

Persian Lime

Serving Size: 1 lime (85 g)

Amount per serving

Energy Content 20 Kcal

Protein 0 g

Carbs 7.06

Total Lipids 0 g

Sodium 1 mg

Calcium 2 %

Vitamin A 2 g

Iron 2 %

Vitamin C 35 %





PRODUCTION REGIONS

In the states of Colima, Jalisco, and Veracruz, favorable climate and soil conditions support the production of high-quality fruit



PERSIAN

LIME