



Winter Citrus



Navel Oranges (Nov. to June)

Sweet, juicy navel oranges are easy to peel and are virtually seedless.



Blood Oranges (Dec. to March)

The beautiful maroon color on their interior varies in intensity. They offer a distinct, rich taste that chefs and mixologists love.



Cara Cara Oranges (Dec. to May)

They are also called Pink Navels because they look like navels on the outside, but their flesh is pink due to the natural presence of lycopene. Besides their color, they are known for their sweetness and lower acidity. Sunkist calls them *The Power Orange* because they contain 20% more Vitamin C and 30% more vitamin A than Navels.



Key Limes (year round)

Key Limes are intensely flavorful with a high juice content.



Finger Limes (year round)

Citrus caviar! Finger Limes are filled with tiny pearls with the texture of caviar that burst with a sweet and tart, citrus flavor.

Meyer Lemons (year round)

They are a bit sweeter and less acidic than the traditional Eureka and Lisbon lemons.

Grapefruits (year round)

Sweet, but tart, and extremely juicy—grapefruits have been a healthy breakfast staple.

Pummelos (mid-Oct to April)

The largest citrus fruit, Pummelos are less acidic than traditional grapefruits and sweeter.

Fairchild Tangerines (mid-Oct to mid-Jan)

Fairchild Tangerines are spicy and tart. They are also known as Christmas Oranges and were a popular stocking stuffer.

Clementines & Mandarins (Nov. to April)

Seedless, sweet, and easy-to-peel makes them a popular nutritious punch. Kids love them too.



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