

MURCOT MANDARIANS – PLU 3429



Description/Taste

Murcotts are medium-sized, round and slightly flattened at both ends. They are about 5 centimeters in diameter and have a golden orange skin with subtle pebbling. The rind is thin and fragrant and clings to the flesh, making them moderately easy to peel. The pulp is bright orange and juicy with a rich, sweet flavor.

These Murcotts or Delite Mandarins are a cross between a tangerine and a sweet orange. In 1922, Mr. Charles Murcott Smith owned a nursery in Bayview, Florida where he developed several trees that he had gotten from the USDA.

Today, the Florida-grown fruit is marketed under the name Honey Tangerine, while the “Delite” name is a trademarked name of this wonderful California variety. A late-season mandarin, these California Murcotts should not be confused with the Honey variety out of Florida, as the latter can be very seedy. Rather flat in shape, the Murcott is an easy to peel fruit, making it popular with children.

For the juiciest, sweetest fruit, look for Murcotts with a sweet, clean fragrance. Store at cool room temperatures for up to one week or refrigerate for up to two weeks

Seasons/Availability

Murcott tangerines are available in the winter months.

Current Facts

Murcott mandarin oranges are a late maturing variety, botanically classified as *Citrus reticulata*. They are a hybrid of a tangerine and a sweet orange made sometime around the turn of the 20th century. Until recently, they were marketed under the name ‘Honey’ in Florida, which caused confusion, as there is a California tangerine hybrid of the same name. Most Florida sellers currently use the name ‘Murcott Honey’ to distinguish the two. The Murcott is one of the most widely grown late Florida tangerine varieties.

Nutritional Value

Murcotts are high in vitamins C and A and are a good source of fiber. They contain beneficial minerals like potassium and calcium and the antioxidant beta-carotene, and flavonoids hesperetin and naringenin.