

New and Noteworthy Citrus Varieties





Citrus species & Citrus Relatives



Hundreds of varieties available.



CITRON Citrus medica

- The citron is believed to be one of the original kinds of citrus.
- Trees are small and shrubby with an open growth habit. The new growth and flowers are flushed with purple and the trees are sensitive to frost.
- Ethrog or Etrog citron is a variety of citron commonly used in the Jewish Feast of Tabernacles. The flesh is pale yellow and acidic, but not very juicy. The fruits hold well on the tree. The aromatic fruit is considerably larger than a lemon.
- The yellow rind is glossy, thick and bumpy. Citron rind is traditionally candied for use in holiday fruitcake.



Ethrog or Etrog citron

CITRON Citrus medica

- Buddha's Hand or Fingered citron is a unique citrus grown mainly as a curiosity. The six to twelve inch fruits are apically split into a varying number of segments that are reminiscent of a human hand.
- The rind is yellow and highly fragrant at maturity. The interior of the fruit is solid rind with no flesh or seeds.
- Fingered citron fruits usually mature in late fall to early winter and hold moderately well on the tree, but not as well as other citron varieties.



Buddha's Hand or Fingered citron

NAVEL ORANGES

Citrus sinensis

- **'Washington navel orange'** is also known as the Bahia. It was imported into the United States in 1870.
- These exceptionally delicious, seedless, easy-peeling fruits quickly attracted the attention of citrus growers, and within a decade the "Washington" navel orange, as it came to be known, was the most widely planted variety in California.



'Washington navel orange'

- **'Lane Late Navel'** was the first of a number of late maturing Australian navel orange bud sport selections of Washington navel imported into California.
- The fruit is of similar size and shape, but it has a smoother peel and a slightly smaller navel.
- The fruit matures four to six week later than the Washington navel orange and stores on the tree for several months after reaching maturity before the quality deteriorates.

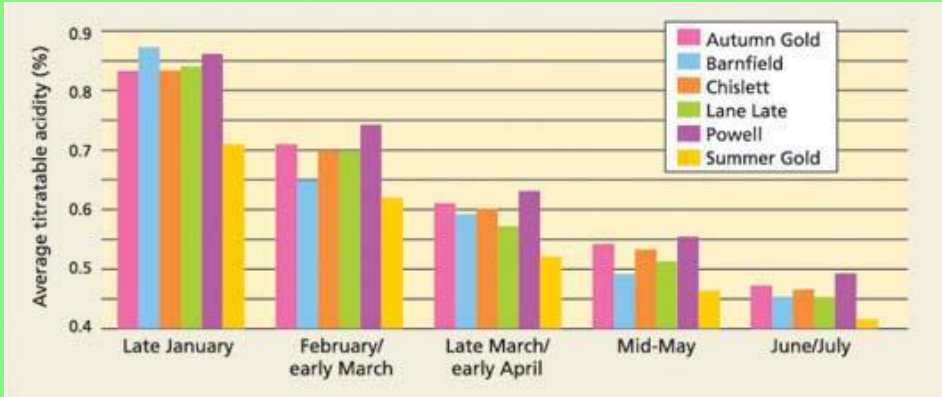
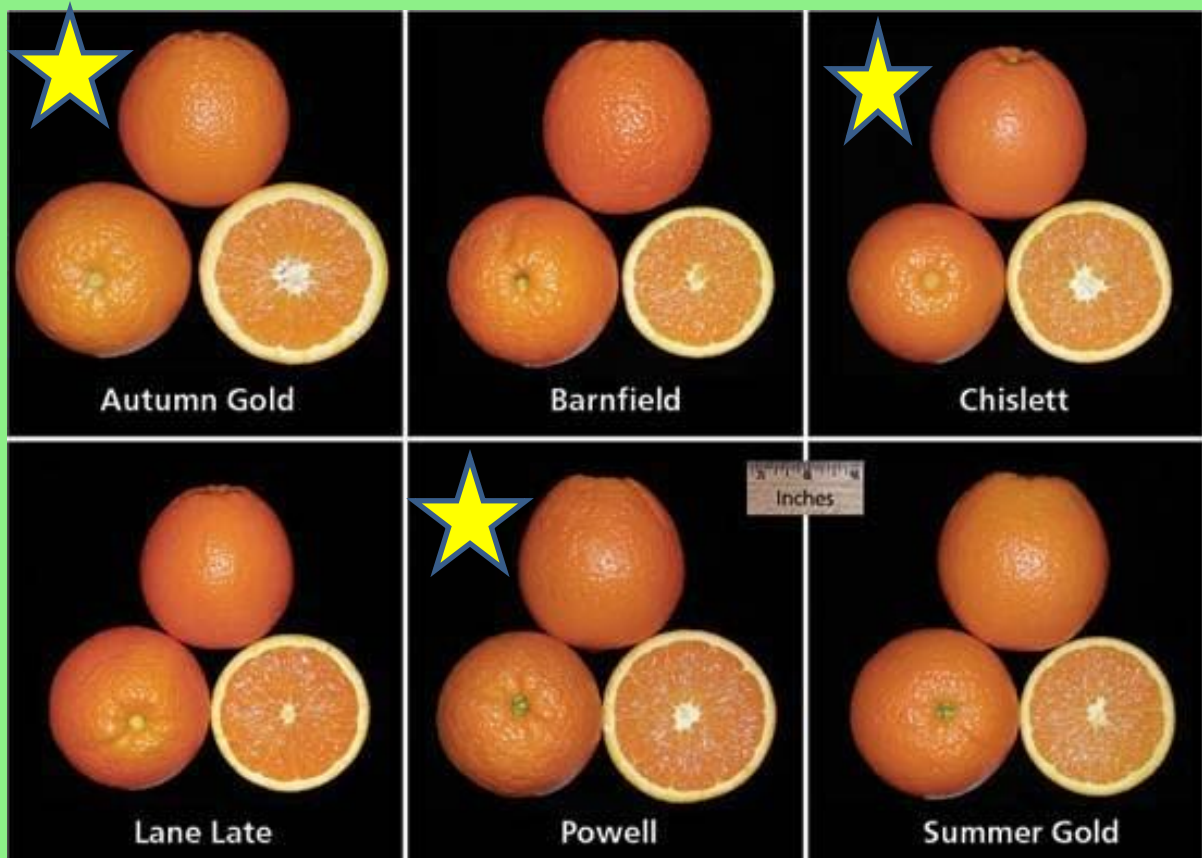


'Lane Late Navel'

New late-maturing Navel orange selections

- A number of new late-maturing navel orange selections were identified in Australia in the late 1980's and early 1990's and five of them were sent for evaluation to the CCPP in California and were later released for propagation.

- Autumn Gold, Barnfield, Chislett, Powell and Wiffen** are new late maturing navel orange varieties. They are patented, proprietary cultivars owned by their original Australian selectors who have licensed the propagation rights to various Californian nurseries. Currently these varieties are propagated for planting in the UC-Riverside CVC and commercially available from the Citrus Clonal Protection Program (CCPP).



Chislett navel orange Citrus sinensis

- Time of maturity is later than Lane Late navel by 3 – 6 weeks.
- The variety has a higher juice content than Lane Late.
- In comparison with other emerging late navel oranges, the Chislett Navel exceeds others in size and ability to hold on the tree.
- Brokaw Nursery, Saticoy, CA, retains exclusive propagation rights in the U.S.



Cara Cara navel orange Citrus sinensis

- Most tree and fruit characteristics reflect its Washington navel orange ancestry, but the flesh is deep pink, similar to the darkest of the red grapefruit varieties.
- Flavor is slightly less acid than Washington navel.



Variegated Cara Cara navel orange Citrus sinensis

- During a visit in Sept, 2004 Jose Chaparro stated that all variegated 'Cara Cara' budsports had pigmented fruit.
- Not commercially available in California



SWEET Oranges

Citrus sinensis

- **‘Midnight’** is a virtually seedless, medium-large, somewhat oblong fruit of excellent quality and medium-late maturity.
- **‘Delta’** is a South African variety produces a seedless fruit of high quality that resembles the Valencia but matures somewhat earlier.
- Acid levels drop early and the Delta can be picked 2 to 3 weeks earlier than most other Valencias. The Delta is completely seedless and has an attractive, smooth rind..



‘Midnight’



‘Delta’

Rhode Red Valencia orange Citrus sinensis

- Deep orange colored flesh. Matures same as other Valencias.
- Only real advantage over other Valencias is the deeper flesh color.



Variegated Valencia orange

Citrus sinensis



- Striped immature fruit turns solid orange when ripe.



- Mature fruit has distinct ridges. Flavor and seediness similar to a standard Valencia orange.



SWEET ORANGES

Citrus sinensis

- The fruit of '**Trovita**' are earlier maturing, smaller, juicier and milder in flavor than Washington navel.
- The trees are vigorous and uprights in growth but have a tendency to alternate bear.
- '**Shamouti**' is a medium to large, oval-shaped sweet orange. It is nearly seedless, and has a thick, leathery rind.
- Shamouti peels well, and ships and stores well. It is a midseason fruit.



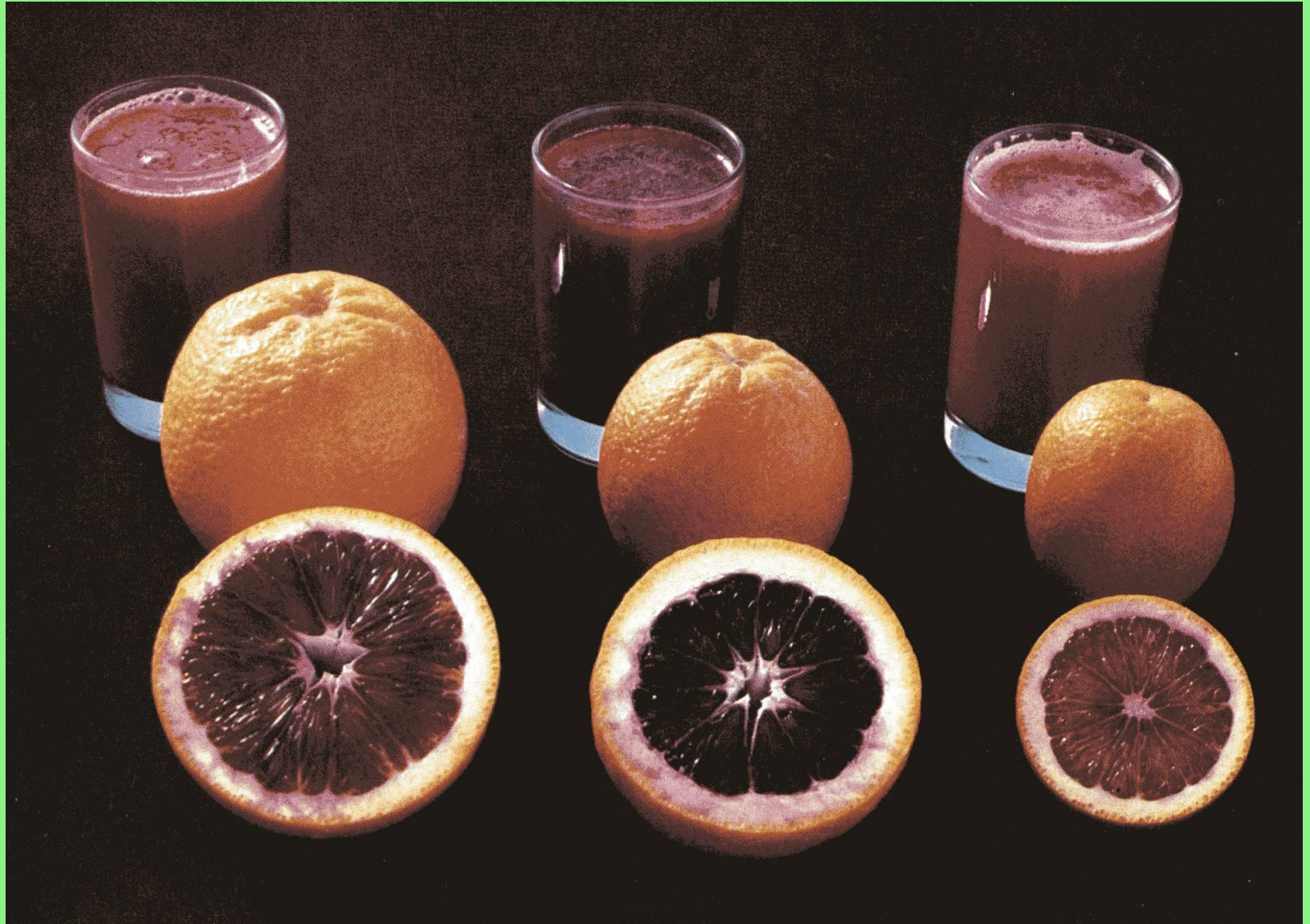
Smith Red Valencia orange

Citrus sinensis

- The fruit is of good size and flavor and is very low-seeded.
- The rind frequently carries a heavy red blush and the flesh is heavily pigmented with anthocyanin.
- Although the fruit is mature in late winter, it holds well into late spring, well past the season for conventional blood oranges.



BLOOD ORANGES Citrus sinensis



Tarocco

Moro

Sanguinelli

BLOOD ORANGES Citrus sinensis

- Flavor is usually tart-sweet to tart. Ripening season is December – March.
- **‘Moro’** is also the earliest ripening of the blood oranges. The fruit is usually low-seeded with a flesh that can become very dark red late in the season.
- **‘Sanguinelli’** is a late midseason blood orange. External red pigmentation rarely equalled by other blood oranges and excelled by none.
- **‘Tarocco’** is one of the most delicious blood orange varieties. The distinctive color requires a chilly winter to develop properly. Fruit color is often unreliable.



Bream Tarocco blood orange Citrus sinensis

- Bream Tarocco is a medium-large to large blood orange variety with few to no seeds and very good coloration properties.
- It is originally a bud mutation of a Tarocco tree from the garden of Robert Bream, Lindsay, California. It is a Tarocco blood orange tree which might be an improvement over the old VI 384 budline of Tarocco.
- Bream Tarocco is one of the few varieties where the outer pigmentation matches the color inside. However, the distinctive color of course requires cold winter nights to develop properly but in a good year it can have one of the darkest pigmentations of all blood oranges.



SOUR ORANGE / BITTER ORANGE

Citrus aurantium

- **'Seville'** sour orange is the variety of sour orange traditionally used to make orange marmalade. Seville fruits mature in winter and are seedy, bitter, and acidic.
- **'Bouquet de Fleurs'** is a sour orange variety planted primarily as an ornamental. The low-seeded fruits mature in winter and hold very well on the tree. Bouquet de Fleurs fruits are bitter and acidic and typically are not consumed.



SOUR ORANGE / BITTER ORANGE Citrus aurantium

- **'Chinotto'** sour orange is sometimes referred to as the Myrtle-leaf orange. The tree grows very slowly and has a dwarf compact habit. The leaves are small usually under two inches in length.
- These fruits mature in winter and are moderately tart and seedy. The fruits hang on the tree for most of the year, making the tree highly ornamental.
- **Bergamot Orange**
Bergamot oil of the rind is used in Earl Grey tea and perfume. On handling or scratching the rind, the oil released has a beautifully and unique aroma. Flesh is very acidic and has a bitter flavor.



Bergamot Orange

Dekopon or Sumo Mandarin Citrus reticulata

- Dekopon is a cross between a Kiyomi tangor and a Ponkan. Kiyomi tangor is a variety from Japan and a cross between a Trovita orange and a Mikan or Satsuma.
- Dekopon is a seedless and highly sweet citrus fruit developed in Japan in the year 1972. The generic name of Dekopon is shiranuhi or shiranui.
- The size of Dekopon is very large and has a protruding bump on the top of the fruit and had sweet taste.



Encore Mandarin Citrus reticulata

- The fruit of the Encore mandarin is medium in size with a thin, yellow-orange rind. Encore fruits hold well on the tree without much puffing of the rind. They have an excellent flavor.
- Encore tend to be alternate bearing. Commerically available beginning in mid-March, but flavor is best from May to July. Can be held on tree as late as September.



Encore

Gold Nugget Mandarin Citrus reticulata

- Gold Nugget fruits are usually medium in size with a somewhat bumpy orange rind. The rind is moderately easy to peel.
- The flesh is bright orange, finely-textured, and seedless. The flavor is rich and sweet.
- The fruit usually matures by early March, but holds exceptionally well on the tree, with summer-harvested fruit still being of good quality.



Imperial Mandarin Citrus reticulata

- 'Imperial' is an extremely early maturing mandarin, October to December in Riverside.
- Fruit quality is considered good with a good balance of sugar and acid and good internal color.
- The skin is thin and soft, and although adherent, it peels easily. There are usually 4 or less seeds per. The fruit is medium sized (or small in heavy crop years).



Kishu Mandarin Citrus reticulata

- Kishu is a very small seedless mandarin that peels & sections well. The flesh is firm, meaty, and pleasantly sweet in flavor. Fruit maturity occurs in early midseason.



Kishu

Pixie Mandarin

Citrus reticulata

- Pixie mandarins have a rind that is yellow-orange with a slightly pebbled texture that is easy to peel.
- The flesh is seedless, orange colored, and juicy. The flavor is mild and sweet.
- Pixie matures in late winter and holds exceptionally late on the tree; in certain mild locations, the fruit is known to hold well into summer.



Tango Mandarin

Citrus reticulata

- Tango, a nearly seedless mandarin developed at UC Riverside, It is the most promising mandarin the university has ever produced. The interest in it is worldwide. This is a variety that is going to be in high-volume planting. There will be well over a million trees planted in California in the next three to four years.
- The Tango tastes good and has a smooth, deep orange rind that is easily peeled.
- Tango matures in late-January at most locations in California and good fruit quality can be maintained on the tree for 3-4 months past maturity.



MANDARINS - The TDE Hybrids

Temple tangor, and Dancy and Encore mandarin Hybrids

- **'Shasta Gold'** has a tendency to alternate bearing. The large fruits have a relatively thin rind. The flesh is seedless, bright orange, and juicy. The flavor is rich and sweet when mature. The season mid-February to mid-March and the fruits hold well on the tree into April or May.
- The season for **'Tahoe Gold'** is mid-January to mid-February. The fruit does not hold well on the tree. The rind is of medium thickness and moderately easy to peel when fruit are mature. Production is excellent.
- **'Yosemite Gold'** produces large fruits that have a relatively thin rind and has a tendency to alternate bearing. The flesh is seedless, bright orange, finely-textured and juicy. The flavor is rich and sweet. The season is January to mid-March and the fruits hold well on the tree into April.



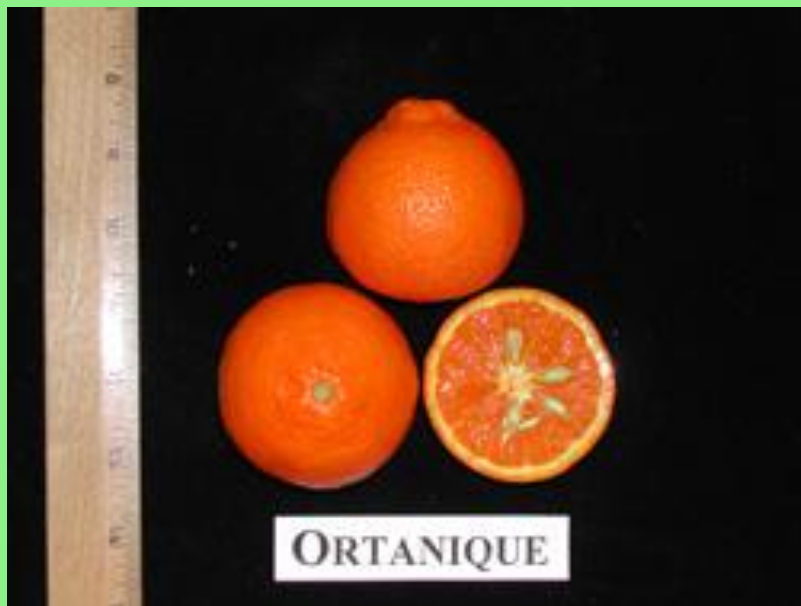
MANDARIN Citrus reticulata

Rangpur Lime

- The name lime in connection with this fruit is often misleading because there are very little similarities between the Rangpur and true limes. However, Rangpurs are highly acid and can be used as a substitute for commercial limes.



TANGOR Citrus reticulata X C. sinensis



- Ortanique is a natural tangor that was discovered in Jamaica. The name is a combination of “or” for orange, “tan” for tangerine, and “ique” for unique.
- The fruit is medium in size, obovate in shape, and has a pebbled, dark orange rind. The flesh is orange-colored, tender, and exceptionally juicy. When cross-pollinated, the fruit is seedy. The flavor is rich and sweet. Ortanique is usually late in maturity, and the fruit holds very well on the tree.
- Temple is a natural tangor that was discovered in 1896 in Jamaica. The fruit develops a satisfactory sugar to acid ratio only when grown in the warmest interior valleys.



TEMPLE

Ugli Tangor

- **Ugli Fruit**, is a mandarin hybrid so named after a Canadian produce market described it as being ugly.
- The fruit is the result of a cross between a grapefruit, orange, and mandarin. Although unattractive, the fruit is quite succulent. It has a baggy, thick, light orange rind that is easy to peel and smells of citron.
- The yellow-orange flesh is tender and sweet evoking both a sweet orange and tangerine taste with a hint of honey or pineapple.
- As many as sixteen large segments surround its hollow core, a characteristic which adds to the fruit's lack of density. Nevertheless, it can still weigh up to two pounds when grown in its native Jamaica.



'Allspice' Tangelo Citrus x paradisi X C. reticulata

- Allspice resulted from a cross of the Imperial grapefruit and Willowleaf mandarin made in 1917 by H. B. Frost of the University of California Citrus Research Center, Riverside.
- Although the fruit is small, it is attractive because of its rich flavor and spicy fragrance. Fruit medium-small, color orange-yellow, seedy. Rind thin, slightly pebbled, and rather tightly adherent.
- Flesh tender and juicy; rich, tart, spicy flavor and aroma. Midseason in maturity and loses quality if left on tree much past maturity.



TANGELO HYBRIDS Citrus x paradisi X C. reticulata X C. Spp.

- **‘Page’** is a cross between Minneola tangelo and Clementine mandarin. Its parentage is three-fourths mandarin and one-fourth grapefruit.
- Rind is medium-thin, leathery, moderately adherent but easily peelable, reddish-orange at maturity.
- Flesh color deep orange; tender and juicy; flavor rich and sweet. Seeds moderately numerous. Early in maturity.



TANGELO HYBRIDS Citrus x paradisi X C. reticulata X C. Spp.

- **'Wekiwa'** is reported to be a hybrid of a grapefruit and Sampson tangelo and, therefore, is in reality a tangelolo.
- Fruit medium-small, spherical to obovate or pyriform; color pale yellow; seeds comparatively few. Rind medium-thick, smooth, and fairly adherent.
- Flesh tender, juicy; flavor sweet and mildly acid, becoming unpleasant when overripe. Under favorable conditions rind is pink-blushed and flesh amber-pink. Early in maturity.



Wekiwa Tangelolo

'Variegated Eureka'

Citrus limon

- 'Variegated Eureka' lemon has both foliage and young fruit attractively variegated but fruit variegation fades with maturity and mature fruit could easily masquerade as an ordinary Eureka.
- Sometimes sold as 'Sungold' lemon.



Variegated Eureka' or 'Sungold'

'Variegated Pink-fleshed Eureka' Citrus limon

- 'Variegated Pink-fleshed Eureka' lemon is sometimes sold under the name 'Pink Lemonade' and is a sport of the conventional Eureka lemon. The leaves are variegated green and white, making the tree quite ornamental.
- The rind is striped green and cream and is sometimes rougher than conventional Eureka. When fully ripe, the stripes fade, and the rind turns yellow. The flesh is light pink at full maturity, low-seeded, and very acidic.



Variegated Pink Fleshed Eureka lemon

'Ponderosa' lemon *Citrus × limon*

- This is possibly a hybrid between a citron and a lemon. Ponderosa lemon is a large fruit with a thick and bumpy rind. Flesh color pale green; juicy; flavor acid. Fruits mature throughout year.
- Ponderosa makes a nice ornamental with its purple-tinged flowers and new growth, however it is sensitive to cold and very thorny.



Ponderosa Lemon

Giant Key lime

Citrus aurantifolia

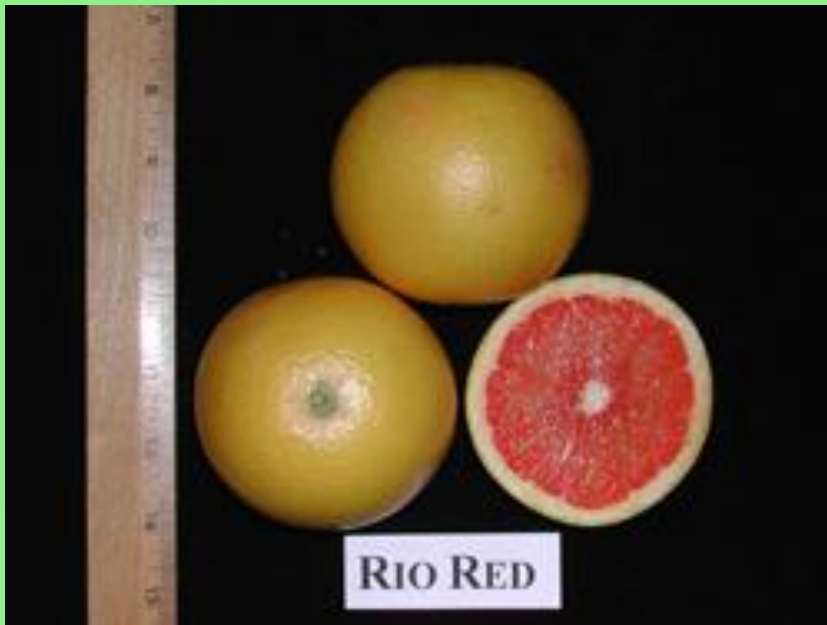
- Fruit are more than twice as large as ordinary diploid key lime but have true key lime flavor and aroma.



GRAPEFRUITS

Citrus x paradisi (C. sinensis X C.grandis)

- To achieve acceptable quality grapefruit must be grown in locations that satisfy their high heat requirement.
- **'Rio Red'** flesh is juicy and well-pigmented. It is mid to late-season in maturity.
- Compared to other grapefruit varieties, **'Star Ruby'** is more difficult to grow well. It has exhibited greater susceptibility to phytophthora, nutrient deficiencies, cold temperatures, and pest problems. The flesh is very darkly-pigmented, juicy, and low-seeded or seedless. Star Ruby's season of maturity is mid to late-season, and the fruit holds well on the tree with some loss of flesh color as the season progresses.



'Sarawak' pummelo Citrus grandis

- 'Sarawak' pummelo is sometimes referred to as Tahitian pummelo. The fruit is round with a flattened bottom and has a greenish-yellow rind that is thinner than the typically thick pummelo rind.
- The flesh is greenish, juicy, and sweet with a flavor some refer to as melon-like or even lime-like. It is early to mid-season in maturity and holds well on the tree.

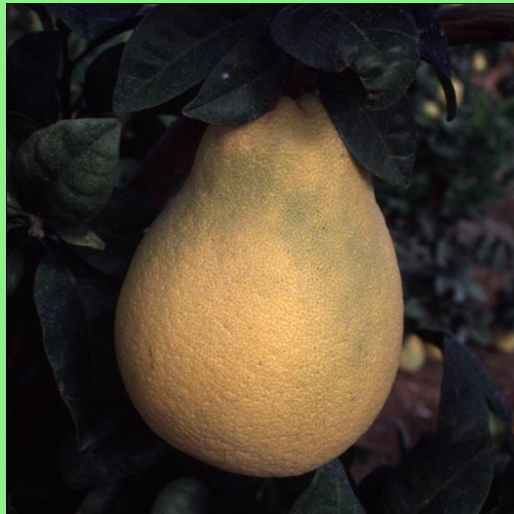


PUMMELOS

- **'Mato Buntan'** Pummelo has fruit medium-large, seedy and light-yellow at maturity.
- Flesh color light greenish-yellow; crisp, somewhat tough, lacking in juice; flavor sweet (mildly acid), sometimes with trace of bitterness.
- Early in maturity.

Citrus grandis

- **'Thong Dee'** pummelo is of the Thai group of pummelos. The fruit is very large and very seedy when cross-pollinated.
- The smooth light yellow rind is medium-thin and tightly adherent. The flesh is tinged pink and the flavor is good when grown under appropriate climatic conditions.



Mato Buntan Pummelo



Thong Dee pummelo

Valentine Pummelo Citrus maxima hybrid

- A very exciting low-acid new release with dark red pigmented flesh and many seeds. The 'Valentine' fruit is attractive, juicy, sweet and distinctive.
- A cross of 'Siamese Sweet' Pummelo , 'Ruby' Blood Orange and 'Dancy' Mandarin. 'Valentine' combines large size and low acidity from its pummelo parent, complex, floral taste from 'Dancy,' and juicy red pulp from 'Ruby.'
- Season is mid-January –mid-February.

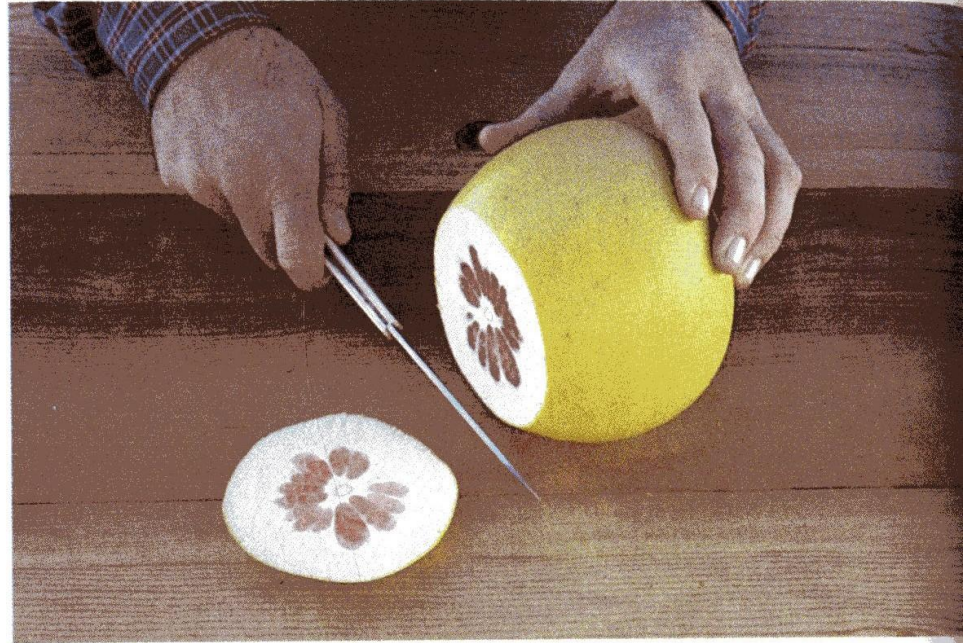


PUMMELO

Citrus grandis

- Pummelos have a very thick rind and the membrane which surrounds the fruit segments is tough and bitter. For this reason, the fruit is often peeled and segmented.

First, simply slice off either end.



Here the inner portion of the membrane or pith is cut away.



PUMMELO

Citrus grandis

With top sliced away, the rest of the peel is easily pulled free.



Peel is removed and fruit is opened like an orange.



Outer membrane can be peeled away by hand or knife.



Now, fruit is sectioned easily.



'Cocktail' Grapefruit

Citrus grandis X C. reticulata

- **'Cocktail'** is actually a hybrid of 'Siamese Sweet' pummelo and 'Frua' mandarin. The fruit can vary from the size of an orange to the size of a grapefruit. It has a thin, smooth, yellow rind.
- The flesh is seedy, yellow-orange in color, and exceptionally juicy. The flavor is pleasantly sub-acid.
- Cocktail matures in early winter and the fruits hold well on the tree, puffing when they become very old, but not desiccating.



'Chironja' Orangelo

Citrus x paradisi X C. sinensis

- An **orangelo** is a hybrid citrus fruit believed to have originated in Puerto Rico. The fruit, a cross between a grapefruit and an orange.
- **'Chironja'** orangelos are often eaten in the same manner as grapefruit but are sweeter and brighter in color than grapefruit, as well as being easier to peel. The rind can be candied successfully.



KUMQUATS

Fortunella spp.

- The fruit of '**Nordmann Seedless**', *Fortunella margarita*, is teardrop shape with sweet yellow-orange rind. The pulp is tart, fairly juicy and seedless. Flavor is similar to Nagami.



Nordmann Seedless

- '**Changshou**' kumquat, *Fortunella obovata*, is also called the '**Fukushu**' kumquat in Japan. Changshou is oval with a depressed apex. The rind is orange and thinner than Nagami or Meiwa. The flesh is orange, acidic, and contains a few seeds. The flavor is sweeter than Nagami, but more acid than Meiwa.



Changshou (Fukushu)

'Centennial Variegated Kumquat'

Fortunella margarita hybrid X mandarin?

- The leaves of 'Centennial' are variegated pale yellow and cream, and the immature fruits are striped light green and light yellow.
- At maturity, the fruits acquire an orange color and the striping becomes less pronounced. The fruits are oval and necked, up to two and one-half inches long, with a smooth rind. The flesh is acidic, juicy, light orange, and low-seeded. The fruit matures in winter and holds well on the tree.
- There is a much greater proportion of juicy flesh and a thinner peel than one finds in Nagami kumquat.



Calamondin *Citrus madurensis*



- Calamondin is an acid fruit that is most commonly grown in the Philippine Islands. It is believed to be a natural hybrid, with kumquat in the parentage. In the Philippines it is sometimes called calamonding or calamansi.

- Calamondin is cold-resistant and the leaves are small and dense giving the tree a fine textural appearance. The fruits are very small, round, and orange at full maturity. The orange flesh is acidic, juicy, and contains a few seeds. Calamondin trees flower and set fruit intermittently throughout the year.

- A variegated form, with marbled leaves and faintly-striped fruit is sometimes marketed under the name Peters. Fruit is variegated only when immature. Attractive light green & variegated foliage- consider for ornamental usage.



KUMQUAT HYBRIDS

- Lemonquat fruits are orange yellow when ripe. The interior of the fruit is lemon like, has a pleasant acidity, and becomes sweeter in March and April.
- These fruit are actually hybrids of kumquat and mandarin making these mandarinquats.



'Sunquat' Lemonquat

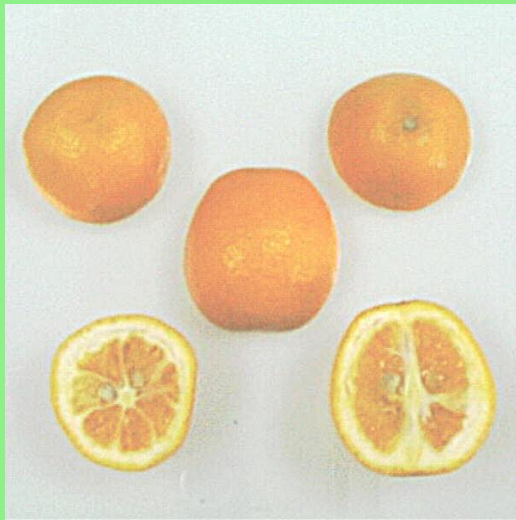


'Rio Grande Valley' lemonquat



KUMQUAT HYBRIDS

- **'Nippon' Orangequat:** Nippon orangequat is a hybrid of the satsuma mandarin orange and kumquat.
- Trees are very cold hardy and are prolific bearers.
- The fruits have a sweet orange taste and ripen in late fall. Hardy to around 10 F .
- **Citrangquats** are very prolific bearers and the immature fruits make great lime substitutes.
- Fruit ripens in late fall and has a kumquat/orange flavor.
- Hardy to around 5 F, combining the cold-hardiness of the kumquat and trifoliate orange.



Nippon Orangequat



Thomasville Citrangequat

'Indio' Mandarinquat

- '**Indio**' traces back to an open pollinated seedling under a large old Nagami tree at UCLA. It is a kumquat-mandarin hybrid with orange bell-shaped fruit much larger than a typical kumquat. The sweet peel is eaten along with the tart flesh for a unique flavor combination.
- This variety usually blooms during the summer months and produces abundant crops of fruit that stay on the tree during the winter months.
- Indio looks like a giant kumquat, with similar tangy-sweet flesh and edible rind. A very decorative tree.



Indio mandarinquat

'Vaniglia Sanguigno' Sweet Orange Citrus sinensis

- 'Vaniglia Sanguigno' is an acidless, seedy sweet orange with a pink flesh. Fruit season is November to March.
- Pink color is in albedo and flesh next to rind only.
- The fruit is very juicy and is especially prized by Middle Eastern people.



'Palestine' Sweet Lime

Citrus limettiodes

- **Palestine sweet lime** *C. limettiodes*, is also known as Indian sweet lime. At maturity, the rind is pale green to orange-yellow. The flesh is pale yellow, tender and juicy, with some seeds.
- The flavor is insipid due to the lack of acidity in the fruit but is appealing to some.



'Lemonaid' Sweet Lemon Citrus limettioides

- 'Lemonade' is reported to be a sweet lemon hybrid of unknown parentage with a very pleasant taste, and can be readily but not easily peeled.
- A small to medium fruit with a very pleasant taste and few seeds. Originally from New Zealand.



'Pomona' Sweet Lemon Citrus limetta

- 'Pomona' is a variety of unknown origin. The budwood for the variety that is available was collected from a very old tree in North Pomona, CA.
- The fruit is usually seedless, very sweet and has almost no acidity. The flavor is pleasant and the rind flavor is distinct and sharp.



Kaffir lime, Kuffre lime Citrus hystrix

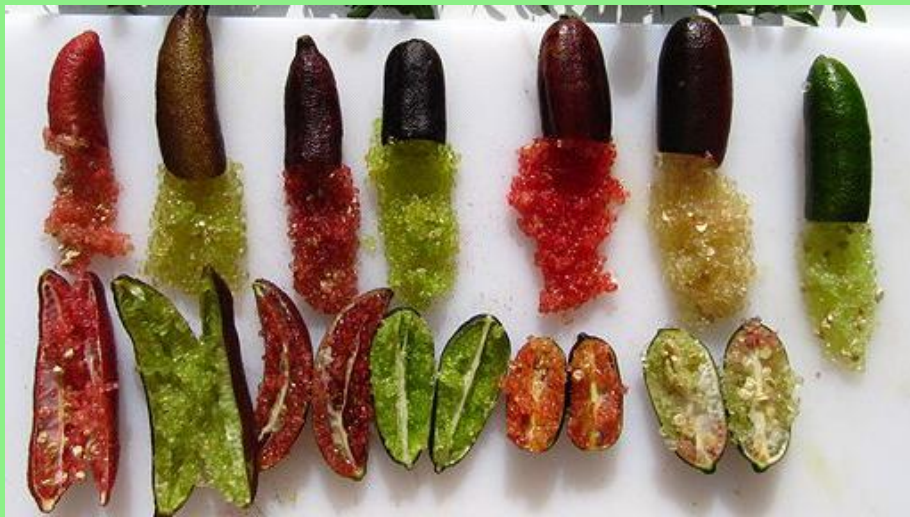
- Tree is small and shrubby with distinctive leaves that have a petiole almost as large and wide as the leaf blade. It is these pungent leaves and not the fruit of this species that is commonly used in Thai and Indonesian cooking.
- When the fruit reaches full maturity in late winter to early spring, the rind turns yellow and the fruit falls from the tree. In some places the fruit is used to make a shampoo that is insect repelling.
- Leaves of Kaffir Lime that have been imported to California for seasoning have been found to be infected with Citrus Canker Virus.



Australian Finger Lime

Citrus australasica

- Commercial use of finger lime fruit started in the mid-1990s in boutique marmalades made from wild harvested fruit. By 2000 the finger lime was being sold in restaurants, including the export of fresh fruit.
- The globular Juice vesicles have been likened to a "caviar lime", which can be used as a garnish or added to various recipes. The fresh vesicles have the effect of a burst of effervescent tangy flavor as they are chewed. The fruit juice is acidic and similar to that of a lime.
- Marmalade and pickles are also made from finger lime. The finger lime peel can be dried and used as a flavoring spice.



- There is a wide range of different colored variants of finger lime fruit, including green, yellow, orange, red, purple, black and brown. Finger lime is thought to have the widest range of color variation within any *Citrus* species.

Australian Finger Lime Citrus australasica

- The Australian Cultivar Registration Authority Inc. (ACRA) has registered the following cultivated varieties of the Australian Finger Lime.
- **'Alstonville'**
Selected in 1989. Fruit is dark green to black, vesicles translucent pale green. A tall growing selection which bears fruit earlier and in large clusters with few to no seeds.
- **'Blunobia Pink Crystal'**
First introduced in 1988. Vesicles deep pink and easy to extract.
- **'Byron Sunrise'**
A medium sized selection with a clean smooth skin and a distinctive tangerine/red colored flesh. The flesh/ vesicles becomes darker when exposed to air for several hours.
- **'Durhams Emerald'**
Introduced into cultivation in 1994. A heavy bearer during Summer to late Autumn, with continual light cropping all year around. Vesicles easy to extract.
- **'Jali Red'**
The flesh/ vesicles red/pink and becomes darker when exposed to air for several hours.
- **'Judy's Everbearing'**
Selected in 1993. A tall growing selection which bears fruit all year round.
- **'Pink Ice'**
Selected in 1989.. Variation of skin color green to brown & pink, vesicles from clear to different shades of pink. A medium growing selection which bears fruit with vesicles varying from clear/translucent, to deep pink.

‘Sudachi’ Ichandarin (papeda hybrid)

Citrus ichangensis X C. reticulata var. austere

- ‘Sudachi’ is thought to be a hybrid of Ichang papeda (*Citrus cavaleriei*) and a sour mandarin (*Citrus sunki*).
- Young fruits have a distinctive fragrance and are used green for cooking or as a flavoring in food and drinks or served in cut halves as a garnish. .



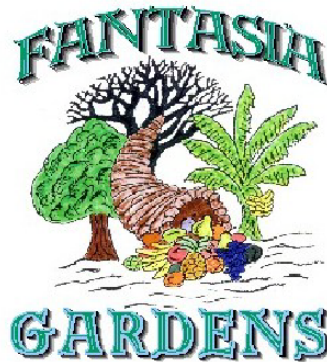
'Yuzu' ichandrin (papeda hybrid)

Citrus ichangensis X *C. reticulata* var. *austere*

- 'Yuzu' is thought to be a hybrid between Ichang papeda and Satsuma mandarin. Native to China, commercially cultivated in Japan.
- Yellow to orange skinned citrus, usually medium sized, with highly fragrant rind and flesh. Flavor is acidic and tart. The fruit is relatively rare, and highly prized.
- The juice and rind are used in drinks and flavorings. Fragrance is extracted for use in perfumes, lotions, and soaps.



New and Noteworthy Citrus Varieties



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