PLANT FACT SHEET

Citrus trifoliata Linn.

GENUS *Citrus* **FAMILY** Rutaceae

COMMON NAMES Trifoliate orange, Japanese bitter orange

EDIBLE PARTS AND USES

Edible parts: Fruit, Leaves

The fruit are used for a syrup used for flavouring.
The peel can be candied. The peel makes a spicy flavouring for cakes.
The flesh is used for jellies.
A drink can be made from the diluted juice. The fruit need to be kept for about 2 weeks to become juicy.
Young leaves are occasionally boiled and eaten.

DESCRIPTION

A small to medium sized tree. It grows 2-4 m tall. It has many branches. It is thorny. It loses its leaves. The flower buds form in summer then over-winter on the bare branches. The flowers are white. They are 4-5 cm across. The fruit are small and like citrus. They become yellow when ripe.

HABITAT

It grows on chalk soils. It can grow on heavy clay soils with poor drainage. It is very cold hardy. In Brisbane Botanical Gardens. It suits hardiness zones 5-11.

PRODUCTION

Cultivation

Plants can be grown from seed or cuttings.

NOTES

It is used as rootstock for other citrus. There are 20 Citrus species. Several hybrids have been formed.

PICTURES



Credit: Food Plants International (Bruce French)

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