PLANT FACT SHEET

# *Citrus japonica cv margarita* (Lour.) Swingle

**GENUS** *Citrus* **FAMILY** Rutaceae

**COMMON NAMES** Kumquat, Oval kumquat

## EDIBLE PARTS AND USES

**Edible parts:** Fruit, Herb, Flavouring, Peel

The ripe fruit can be eaten fresh, skin and all. (The seeds are removed)
The fruit are often pickled or used in jam. They are preserved in syrup and pickled in vinegar. They are made into marmalade, sauces and jellies.

## DESCRIPTION

An evergreen shrub up to 4 m high. It spreads to 2 m across. The stem is slender and branching. It has a rounded crown. It has spiny branches and shiny oval leaves with pointed tips. The leaves are leathery. Flowers are white with 5 petals. They occur singly and have a perfume. Fruit are very small and about 2.5 cm across. They are divided into only 3-6 sections. There are 2-5 seeds.

## HABITAT

It suits subtropical locations. It grows from sea level to at least 1150 m altitude in the tropics. It is cold tolerant. When dormant it can stand frosts, but not when in leaf. It cannot tolerate drought. It prefers well drained soils in an open sunny position. They cannot stand water-logging. They do best with a pH of 5 to 6. They cease growth when temperatures fall below 13°C. It suits hardiness zones 9-10.

## PRODUCTION

### Cultivation

Plants are grown from seeds or by grafting. They can also be grown from cuttings. Seed need to be sown fresh. Plants can be trimmed as a hedge.

### Harvesting and Seed Production

Fruiting is seasonal. The season tends to be December to May in the southern hemisphere. The fruit improve in flavour if allowed to stay on the tree after ripening.

## NOTES

Fruit (Dry weight) Water: 0 Calories: 356 Protein: 5.2 Fat: 2.5 Carbohydrate: 89 Fibre: 10 Ash: 3.3 Calcium: 240 Phosphorus: 300 Iron: 5.5 Sodium: 835 Potassium: 1172 Vitamin A: 1000 Thiamine: 0.74 Riboflavin: 0.4 Niacin: 4.2 Vitamin C: 305 Source: [218] Notes: The figures given here are the median of a range given in the report. The Fortunella's will probably be renamed Citrus. There are 5 Fortunella species.

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