PLANT FACT SHEET

Citrus limonia Osbeck

GENUS *Citrus* **FAMILY** Rutaceae

COMMON NAMES Rangpur lime, Mandarin lime

EDIBLE PARTS AND USES

Edible parts: Fruit

The fruit are used to make marmalade. They are also eaten.
The juice is used to sour foods.

DESCRIPTION

It is probably a natural hybrid between lemon and mandarin. A small tree. It has many branches and thorns. It grows 6 m high. The flowers are white with a pink tinge and are fragrant. The fruit are round and very acid. They become deep orange when ripe. The fruit contain 7 segments. These separate easily. There are some named cultivated varieties.

HABITAT

A tropical plant. It can tolerate some frost. It can tolerate salt and high pH. It suits hardiness zones 10-12.

PRODUCTION

Cultivation

Plants are grown from seed.

NOTES

There are 20 Citrus species. Several hybrids have been formed.

PICTURES



Credit: Food Plants International (Bruce French)



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