PLANT FACT SHEET

Citrus garrawayi F.M. Bailey

GENUS *Citrus* **FAMILY** Rutaceae

COMMON NAMES Garraway lime, Mount White Lime

EDIBLE PARTS AND USES

Edible parts: Fruit

The fruit can be used for processing into drinks or marmalade.

DESCRIPTION

A shrub. It has a dense bushy habit. It can grow up to 15 m tall but is often 2-6 m tall and 2-4 m wide. Leaves are 1-6 cm long and 1-2.5 cm across. The leaves are broader than finger lime. The leaves are dull green, thick and leathery. Sometimes leaves have broad notches at the tip. Twigs have thorns. The flowers occur singly in the axils of leaves. They are 1 cm across and white. They have a scent. The fruit are finger shaped and 5-10 cm long by 1-3.5 cm wide. They have both a green skin and a green pulp. The skin is up to 2 mm thick and rough. The skin contains large oil glands. Cut fruit smell of citrus. There are few seeds which are 7 mm long.

HABITAT

A tropical and subtropical plant. It grows naturally in the Gulf District in Australia and on Goodenough Island in Papua New Guinea. It grows as an understorey shrub in the deciduous vine forests. Plants need some protection when small. They need good drainage. Brisbane Botanical Gardens.

PRODUCTION

Cultivation

Plants can be grown from seed. They can be grown from cuttings on a heat bed but rooting is slow and can take 6 months. They can be budded onto citrus rootstocks. Because the buds are small this takes some skill to be successful.

Harvesting and Seed Production

Plants are slow growing. In Australia, plants develop flowers from August to December and fruit from April to November. An average fruit weighs 25 g.

NOTES

There are 5 Microcitrus species. There are 20 Citrus species. Several hybrids have been formed.

PICTURES



Credit: Food Plants International (Bruce French)

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PROVIDED BY **Food Plants International**

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