

FRUIT

Lemon

The classic lemon, sharp and fragrant, indispensable in the kitchen.

The lemon is an oval citrus fruit with bright yellow skin and juicy, sharp flesh. Its zest is fragrant and its juice lifts a wide variety of dishes. It is sold by size, here in size 2. A staple of every professional kitchen.

FLAVOUR
Sharp, lively, fragrant zest

Seasons and origins

Peak season · Early · Late · Rare

	J	F	M	A	M	J	J	A	S	O	N	D
Availability	○											

Indicative calendar based on our sales. Our sales team will confirm current availability.

In the kitchen

- Squeezed as juice to season fish and salad
- Zest in pastry or in marinades
- In slices for decoration

Orders and prices
Moorea — 69 rue de Perpignan, Bâtiment D3, marché international de Rungis, 94550 Rungis
01 56 70 62 40 · commercial@moorea.fr · qualite@moorea.fr

Technical sheet — Lemon

Botanical name	Citrus limon
Appearance	Smooth bright yellow rind; juicy flesh.
Taste	Very sour
Storage advice	About ten days at room temperature.

Indicative information based on our technical sheets and our growers' sheets; it may vary with origin and season. Up-to-date sheet on request: qualite@moorea.fr.

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