

FRUIT

Sudachi

A small green Japanese citrus fruit, with fragrant juice and lively acidity, for chefs.

The sudachi is a small round green citrus fruit, the size of a ping-pong ball. Its juice is very sharp, with a fresh aroma recalling lime and grapefruit, and a herbaceous zest. It is squeezed over dishes like a lime or yuzu. Widely used in Japanese cooking and sought after by chefs in creative cuisine.

FLAVOUR

Very sharp, lively, herbaceous notes

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.

Pack sizes

- **Loose 2 kg**
- **Bulk 1 kg**

In the kitchen

- Squeezed over raw fish or sashimi
- As a seasoning in a homemade ponzu sauce
- Zest in a cocktail or dessert

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