Caviar Limes
A rare microcitrus you’ll want to take home this season

“Throw out everything you know about limes.”
- SF CHRONICLE -

What are caviar limes?
Microcitrus filled with citrus pearls
- External color: burgundy to greenish black
- Other names: vegan caviar or finger limes
- Flavor: slightly sour/slightly sweet
- Growing regions: California & Australia
- Nutrition: High in vitamin C and a source of vitamin E, folate, and potassium

Seeing is believing:

About Apeel™-treated caviar limes:
Apeel is the only plant-derived, end-to-end solution that nearly triples the marketable shelf life for organic and conventional caviar limes. Many nutritious specialty crops can’t be found at retail because of their short shelf lives, but with Apeel they can be brought to new markets. Apeel reduces moisture loss, maintains harvested color, and prolongs marketable quality. This unlocks new value for retailers looking to differentiate themselves in the market, give their shoppers more unique and flavorful options, and maintain freshness from farm to fork.

Caviar lime program details:
- Availability: August to November 2019
- Packaging: clamshell, bags or bulk
- Program agreement: June 2019
- Program rollout: August 2019
- Supplier: Good Land Organics, a 42-acre certified organic farm located two miles from the Pacific Ocean practicing layered agriculture.

Program benefits:
- Drive consumer loyalty by offering variety.
- Offer a unique, trending specialty fruit.
- Grow sales with new marketing and merchandising opportunities.
- Support a small organic farm supplier.

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