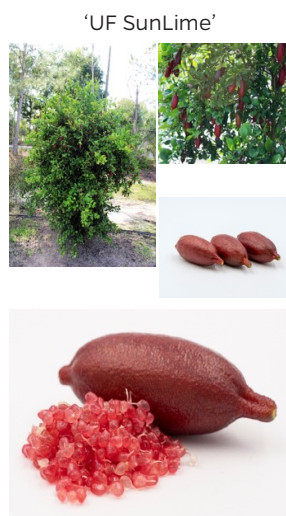


‘UF SunLime’ and ‘UF RedLime’: Two New Finger Lime Cultivars for the Specialty Citrus Market

Researchers: Manjul Dutt

Contact: Manjul Dutt,
manjul@ufl.edu

UF/IFAS CREC



Take Home Message:

- Finger limes are high value crops that require lower inputs than conventional citrus.
- HLB-tolerant cultivars offer newer options for the citrus grower’s portfolio.
- Higher anthocyanin content makes the fruits more visually appealing than older existing cultivars.

Effort Statement: Adoption of the two new cultivars is slowly increasing as growers become aware of the benefits of growing finger lime.

Summary: The finger lime is an huanglongbing (HLB) tolerant Australian native citrus that has been gaining popularity and importance in the last few years. Finger lime has several unique fruit qualities that set it apart from conventional sweet

oranges and mandarins. The primary characteristic of this fruit is the round to teardrop-shaped juice vesicles that burst out when the fruit is cut and separate out individually. The juice vesicles are known as “citrus caviar” and is the main product to market. Finger limes, once processed and packaged, can increase in economic value several times over. The UF/IFAS citrus improvement program has released two improved finger lime cultivars for Florida growers to cultivate the finger lime as a specialty crop. ‘UF SunLime’ is a finger lime hybrid producing relatively large cylindrical fruit that averages around three inches in length. Fruits, ranging from 2.7 to 3.1 inches in length exhibit a rich, red color when mature. The fruits weigh 30.4 grams on average and possess on average 0-5 seeds under field conditions. The main

bloom occurs in February and March with sporadic flowering throughout the year. This variety is tolerant to HLB but is susceptible to citrus scab. ‘UF RedLime’ is a finger lime that produces longer fruit with the size ranging from 4.2 to 4.8 inches in length. Fruits are narrow, oblong in shape and slight tapering at both ends. The flowering season is similar to ‘UF SunLime’. Fruits weigh 28.8 grams and possess on average 4-14 seeds under field conditions. Trees are highly tolerant to HLB. Under central and south Florida conditions, both cultivars produce high amounts of anthocyanins in both the juice vesicles and skin. We anticipate that locally grown finger limes can be a useful addition to the “Fresh from Florida” portfolio and can help bolster local food systems leading to increased sales to restaurants and businesses.

Funding:

UF | IFAS
UNIVERSITY of FLORIDA

UF | IFAS
UNIVERSITY of FLORIDA

