

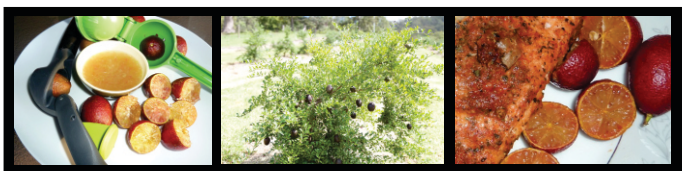
AUSTRALIAN RED LIME

"The Citrus Sensation"



Red Limes (a.k.a. Blood Limes) are a cross between the Australian native Finger lime and a Burmese Rangpur lime. Simply cut in half and firmly squeeze out citrus 'pearls' (inherited from their Finger lime parents) awash with beautiful aromatic lime juice. For seedless juice use a citrus press or quality garlic crusher. Brilliant with seafood, Asian cuisine, sauces, fruit juices, cocktails and any dish that calls for lemon or lime. Red limes make a unique marmalade, chilli lime jam, glaze or dipping sauce. Highly nutritious and extremely high in antioxidants. Best kept chilled.

Grown sustainably on the southern edge of the Australian rainforest. As close to nature as we can get!!



GROWN AND PACKED BY:



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For recipes and more info, visit:

www.gondwananativelimes.com.au