



MENU INSPIRATION

Fill flaky pastry tarts with tangy lemon or lime custard and top with vibrant, sweet fruit.

HANDLING

Refrigerate immediately; optimum storage is $41^{\circ}-42^{\circ}$ F/5°-6° C for lemons and $50^{\circ}-55^{\circ}$ F/10°-13° C for limes. Keep away from ethylene-producing items.

MARKON FIRST CROP CITRUS

BENEFITS

Our lemons, limes, and oranges are grown year-round in the most desirable farming regions of California, Florida, and Mexico by the most dependable growers—and always backed by Markon's 5-Star Food Safety® Program. Their consistently juicy texture and citrusy flavor make them a versatile ingredient for all seasons. Look for them packed in our eco-friendly recyclable, wax-and staple-free cartons.

PREPARATION INSPIRATION

- Purée garbanzo beans, RSS Peeled Garlic, the juice of MFC Lemons, RSS Washed & Trimmed Parsley, tahini, salt, and olive oil; serve with RSS Celery Sticks and RSS Baby Carrots.
- Toss sweet corn, grape tomatoes, cilantro, the juice and pulp of MFC Limes, and chopped jalapeno chile peppers; serve with tortilla chips or atop fish.
- Marinate tuna cubes in olive oil and MFC Chervil; thread on skewers with slices of MFC Lemons.

Description	Pack Size	Markon Code
Lemons, Fancy Limes Limes Limes Limes Limes Limes Limes Limes Cimes Limes	75 ct. 95 ct. 115 ct. 140 ct. 165 ct. 200 ct. 235 ct. 140-size 36 ct. 110 ct. 150 ct. 175 ct. 200 ct. 230-ct. 10# 36 ct. 10# 54 ct. 10# 42 ct. 200-size 5# 10# 48 ct. 48 ct. 56 ct. 72 ct. 88 ct. 113 ct. 138 ct. 10# 113 ct. 10# 88 ct. 10# 88 ct. 88-size 5#	98580 98585 98590 98595 98600 98605 98610 98565 98632 98632 98634 98637 98636 98637 98638 98639 98640 98641 98705 98710 98715 98720 98720 98725 98730 98735 98730 98735 98760 98765 98770