



a cooperative of family
farms since 1893™

Meyer Lemon



Sunkist® Meyer lemons are grown in prime groves across California, from the desert to the coast and throughout the central valley. Originally from China, Meyer lemons are thought to be a cross between a regular lemon and a mandarin. With characteristics of both lemons and mandarins, their juice is sweeter and less acidic than regular lemons, and their thin, tender rind gives Meyer lemons a smooth, soft feel.

A culinary favorite, Meyer lemons are a versatile choice in both food and beverage when looking for a flavorful lemony zing that's less tart than a conventional lemon. Use a Meyer lemon and use less sugar in your recipes. Their deep, slightly orange color makes them a colorful garnish as well.

Available year-round, with peak availability November - March



Sizing: 63, 75, 95, 115, 140, 165, 200, 235

GS1 Databar:

(with PLU number)



Databar GTIN:* All Sizes 00605049397373 (for PLU)

*For carton GTIN numbers,
please contact salescommunications@sunkistgrowers.com



1# Sunkist® Pouch
UPC: 6 05049 43666 9
Master Carton 18 - 1# bags



Sunkist® Half Carton
17 1/16" l x 11 3/8" w x 5 7/8" h
108 Cartons / Pallet



Sunkist® Full Carton
17 1/16" l x 11 3/8" w x 10 3/4" h
54 Cartons / Pallet

Sunkist® Meyer Lemon Pesto Pasta

- | | | | |
|--------|---|---------|---|
| ½ lb. | penne pasta | 2 | whole Sunkist® Meyer lemons (with peel) |
| 2 cups | fresh bocconcini mozzarella, halved | 4 | cloves garlic, smashed |
| ½ cup | pitted kalamata olives, halved | ½ cup | toasted blanched almonds |
| 1 cup | roasted piquillo peppers,
cut into wide strips | ½ cup | virgin olive oil |
| 1 cup | fresh basil leaves, roughly chopped | 1 Tbsp. | salt |
| | | 1 tsp | fresh ground black pepper |

Instructions:

In salted boiling water, cook the pasta, strain and cool. Cut the whole lemons into 6 wedges. Remove the inner white skin and seeds, cut each wedge into smaller pieces. Add the garlic and lemons to a food processor and purée on high speed until lemons begin to break down. Add the almonds and continue to purée. Once the mixture becomes somewhat smooth but is still slightly chunky, drizzle in the extra virgin olive oil and add salt and pepper. Toss the pasta, bocconcini, olives, piquillo pepper and basil together with the lemon pesto. Drizzle with extra virgin olive oil and finish with fresh ground black pepper.

Makes 4 servings



For more recipes, go to Sunkist.com/recipes



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Seedless Lemons



Sunkist® seedless lemons – all the tart, tangy goodness of conventional lemons without the hassle of seeds! Grown in California's San Joaquin Valley, this lemon variety is bright yellow, juicy and perfect for all of your culinary needs. Seedless lemons save time and effort, in both food and beverage service. Chefs and diners alike appreciate the ease of use and minimal effort required, and you are assured Sunkist premium quality with every squeeze.

Available November - May

Jan Feb Mar Apr May Jun Jul Aug Sep Oct Nov Dec

Sizing: 63, 75, 95, 115, 140, 165, 200, 235

GS1 Databar:
(with PLU number)



Databar GTIN:*

Small 00605049397267 (for PLU)

Medium 00605049397274 (for PLU)

Large 00605049397281 (for PLU)

*For carton GTIN numbers,
please contact salescommunications@sunkistgrowers.com



1# Sunkist® Pouch
UPC: 6 05049 43679 9
Master Carton 18 - 1# bags



Sunkist® Seedless Half Carton
17 1/16" l x 11 3/8" w x 5 7/8" h
108 Cartons / Pallet



Sunkist® Seedless Full Carton
17 1/16" l x 11 3/8" w x 10 3/4" h
54 Cartons / Pallet

Sunkist® Lemon Coriander Salsa with Grilled Shrimp

Recipe courtesy of Chef Robert Danhi

¼ cup extra virgin olive oil
2 Tbsp. brown mustard seeds
1 tsp coarsely grated **Sunkist®** lemon zest
1 tsp ground coriander seeds
1 tsp coarsely ground black pepper
2 Tbsp. minced ginger
1 tsp minced garlic
1 tsp crushed red chili pepper
2 Tbsp. minced cilantro stems
1 Tbsp. light brown sugar

1 cup diced tomatoes, ¼ inch dice
1 cup **Sunkist®** peeled seedless lemon, ¼ inch dice
½ cup roughly chopped cilantro leaves
1 Tbsp. ghee/clarified butter
½ lb. shrimp, 31-35 count per pound, peeled and deveined
¼ cup crispy toasted pita chip pieces or Indian Muruku snack
1 tsp toasted sesame seeds

Makes 10 servings

Instructions:

Combine oil and mustard seeds and heat until the seeds begin to pop. Add lemon zest, ground coriander, pepper, ginger, garlic, chili pepper and cilantro stems and cook for 30 seconds. Stir in sugar and tomatoes, and remove from heat – cool to room temperature. Then fold in lemon and cilantro leaves. Toss shrimp in melted ghee. Skewer them. Grill shrimp on both sides until just cooked through. Arrange shrimp in "Chinese" spoon, top with lemon coriander salsa. Sprinkle a few of the pita chips/Muruku and sesame seeds on top.

For more recipes, go to Sunkist.com/recipes

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