

Australian Frozen Finger Limes ushers in huge international demand

Detail Introduction :

The creators of "Lime Caviar" claim that eating it is like eating fresh finger limes. This frozen product has the advantage of being available year-round and has the potential to enter new international markets.

Owner Ian Douglas of Lime Caviar Company, the sole supplier of the product in Australia, says the frozen product is 100 percent natural.

"When freezing finger limes, larger ice crystals will appear and the pulp in the finger limes will be destroyed. Our process solves this problem very well, making the finger limes look fresh after thawing."



"Australia's finger lime season runs from January to May, so for eight months of the year there is no finger lime supply," "So we hope to be able to supply finger limes to restaurants, hotels, and private individuals during this period - spring and carnivals and Christmas," he said.

Launched in April this year after seven years in development, the product is sold domestically by Simon Johnson, Jimele, and Tuckeroo Foods and is now available in some stores in Melbourne and southeast

Queensland. International demand for frozen finger lime diced is also increasing, with sales in several countries in Europe, North America, and Asia.

Mr. Douglas said, "This year (the output) is about 40% is fresh, 60% is frozen, and a lot of frozen product is in storage for spring and Christmas sales. We may have 80% of our future products frozen, 20% is fresh."

"They have a sour taste, but they vary by variety." Mr. Douglas also called on the Australian government to help protect the native Australian fruit, saying those who created the trees were taking them abroad or illegally.