



SPOTLIGHT ON: CITRUS

Our Citrus Partners

Baldor partners with the best grower shipper partners in California, Florida, Texas and overseas. They are innovators in their field, ensure top quality from tree to box, and meet all the stringent food safety requirements we require.

We are proud to partner with:



Lemons, oranges, and grapefruit year-round



Conventional and organic Mexican Persian limes year-round



Seasonal organic lemons, organic oranges, organic grapefruit, and organic specialty citrus



Oranges, lemons, grapefruit, and specialty citrus year-round



Navel and Valencia oranges year-round



Lemons and specialty lemons from California, Argentina, Chile, and New Zealand through their vertically integrated supply chain



Wileman Brothers & Elliott, Inc.

Mr. Sunshine label Valencia oranges, navel oranges, Cara Cara oranges, and blood oranges year-round

SEASONAL AVAILABILITY												
VARIETY	JAN	FEB	MAR	APR	MAY	JUN	JUL	AUG	SEPT	OCT	NOV	DEC
ORANGES												
Navel Orange												
Valencian Orange												
Cara Cara Orange												
Blood Orange												
LEMONS												
Eureka & Lisbon Lemon												
Seedless Lemon												
Meyer Lemon												
Pink Variegated Lemon												
LIMES												
Persian Lime												
Key Lime												
Finger Lime												
GRAPEFRUIT												
Red and Pink Grapefruit												
White Grapefruit												
Pummelo												
Melo Gold Grapefruit												
Oro Blanco Grapefruit												

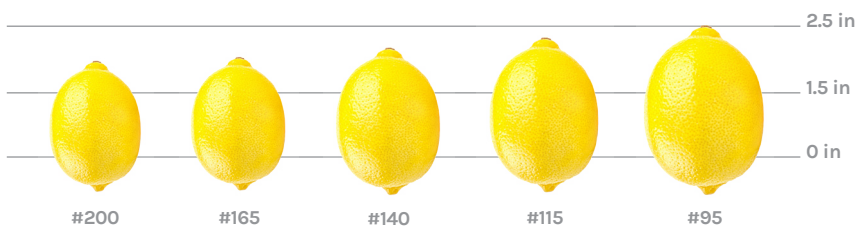
What's the difference between fancy and choice citrus?

Choice fruit is grown on the same trees as fancy fruit, in the same way, and during the same season. The terms 'choice' and 'fancy' apply only to how the fruit looks on the outside.

Fancy fruit is much more uniform, with few blemishes or scars on the skin, and very little green. Choice fruit is not as pretty, but the interior of the fruit is the same quality.

Baldor Core Products

Fruit Size by Carton Count



A note on Meyer lemons:
Meyers are sweeter than typical lemons, with hints of orange. The peels are often thinner, too, so require care when zesting. When substituting for regular lemons in recipes with added sugar, consider reducing the amount of sugar.

Limes

LI1 | 48 CT

Limes

LI2 | 175 CT

Limes

LI2A | 200-230 CT



Choice Valencia Oranges

OR50 | 113 CT

Fancy Valencia Oranges

OR30 | 88 CT

Fancy Navel Oranges

OR1 | 56 CT



Red Grapefruit

GR | 23 CT

Red Grapefruit

GR10 | 48-56 CT

Organic

Grapefruit

ZGR4A | 40 CT



LEMONS

LIMES

ORANGES

GRAPEFRUIT