

# Texas Citrus: Bold, Bright & Bursting with Flavor



If you're looking for the best tasting citrus available, look no further than the Lone Star State. Perfectly suited to South Texas' sub-tropical climate, fertile soil, and sunny weather, the first commercial shipment of citrus left the Lower Rio Grande Valley in 1920. Today, tree-ripened, fresh citrus from Texas is known for its sweet flavor and fresh taste.

Texas is the third largest citrus-producing state in the U.S. The citrus industry in Texas covers about 11,000 hectares (27,000 acres) and is made up of grapefruit, oranges, kumquats, lemons, limes, mandarins, pomelos, satsumas and tangerines. Texas citrus growers carefully maintain crop quality through precision irrigation techniques, adapting management practices to the unique growing conditions, and extensive research with academic and industry partners.

## Fueled by Citrus

Fresh citrus is packed with vitamin C, a powerful antioxidant that can strengthen your body's natural defenses. In addition to vitamin C, citrus fruits are rich in nutrients like flavonoids and fiber. These nutrients help provide vascular protection, reduce inflammation, and improve gastrointestinal function and health, all of which ultimately play an important role in preventing conditions like diabetes, cancer, and neurological disease.



## More Information

Contact the Texas Department of Agriculture for more information about Texas agricultural products at [GoGlobal@TexasAgriculture.gov](mailto:GoGlobal@TexasAgriculture.gov).

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## Culinary Applications

Citrus fruits lend themselves well to a plethora of culinary uses. Texas citrus can be eaten as-is, or juiced or zested to enhance flavor and acidity in dishes.

Citrus juice and zest can be used to add zing to dressings, marinades, and sauces. Add a twist (of the peel), and juice, to cocktails and other beverages to create unique flavor combinations. While fresh citrus is subject to seasonality, bottled orange and grapefruit juice are the perfect way to get those same fresh flavors year-round.

Fresh citrus is perfect for adding a pop of unexpected flavor to fresh salads, salsas, and more. It makes the perfect pairing for fish, chicken, and pork, as well as a variety of other fruits and vegetables. Add a pinch of salt to enhance flavor, or pair with herbs and spices like nutmeg, cinnamon, vanilla, fresh mint, or rosemary.



### CITRUS & KIWI SALAD

There's nothing quite like biting into fresh, sweet and juicy citrus! Enjoy this sweet and tangy spin on fruit salad using fresh oranges, grapefruit, kiwi and pomegranate.

## Texas Citrus Varieties

While Texas is most known for grapefruit and oranges, the state is home to a wide range of citrus fruits, from the tiny kumquat to the “Everything is bigger in Texas” pomelo.



KUMQUATS



LEMONS



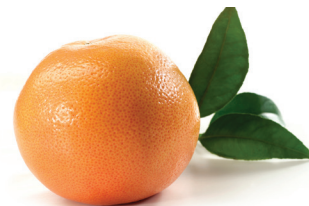
MANDARINES



SATSUMAS



POMELOS



GRAPEFRUIT



LIMES



ORANGES



TANGERINES