

FGCU Food Forest

Plant Database

Limequat (*Citrus x floridana*)

Quick Facts

Origin: Florida, USA.

Description: Small tree with citrus-like leaves; fruits are green to yellow.

Uses: Food and drink; flavoring agents.

Harvest: Everbearing; most fruits between November and March.

Flower: Solitary or in small corymbs; 2-4cm in diameter; four-five white petals; strongly scented.

Tolerance: Subtropical to tropical; Considered cold-hardy compared to most other citrus varieties. Does well in variety of soils.



General Description: Limequat is small, cold hardy citrofortunella hybrid that is the result of a cross between Key Lime (*Citrus japonica*) and Kumquat (*Citrus aurantiifolia*). Limequat is a smaller Citrus variety. There are three varieties of Kumquat that originated from Florida, but “Eustis”, named after the Florida city, is the most common. They produce small, sweet limes, and are commonly found in subtropical and tropical areas worldwide.

- **Native Origin:** Tropical and subtropical regions of Florida, USA.
- **General History:** The limequat is a hybrid citrofortunella cross between the Key Lime (*Citrus japonica*) and Kumquat (*Citrus aurantiifolia*), hybridized by Walter Tennyson Swingle in 1909 in Eustis, Florida. Key Limes are also called “Mexican Limes” and “West Indian Limes”. Swingle was an American agricultural botanist who made a large contribution to the citrus industry and citrus-related science, such as taxonomy and classification. There are three varieties from Florida: “Eustis”, “Lakeland”, and “Tavares”. The “Eustis” variety is the most common. Since 1909, the Limequat has widely planted in tropical and subtropical areas all around the world.

- **Distribution:** Native to tropical and subtropical regions in Florida; widely distributed throughout North, Central, and South America. Limequat can also be found in tropical and subtropical regions in Asia, Africa, and Europe, but it has also been grown in greenhouses in the United Kingdom and other temperate regions.
- **Season of Harvest:** Everbearing; most fruits between November and March in Florida.
- **Culinary Uses:** Used similar to other Citrus; Fruits are eaten raw, made into juices, jellies, and jams, and also used as flavoring agents in many cuisines.

Edible Hibiscus	
Scientific Classification	
Kingdom:	Plantae
Order:	Sapindales
Family:	Rutaceae
Genus:	<i>Citrus</i>
Species:	<i>C. japonica x C. aurantiifolia</i>

Sources:

<http://www.edis.ifas.ufl.edu/hs132>

<http://edis.ifas.ufl.edu/mg248>

<http://citruspages.free.fr/kumquats.html#eustis>

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