

EUROPE PROMOTES A HEALTHY FUTURE

WELCOME TO THE LEMON AGE

WITH LEMONS FROM SPAIN

Press release

Lemon from Europe: the two varieties that guarantee its production all year round

The harvest of the Fino and Verna lemon are complementary, which ensures the consumer has a nutritious, quality and sustainable food for 12 months

(Canada, March 2021). The European lemon is in style. According to estimates by the U.S. Department of Agriculture's Foreign Agricultural Service (FAS), **lemon production in Europe will reach 1.6 million tons in the 2020-2021 season**, that is, 11% more than in 2019-2020. More and more consumers are demanding this quality citrus, which was already the most consumed worldwide in 2020.

One of the secrets of the success of lemon grown in the European Union is that **it is available 12 months** of the year. Its two main **varieties, Fino and Verna**, are complementary, providing **fresh, natural and quality** lemons 365 days a year.

We discover more about the two main types of European lemon, a **natural food, without fat, without salt or sodium, with low sugar content and a source of vitamin C**.

Fino Lemon, from autumn to spring

The Fino lemon, **also known as Primofiori**, is an ovoidal fruit whose name is due to its thin skin. Pale yellow in color, its skin is thin and represents 30% of its weight. It has between 7 and 13 wedges. **It is ideal for juices**, since it represents 40% of its weight. And its acidity is about 72 grams of citric acid per liter.

It is the **most common variety in Europe**. The most important flowering of the lemon tree occurs between April and May. Harvesting starts in October and lasts until May. At the end of summer there is another flowering in the Fino lemon tree that produces the stem of the lemons whose harvest takes place the following summer.

Verna Lemon, the summer lemon

It is the second most important variety in Spain, the main European producer. Elongated in shape and with pointed ends, the Verna lemon **is usually larger** than its Fino brother. Its **skin is thick and rough**. It is highly appreciated in gastronomy for its skin that ranges between 3 and 11 millimeters (mm). With 9 wedges on average, the acidity of its juice is about 55 grams of citric acid per liter.

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The Verna lemon tree is usually grown on the slopes of the mountains that border the meadows and on recently transformed land. It can present up to three blooms and in areas with good weather conditions it can even generate fruits throughout the year.

Both the Fino and Verna varieties have the **GlobalG.A.P. Quality seals. and Global GRASP** that guarantee production with maximum food safety under the best social practices on farms. To this, the **IFSFood certification** of transparency throughout the supply chain must be added.

Welcome to the Lemon Age, coordinated by AILIMPO (Lemon and Grapefruit Interprofessional Association) and co-financed by the European Union, promotes the positioning of the lemon produced in Europe so that consumers value and appreciate the virtues and benefits of lemon, as well as the intrinsic and differentiating characteristics, such as sustainability and the certified quality guarantee of the lemon from Europe.

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More information

www.thelemonage.com

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