



TANGERINE CIACULLI



PRODUCTION AND SEASONALITY

The late-maturing tangerine ripens from January to March.

In addition to being simply peeled and eaten, this fruit could also be transformed into jams, granitas, juices and liqueurs.

ORGANOLEPTIC CHARACTERISTICS

This variety has very few seeds, it is very sweet, juicy and with a fine skin.

When ripe, the average fruit weight ranges from 75 to 90 grams. The skin is about 0.3 cm thick, smooth, chrome yellow with numerous oil glands. The seed's number varies from 4 to 12 and the segments' number from 8 to 13.

HEALTH EFFECTS

Research has shown that Nobletin, a flavonoid present in the white part of mandarin's peels, could help to maintain healthy levels of cholesterol, glucose and insulin, as well as prevent fat accumulation.

Mandarins are also famous for their selenium content, which is much higher than other fruits.

Ciaculli's late-maturing mandarin is juicy and has a high sugar content, so it is very good fresh.

