FRESH YUZU FROM KÔCHI – Japan
AVAILABLE MID NOVEMBER TIL END OF DECEMBER

Our plantation of yuzu, located on the Shikoku Island, Prefecture of Kôchi, in Japan, offers its harvest exclusively to European market with deliveries starting mid-november.

Specifications of our yuzu: variety CITRUS JUNOS stemming from cultures height fields, in reasoned agriculture.

The mature fruits, bright yellow, are generally quite big, from 100 to 140g each with some fruits with a possible weight of 150 to 200g (5%).

The plantation is near the village of Kitagawamura, it is the most famous origin for the Japanese yuzu. The fields are at high altitudes in the mountain.

The fruits have a diameter of 55/65 mm for 10% of them and 65/85+ mm for 90% of them.

The peel of the fruit is bright yellow to golden yellow and has a few brown and black spots. It is a natural and physiological reaction of the fruit, a characteristic of the yuzu. These spots do not spoil the fruit and assure its authenticity. These spots are due to the stress of the tree against the weather, the soil or the scars of the fruit stung by the thorns of the tree.

Our plantation is the only one approved in Japan to export towards Europe because of its location in high altitudes and because of its absence of harmful predators (insects).

The fruits are packaged in closed parcels of 1.5kg net.

It is recommended to use a cold storage at 5°C with an ideal humidity level of 85%. The fruits can be kept 15 to 20 days or even longer.

You can freeze the yuzu without any problem or damage to the fruit.