



# Mandarin Oranges



\* Mandarin Oranges are native to southeastern Asia and the Philippines.

\* Mandarin oranges are often referred to just as “mandarins”

\* The name Mandarin Oranges applies to all varieties of mandarins such as: Satsuma, Clementine, Dancy, Honey, Pixie, and tangerines in general.

\* Mandarin Oranges contain a sweet flavor. They are a small, flat at the top and bottom, citrus fruit with a glossy loose skin that peels away easily and is yellow-orange. The inside is divided into crescent-shaped segments that are enclosed in a fine membrane. Some mandarins contain seeds while others do not.

\* The juice of mandarin oranges is not wasted, and is used for fresh juice, vinegars and syrups. The peel can be used to make oils, marmalade, and citric acid

\* California is the second largest producer of mandarin oranges. They're available from March to November with the best available from May to August.

\* Mandarin Oranges are fat, cholesterol, and sodium free while being an amazing source of vitamin C and a great source of vitamin A

