

## MINNEOLA TANGELO



· The tangelo probably originated in southeastern Asia over 3,500 years ago.

· Tangelos are, most likely, a result of insect cross pollination of the Mandarin orange and the pummelo (pummelo is the ancestor of the grapefruit). Minneolas are the most popular in the tangelo family and are the primary tangelo variety grown in the Yuma area.

- Minneolas can be easily identified by the knob-like formation at the stem end and their deep orange color.
- The Minneola is the most important and plentiful tangelo variety grown in the West.
- Yuma County ranks number one in Minneola production within Arizona. In 2005, over 2,500 acres were harvested with a farmgate value of over \$3.2 million.
- In Yuma, tangelos are harvested, starting in mid-December, through February.
- Good-quality tangelos will be firm to slightly soft, heavy for its size and are smooth to slightly pebbled in texture with no deep grooves. The coloring will be deep orange to almost red.
- Tangelos have a delicious tart-sweet flavor.
- Tangelos grow best in a well-drained, light sandy soil.
- Minneolas have a smooth to slightly pebbled texture, peel very easily, and have few if any seeds. They are distinguished from other citrus species by the relatively loose skin of the fruits, the relative ease with which the segments can be separated.
- Tangelo fruits tend to be relatively more delicate and are more prone to damage when handling than oranges or grapefruit.
- Tangelos range from the size of a standard sweet orange to the size of a grapefruit
- If tangelo fruits are left too long on tree, the next crop on the tree has a tendency to yield less fruit.
- Tangelos have become a popular fruit commercially, since they are larger than tangerines, less seedy and have much of the desirable flavor of the tangerine.
- Tangelos have few to no seeds, depending upon how it is grown. If grown in a block of just Minneolas, fruits will be virtually seedless. If grown near other tangerine or tangelo varieties it will have some seeds, as it is exposed to cross-pollination.
- Tangelos are not commonly grown in California and have found a popular niche in the gift fruit market and are most popular for an “eating-out-of-hand” variety.
- One medium tangelo contains: 47 calories, 53 mg vitamin C, and 40 mg calcium and is composed of 87% water.
- A tangelo will keep a few days at room temperature but, for longer storage, the fruits

should be refrigerated.

- Minneolas tend to be so juicy that you need to lean forward while eating the sections or use a bowl to catch the extra juices. They are usually hand peeled and sectioned or sliced and juiced.
- Tangelos can be used in many of the recipes calling for oranges and will yield a slightly different flavor.
- Squeezed Minneola juice will keep refrigerated several days and is good mixed with other citrus juices. Tangelo juice does not freeze well, nor do the sections. It is best to enjoy this fruit while you can fresh – then look forward to more the next year.

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