



Pummelo Tahitian, Red Shaddock, Chandlers *Citrus Pummelo*

09-12



<u>Hardiness</u>	<u>Exposure</u>	<u>Soil</u>	<u>Water</u>	<u>Flowers</u>	<u>Height</u>
Zones 8, 9, 12-24, H1, H2	Full sun, bright light	Well drained soil mixture, fertilize monthly from midwinter to mid autumn with high nitrogen liquid fertilizer	Regular watering	Bigger than other citrus and extremely fragrant	May be 16- 50 feet tall and very broad

The pummelo is an exotic large citrus fruit that is an ancient ancestor of the common grapefruit. It is the largest of the citrus fruits with a shape that can be fairly round or slightly pointed at one end (the fruit ranges from nearly round to oblate or pear-shaped). They range from cantaloupe-size to as large as a 25-pound watermelon and have very thick, soft rind. The skin is green to yellow and slightly bumpy; flesh color ranges from pink to rose.

Like grapefruits, they can range from almost seedless to very seedy, from juicy to dry, from sweet to sour. It is sweeter than a grapefruit and can be eaten fresh, although membranes around the segments should be peeled. Pummelos commonly have 16 to 18 segments, compared to most grapefruit that have about 12 segments. Be sure to refrigerate and use quickly. Use as you would grapefruit sections. They are also good for jams, jellies, marmalades and syrups.

It is grown in many eastern countries including China, Japan, India, Fiji, Malaysia, and Thailand. It is also now grown in the Caribbean and in the United States, in California and Florida. In season November through March, Pummelos are especially popular for Chinese New Year. The Chinese believe the delectable Pummelo is a sign of prosperity and good fortune - good things will happen if they eat it.

One-fourth of a Pummelo (152 grams) has 60 calories and provides 130% of the Vitamin C recommended for the day. It is sodium, fat and cholesterol free and is a source of potassium.