

Australian finger lime growers Margie and Ian Douglas's innovative idea of seedless frozen finger lime pearls has become a reality after seven years in the making, saving consumers and restaurant chefs time and labour.

Frozen seedless finger limes in tubs.

The new frozen seedless finger limes will save chefs labour and time.

Mr Douglas, who runs the Lime Caviar Company at Rathdowney in south-east Queensland, said there had been lots of trials and failures during the innovation process, but the machine-developed product was ingenious and could be further developed.

"It allows us to take the finger lime pearls out of their skin, remove the seeds and then by special process they are flash frozen," he said.

"One of the unique things about it is that the pearls are loose when they are frozen and they don't stick together, so you can spoon them out of the small containers while they are frozen, and when they thaw out their taste is just like fresh." Mr Douglas said with a shelf life of 12 months, the new seedless frozen finger lime pearls overcame the difficulty of fresh finger limes that only lasted for two to three weeks.

Noosaville's Thomas Corner Eatery head chef and owner David Rayner is excited to have a new ingredient native to Australia available and cannot wait to see it transform the international culinary world.

He said it was a great advantage having the pearls already taken out, and their versatility was incredible.

"They are very intense. They have got a really good crunch to them because of the way they have been handled and flash frozen," he said.

"They are still really crispy and fresh. You wouldn't actually know that they had been frozen.

"I can see them being used all over the world. It just gives them new texture and application, and that's brilliant."

"To be able to open one of the containers and to be able to scoop it out and have these free-flowing balls that essentially have a nice crunch to them if you bite into them, but then the flavour that follows is really unique, I can't see that it is not just going to go ballistic," he said.

"I like them because they are native to Australia. It is nice to use something that is from the country."



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