

FLAVOR SPOTLIGHT:

BLACK LIME



Black limes are used in Middle Eastern and North African cuisine, most often for adding a salty, sour flavor to stews. A hard texture and black color are achieved from being dried in the sun after being blanched in a salt brine. The drying process evaporates the lime's moisture, resulting in an intense flavor and aroma. Either used whole or ground into a powder, black lime can be found in tagines, Middle Eastern teas and as a meat seasoning. Introduce your consumers to the fun, tangy taste of black lime in both sweet and savory applications from cocktails to snacks.

TREND SIGNALS

U.S. **+74%** CANADA **+23%**

increase in avg. monthly 'DRIED BLACK LIMES' Google searches, '23-'24.

Google Search Data via BrightEdge

+42%

projected growth of BLACK LIME on U.S. menus.

Datassential, '25-'29

"Black limes have grown in popularity among health enthusiasts in the U.S., with usage increasing by 42% over the past year..."

Australian Black Limes, Oct 2024

FROM OUR EXPERTS

“ Give your favorite cocktail profile a twist by swapping out the lime for a black lime. Black lime is unique in the sense that it has tart characteristics of a lime with a savory fermented undertone that can often be found in curries and other savory dishes. Try black lime in a cocktail or mocktail, carbonated soft drinks and any other application that uses lime! ”

Izzy Granowicz, Associate Scientist



Contact us or [click](#) to request a **FREE BLACK LIME** flavor sample.