

Blood Oranges

A truly Italian fruit, everyone who thinks of a blood orange, thinks of Italy. Although Spanish and Italian immigrants brought this orange to the United States in the 1930's, it is only in recent years that the Blood Orange has become more popular due to its incredible, unique taste.

The Blood Orange is grown in Sicily and has almost no seeds in it. The orange is round and often appears on the tree in bundles. It has the reddest color of all the oranges, due to anthocyanin, which develops when temperatures are low at night, as during the Mediterranean fall and winter.

Anthocyanin, while not typical in citrus fruits, is found in everything from red flowers, to cherries, marionberries and other red fruits. Blood Oranges also have a dash of deep red coloration to their peel, giving it the appearance of being soaked in red juice. Citrus experts believe that Blood Oranges are a natural mutation, in which the genetic levels of a sweet orange changed and produced an orange with red-colored flesh, juice and rind, occurring originally in Sicily in the 20th century. Today, Blood Oranges are heavily grown in California.

Blood Oranges cultivated in the United States are in season from December to March (Texas), and from November to May (California).



Fun Facts

- The flavor is described as a refreshing sweet taste mixed with a slightly sour flavor, almost like a raspberry.
- Blood Oranges are juicy, sweet and slightly less acidic than regular oranges.
- Oranges are rich in antioxidants – vital for healthy cells, including vitamin C, which aids in healing, boosts your immune system, helps your body absorb iron, and even helps reduce the risk of cancer. This citrus fruit is also a reliable source of fiber which helps lower cholesterol and, like vitamin C, reduces your cancer risk.

Oranges dipped in
chocolate.
YUM!

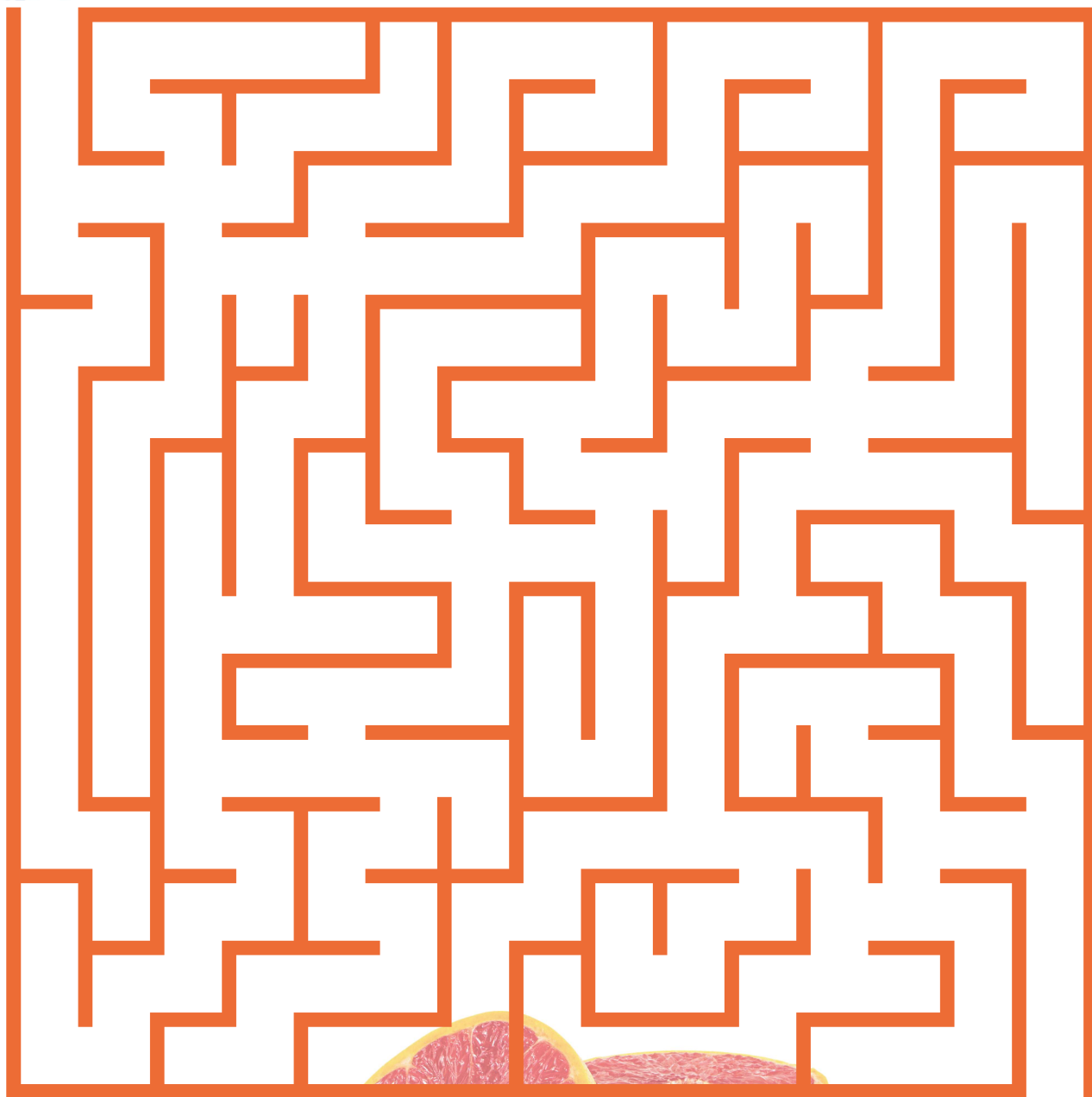




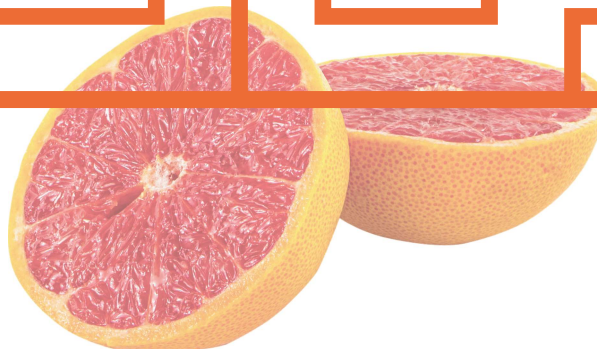
Start

ORANGE ORCHARD MAZE

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Finish



Monteverde's

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