



# Trifoliolate Orange



Ripe trifoliolate oranges

**Latin Name:** *Citrus trifoliata*

**Native region:** Japan, China, Korea

**Growing Zones:** 6-9

**Mature Size:** 15-25'

**Pruning Tree Form:** Multi-stemmed, shrub-like

**Pollination Requirements:** Self-fertile

**Light Requirements:** Full Sun or partial shade

**Soil:** Tolerant of any soil, as long as well-drained

**Harvest Window:** Sep-Oct

**Maintenance Level:** Easy

**Common Pest and Disease Issues:** N/A

## Tree Care and Harvest



**WINTER/SPRING:** This shrub is winter-hardy down to -10°F. It drops its leaves in the winter, but the branches and thorns are evergreen. Light pruning is optional. Remove dead, broken, and crossing branches. It spreads slowly; dig up suckers beyond its allotted areas in the landscape. Weed and mulch around the tree.



**SUMMER:** Water during extreme drought, although trifoliates are generally quite drought tolerant and pest resistant. The fruit will appear green while unripe.



**FALL** The fruit will ripen, turning from green to yellow, ready to harvest in the fall when the fruit has a little 'give.'



**HARVEST:** The lemon-like fruit is very sour and full of seeds. It is considered to be nearly inedible when raw but medicinally beneficial and delicious when cooked. It is best used in cooking or drinks. The fruit is ready to harvest when it turns yellow. The peel and the pulp can be used to make marmalade. It can be squeezed like a lemon into tea, cocktails, and smoothies. If eaten in large quantities, the high acidity can cause stomach pain and nausea.



**USES:** The tree offers ornamental beauty with its evergreen leaves, aromatic spring flowers, and especially with the fruits that remain throughout the winter if not harvested. Due to its large thorns, it can be used as a barrier hedge.