Starfruit from Florida Florida How to slice

Key Points

- Starfruit from Florida is sweet. It sweetens as it turns yellow.
- Crisp and juicy, you can eat it like an apple or slice it into stars.
- If desired, the edges can be trimmed with a peeler. The skin and seeds are edible.
- Florida starfruits are ripe once most traces of green are gone.
- Let starfruit ripen on the kitchen counter. Don't refrigerate until ripe.
- It's more than a garnish add one to salads, entrees, vegetables, agua frescas and desserts.



Trim off the edges, if desired.



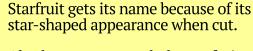
Slice off the starfruit ends.



Slice into thick or thin stars!



Poke out any seeds, if desired.



Also known as carambola, starfruit from Florida is sweet and tangy. It varies in size from three to six inches.

It's a good source of vitamins A and C. Starfruit's skin is edible.

Season: July to April **Shelf life:** one week

100% yellow, eat within 3 days

Store: 48° to 55° 88% to 99% humidity

low ethylene



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Merchandising

- Add starfruit slices to prepared fruit and veggie salads. Make sure the star shape is viewable.
- Any ready-to-eat or ready-to-heat item has star appeal with a starfruit slice or two.
- Signage should show star-shaped slices.
- Pack with star-shaped ends pointing out to accentuate their shapes.
- Display in multiple places, dry or refrigerated. Starfruit is a great impulse buy.