

California-grown Persimmons

Hachiya • Saijo • Tamopan • Tanenashi

astringent type

Astringent type persimmons have
stone fruit flavors • notes of melon • hints of honey

Look for persimmons with
a deep orange color • acorn-like shape

How to enjoy fresh persimmons

Select firm fruit, but eat when soft

Good things come to those who wait...
(and yumminess comes to those who mellow)

“Mellow” astringent type persimmons to:

reduce astringency • create a gooey, gel-like texture • develop tasty flavors

Mellow Method 1

Wash and dry the fruit

Store the fruit at room
temperature until soft

-OR-

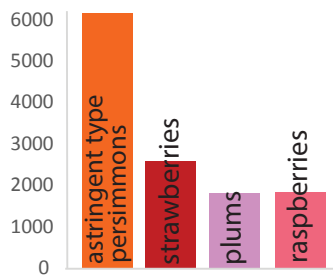
Mellow Method 2

Wash and dry the fruit

Carefully cut fruit into slices
Freeze for at least 24 hours

Use soft persimmons in bread • muffins • cookies • pudding

Antioxidant Content¹
(umol/100g Fresh Weight)



**Persimmons are
Delicious and Nutritious**

Fiber
Vitamins A and C
Antioxidants

Vitamin C Content²
(mg/100g Fresh Weight)

