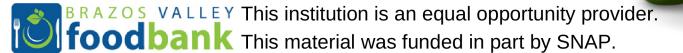
Limes

- Store whole limes at room temperature for up to <u>7 days</u>
- Refrigerate limes in the crisper drawer, for up to 3-4 weeks.
- Halved limes and slices should be stored in a sealed container in the refrigerator for up to <u>3-4 days</u>

Limes contain Vitamin C.

Vitamin C may help with cell wound healing and help to support the immune system.



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