

How to Store Limes

Having your favorite citrus on hand can assist in a bevy of fun food and beverage recipes. Are you curious how long do limes last? Get in lime! Knowing how to store limes properly can greatly extend their shelf life, so let's discuss!



The best way to store limes depends on whether you are storing them *whole* or *cut*.



A whole *lotta lime!* Seal whole limes in a food storage bag such as a Glad® [Flex'n Seal™ Sandwich Bag](#) and place in the fridge. These bags stretch to hold 30% more* so you can really pack in those limes! Don't forget to squeeze out as much air as possible when sealing the bag.
*vs similar sized Glad® standard food bags

Cut it out! It is recommended that you wait to cut your lime until you are ready to prepare for your meal. If you need to cut in advance, be sure to wrap cut surfaces of the lime to prevent the loss of Vitamin C (try using a protective food wrap like Glad® [Clings'n Seal™](#)). The FDA recommends washing all fruits and vegetables under cold running water before preparation and then drying prior to refrigeration. Cut the fruit into wedges of desired size. Next, place into

food storage bag such as Glad® [Flex'n Seal™ Sandwich Bags](#). Finally, place bag in the crisper drawer of the refrigerator.

How long do limes last in the fridge? When refrigerated properly limes will stay fresh up to 3 weeks.

Can You Freeze Limes?

Much like refrigeration storage, freezing limes couldn't be simpler!

Can you freeze whole limes? Sure can! Place whole limes in a freezer safe bag like Glad® [Flex'n Seal™ Freezer Quart Bags](#), squeezing as much air out as possible.

Placed in the freezer, limes will keep 4-6 months. Just in *lime* for all your favorite citrus-based treats!

