

## Mandarin vs Clementine (vsdiff.com)

Characteristic	Mandarin (group)	Clementine (cultivar)
Taxonomy	<i>Citrus reticulata</i> sensu lato (collection of mandarins)	Hybrid cultivar (mandarin × sweet orange origin; early 1900s)
Typical size & peel	Variable; <b>thin, loose peel</b> in many types	Small to medium; <b>very smooth, easy-to-peel</b>
Seeds	Ranges: <i>seedless to seedy</i> depending on variety	Usually <i>few or seedless</i> (in commercial lines)
Flavor	Wide range: <i>tart to sweet, aromatic</i>	<i>Bright, sweet, low-acid</i> and floral notes
Season	Varies by cultivar; <b>autumn-winter</b> common	<b>Late autumn-winter</b> (approx. Nov–Feb in Northern Hemisphere)
Common uses	Fresh eating, juicing, culinary uses, essential oils	Fresh eating, snacking, gift boxes; candied peel less common
Commercial note	Many region-specific cultivars (e.g., satsuma, tangerine)	Commercial staple in Europe and North Africa; easy handling

Source: <https://vsdiff.com/mandarin-vs-clementine/>