



# Frozen Bilberries

## Specifications :

Price	Contact us
Place of Origin	China
Min.Order Quantity	100
Payment Terms	T/T,L/C,D/P
Supply Ability	10000
Delivery Detail	3days-7days

## Detail Introduction :

Our wild bilberries are hand-picked each summer in the wildlands of Northern Europe. Wild bilberries have been a staple food in the European diet for centuries. They are consumed both because of their delicious flavor and their health benefits. Bilberries are considered both natural medicine and a delicious treat to eat raw or for baking. Fresh frozen wild bilberries shipped to your door. Naturally wild & wildly delicious!

### Health Benefits:

1. Bilberries have been considered a natural medicine in Europe for thousands of years and are used to treat dysentery. The tannins present in the fruit help reduce intestinal inflammation.
2. Bilberries are often used in Europe to help control blood sugar levels in people with diabetes.
3. The antioxidants found in bilberries are thought to help maintain good eyesight.

Model NO.

SFFB-frozen bilberries

Season: July-Aug

Size:S,M,L

Blanching: No

Spread Shipments: No Problems, as Per The Contracts

Certificates: ISO, HACCP, Brc, Kosher Certificates

Markets: EU, Russia, Japan, S.Korea, Ukraine, etc

Transport Package: as Per The Clients

Specification: as per the clients

Origin: China

How long are frozen bilberries safe to eat?

about 12 months

Properly stored, frozen bilberries will maintain the best quality for about 12 months in the freezer, although they will usually remain safe to eat after that.

Do you need to thaw frozen bilberries?

If you're using the berries in baking or in a smoothie, there's no need to defrost them. That especially goes for turning them into soft-serve\*. For other uses—garnishing, salads, sundaes, yogurt—you'll want to defrost the berries first. You can make them taste the best with proper defrosting.

Do you need to thaw frozen bilberries before baking?

Generally speaking, you should thaw frozen bilberries if the recipe you're making has a short cooking

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time. For something quick, like a pancake, frozen bilberries won't have time to thaw properly in the pan.

For something with a longer cooking time, like a pie or a cake, you can get away with partially frozen bilberries.