



Frozen Huckleberries

Specifications :

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

Detail Introduction :

Buy Huckleberries from us, and you will see why our customers keep coming back for more! Huckleberries resemble tiny blueberries in appearance. The huckleberry has a flavor that is similar to blueberries, yet what is different about them is their floral, intense sweet flavor and aroma. They also bear seeds within their core which give them a crunchy texture when perfectly ripe. Our fresh frozen Idaho huckleberries are carefully hand-picked in the rugged foothills of Idaho each summer. Picking wild huckleberries by hand helps preserve their unique and delicious wild huckleberry flavor. As seasoned pickers know, wild huckleberries are very difficult to pick. Families for generations have spent many hot summer days fighting mosquitoes, bears, and deer for these wonderful huckleberries. It just seems the best huckleberry bushes are always swarmed with mosquitoes. Many of these Idaho huckleberries come from the Priest Lake area that produces amazingly sweet berries. Our huckleberries are flash-frozen straight after they are picked to lock in this wonderful flavor and aroma. This process also ensures maximum antioxidant capacity in the berry. Wild huckleberries are not certified organic, but we consider all our wild berries better than organic. They are truly mothers' natural food. Typically growing naturally on US forest service land, they are 100% spray-free. Wild berries are typically four to eight times greater in antioxidants than farmed berries making them true super fruits. Huckleberries have been used by Native Americans for hundreds of years as natural medicine. You can buy frozen wild huckleberries online and have them shipped directly to your door. Try our delicious fresh frozen Idaho huckleberries today. Huckleberries truly are the best of the wild.

Storage? Room Temperature

Shelf Life:12 Months

Nutrient Composition: Vitamin

Shape: Krispies

Type: frozen huckleberries

Drying Process: FD

Transport Package

20kg/Carton, Inner with Food Grade PE Bag

Specification: FOOD GRAD

Origin: China

Min. Order:1 Ton

Production Capacity:20000mt

Payment Terms: T/T, Western Union, Paypal

How long do huckleberries last in the freezer?

Freezing is also the best option to choose for storing huckleberries as it tends to extend the shelf life of huckleberries more than any other method. Frozen huckleberries last for ten to twelve months.

Do huckleberries freeze well?

These berries freeze marvelously. Before freezing, put them in a bag with a little air space, then put them in your freezer. In about 3-4 hours, remove from the freezer and squeeze the bag a little to break up the berries as they freeze. You don't want them to freeze as a solid mass.

Should you wash huckleberries before freezing?

If you plan to freeze the berries, do so as soon after picking as possible. Wash them well in cool running water and then dry and drain well. Get as much of the water droplets off the berries as possible. The extra water will form large ice crystals and soften the berries even more.