



Frozen Lingonberries

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 :

In order to get more fruits, proper planting is important; the row spacing should be 1.0-1.5 m×2.0-2.5 m. The cultivated time is better before the early spring. It can also be planted in autumn and winter in places where the winter is not dry.

Product: Wholesale frozen lingonberry for sale

Type: IQF Frozen,

Package: Retail packing and bulk packing is ok

Retail: 2.5kg*4/ctn

Bulk: 10kg/ctn, PE bag inside, carton for our packing

Standard: For EU standard

Grade: Grade A

Origin:Shangdong, China

Price Term:FOB,CNF,CIF

Stow:23 MT per 40 feet container

Payment Term: T/T or L/C

MOQ: A 20 feet container, two products combined in one container

Shelf Life:24 months in -18'C storage

Loading Port: Qingdao port.

Delivery Time:15 days after confirmation of order or receipt of deposit

Certificate:HACCP,FDA,GAP,BRC,ISO22000

Supplying Period: All year round

How do you use lingonberries?

Lingonberries can be used raw or cooked in a variety of ways, including preserves, stirred into sauces, bread, drinks and smoothies, baked goods, and desserts. As an accompaniment to food, they pair well with game, poultry, and pork.

Can you eat fresh lingonberry?

Although the berries might look attractive on bushes, they are not good to eat in their raw state as they are quite bitter. They have shiny, rather hard skins when fresh, but they are transformed with a little sugar.

Why is my lingonberry turning brown?

Do not apply high rates of fertilizer to lingonberries. Overapplying fertilizers reduces yield and can cause plant dieback. Plant dieback symptoms are similar to those caused by fungal disease (*Phytophthora cinnamomi* or root rot); the leaves turn brown or black.