



Frozen Ginkgo Nuts



Kihei and Fujikuro varieties are ginkgo nut varieties famous for their large size. Only extra-large ginkgo nuts are selected to produce a bag of 240-260 grains/kg.

The product is often ordered by luxury hotels and high-class restaurants in Japan.

Safe and completely pesticide-free, high in antioxidants and rich in potassium, beta-carotene, and other nutrients.

Product name	Frozen Ginkgo Nuts
Company name	Tsukuba Ginkgo Production Association
Shelf life	2 years
Storage instructions	Keep frozen
Ingredients	Ginkgo nuts / Japan
Net weight	500g
Dimension	Length14cm Width18cm Height5cm
Quantity per case	10 packs
Minimum order	4 cases
Certification / accreditation (for product, factory, etc.)	GAP
Preferred export destination countries or regions	Singapore, Vietnam, Hong Kong
How to use	<p>Ginkgo nuts are roasted in their shells and seasoned with salt. If you remove the shells and drizzle in oil, the thin skin can be easily peeled off.</p> <p>Good with rice, stir-fried with seasonal vegetables or salted with seafood.</p> <p>Also, tasty when stir-fried in oyster sauce or served with white fish and a ginkgo nut starchy sauce.</p>