IBARAKI EXPORTS
- Selection of Japanese Foods -

- Product information -

Frozen Gingko Nuts

Kihei and Fujikuro varieties are gingko nut varieties famous for their large size. Only extra-large gingko 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 Gingko Nuts
Company name	Tsukuba Gingko 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	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. Good with rice, stir-fried with seasonal vegetables or salted with seafood. Also, tasty when stir-fried in oyster sauce or served with white fish and a ginkgo nut starchy sauce.