



#### **Position**

**Hoogstraten strawberries** certainly deserve their excellent reputation. The red delicacy is a top product for the auction, and for Belgium. That status is due to Veiling Hoogstraten's relentless efforts to achieve top quality, and similar efforts on the part of the growers.

#### **History**

In the Bronze Age, strawberries were already used by Man, but strawberry plants were only taken from the wild and planted in gardens as from the 14th century. At that time, they were mainly used as an ornamental plant and for medicinal purposes.

The fruit was small and the plants were not very productive. Strawberries as we know them are approximately 200 years old and have American ancestry. They originate mainly from the state of Virginia, as well as from Chile. They were brought back by the French explorer named Antoine Amadée Frézier. In the 19th century, cultivation of strawberries became widespread, and now we know no fewer than 600 different varieties, which all have their own qualities and specific taste.

#### **Nutritional value**

Strawberries are very rich in vitamin C, contain a lot of fibre and not many calories.

#### **Storage**

Strawberries are best stored at a temperature of 1 to 5°C. Consume strawberries as soon as possible after purchase. If a short period of storage is necessary, keep them in the refrigerator.

**Hot Sales !!**

**Imported strawberry 500 g.**

**Buy 1 get 1 free**

**Price (Baht) :590/punnet**



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