

桑椹 Mulberry

【主要產地】：湖口鄉、關西鎮

Major Production Area : Hukou Township, Guansi Township

【主要產期】：4 ~ 6月

Major Production Period :April to June



產銷單位、訂購專線

鄉鎮別	產銷單位	聯絡單位(農場)	訂購專線
湖口鄉	湖口鄉特用作物產銷班	湖口鄉農會推廣股	03 - 5901762
關西鎮	坪林桑椹觀光果園	范文男	03 - 5868092

Production & Marketing Organizations and Phone Line Purchases

Where Location	Production & Marketing Organizations	Contacts	Phone Line Purchasing
Hukou Township	Production and Marketing Squad for Specialty Products, Hukou Township	Promotion Section, Farmers Association of Hukou Township	03-5901762
Guansi Township	Ping-lin Mulberry Tourism Farm	Fan Wen-nan	03-5868092

📄 產品特色

桑椹嫩時色青紅、味酸，成熟時果實變大呈紫黑色多汁，桑樹一般係利用其桑葉飼育家蠶，但是有些品種具有大量結果實之特性，可經濟栽培，供生食或製作果汁、果醬、蜜餞、釀酒等加工品。

👉 選購指南

果粒大、長圓形，暗紅或紫黑色，不滲出汁液或腐爛者為佳。

🏠 食用方式

可生食、糖漬、製果汁、果露、果醬、蜜餞或釀酒。

📄 營養成份

含葡萄糖、果糖、胡蘿蔔素、維生素、檸檬酸等。

📄 Product Features

When mulberry is in the budding stage, its color appears green-red and it tastes sour. When ripe, the fruit becomes large and juicy and the color becomes crimson-purple. Its leaves are used to raise domestic silkworms. Some species are extremely prolific which makes it economical to cultivate them for juice, jam and preserved fruit or wine production.

👉 Pointers for Purchase

Big, oblong, dark red or crimson-purple mulberries are the best choice. Of course, they should show no signs of rot, and the juice should be well-contained within the fruit.

🏠 Preparation Methods with all

Mulberries can be eaten fresh or soaked in sugar. Use the fruit to make juice, jam, jelly, preserves or wine.

📄 Nutritional Value

Mulberries contain fructose, and sucrose, carotene, Vitamins, and citric acid.