

Berry Facts

Berry

Growth (Where)

Growth (How)

Harvest

Strawberries



Strawberries are grown in temperate regions around the world. They prefer well-drained, fertile soil and require ample sunlight.

Most strawberries are perennial, meaning they can bear fruit for several years. As strawberry plants grow, the flowers develop into small green berries that gradually ripen. Strawberries require warm temperatures and adequate sunlight for fruit development.

The timing of strawberry harvest varies depending on the variety, climate, and growing conditions. Ripe strawberries are picked by hand to ensure gentle handling and to avoid damaging the delicate fruit.

Blueberries



Blueberries are cultivated in temperate regions with well-drained, acidic soil.

Blueberries produce small, bell-shaped flowers in the spring. After successful pollination, the flowers develop into small, green berries that gradually ripen. Blueberry bushes require regular watering.

Blueberries are handpicked when they are fully ripe to ensure the best flavor and quality. Skilled workers gently harvest the berries to avoid damaging the fruit and the plants.

Cranberries



Cranberries are grown in specially prepared cranberry bogs, which are flooded during harvest to facilitate fruit removal. The bogs provide the acidic, sandy, and well-drained soil that cranberries require for optimal growth.

Cranberry bushes are grown in a bog. They bloom with small, pink flowers in the spring. After pollination, the flowers produce small green berries that gradually ripen over the summer months.

Cranberries are harvested in the fall. The cranberry bogs are flooded with water, and special equipment agitates the vines and dislodges the berries from the bushes. Due to the air pockets, the cranberries float to the surface, making it easier to collect them.

Raspberries



Raspberries thrive in loamy or sandy soil with good drainage to prevent waterlogging.

Raspberry bushes require consistent watering and fertilization to support healthy growth and fruit development. After pollination, the flowers turn into small green berries that gradually ripen over the growing season.

Raspberries are harvested when they are fully ripe. They do not continue to ripen after being picked. The berries are gently picked by hand to avoid damaging the delicate fruit. Peak harvest times are typically in the summer.

Blackberries



Blackberries require ample sunlight and loamy or sandy soil with good drainage to prevent waterlogging.

Blackberries require consistent watering and fertilization to support healthy growth and fruit development. Blackberry bushes produce small white or pink flowers. After pollination, the flowers turn into small green berries that gradually ripen over the growing season.

Blackberries are harvested when they are fully ripe. They do not ripen after being picked. Blackberries are handpicked to avoid damaging the delicate fruit. The harvest season for blackberries varies, but peak harvest times are typically in the summer.

From Farm to You

Geography

California is the top state for strawberry production, followed by Florida, New York, North Carolina, Oregon, and Washington.

More than 98% of highbush blueberries in the U.S. are grown in 10 states—Washington, Oregon, Georgia, Michigan, California, New Jersey, North Carolina, Florida, Texas, and Minnesota. Maine leads in lowbush, or wild, blueberry production.

Wisconsin, Massachusetts, Oregon, and New Jersey are the top states for cranberry production.

California, Oregon, and Washington are the top states for raspberry production.

Almost all blackberries produced in the United States are grown in Oregon.

Transport & Processing

After harvesting, the strawberries are sorted to remove any damaged or overripe fruits. They are then packaged in clamshell containers suitable for transportation and sale. Strawberries that will not be sold fresh to consumers are distributed to the food industry, either fresh or frozen, for use in the production of jams, jellies, syrups, or juices.

After harvesting, blueberries are carefully sorted to remove unripe, overripe, or damaged fruits. They are then packed in containers suitable for transportation and sale. Blueberries that will not be sold fresh to consumers are distributed to the food industry, either fresh or frozen, for use in the production of jams, jellies, syrups, concentrates, juices, or baby food.

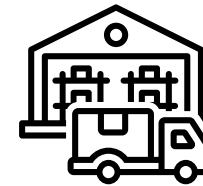
After harvesting, the cranberries are transported to a cleaning facility, where they are sorted to remove any leaves, twigs, or debris. Sorting machines and flotation tanks separate the berries from any remaining water, ensuring that only clean cranberries are processed. Cleaned and sorted cranberries are packaged and distributed for sale as fresh fruit or processed into cranberry products like juice, sauce, or dried cranberries.

After harvesting, raspberries are sorted to remove any unripe, overripe, or damaged berries. They are then carefully packed in containers for transportation and sale. Raspberries that will not be sold fresh to consumers are distributed to the food industry, either fresh or frozen, for use in the production of jams, jellies, purées, syrups, or juices.

After harvesting, blackberries are sorted to remove any unripe, overripe, or damaged berries. They are then carefully packed in containers suitable for transportation and sale. Blackberries that will not be sold fresh to consumers are distributed to the food industry, either fresh or frozen, to produce jams, jellies, syrups, or juices.

Distributor

Store



Fresh and processed products are sold in bulk quantities to a buyer who will distribute it to a retail store.



Retail product is sold to consumers.

Products Made from Berries

Products

Nutrition

Strawberries are popularly used in desserts like cakes, pies, and ice cream, salads, smoothies, jams, and sauces, and can be enjoyed fresh as a healthy snack.



Strawberries are a fiber-rich source of complex carbohydrates that are naturally low in calories. High in antioxidants, they are an excellent source of vitamin C and a good source of potassium, folate, and magnesium.

Blueberries are commonly used in baked goods such as muffins, pies, pancakes, salads, smoothies, desserts, jams, jellies, and sauces.



Blueberries are a low-calorie, nutrient-rich food. They are a good source of carbohydrates, including fiber, and an excellent source of vitamin C, vitamin K, and manganese.

Cranberries are often consumed in juice form, but they can also be enjoyed fresh or dried. They are a popular ingredient in sauces, chutneys, relishes, and baked goods like muffins and cookies. Dried cranberries, often referred to as raisins, are commonly used in salads, trail mixes, and granola bars.



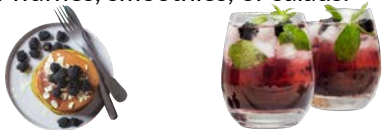
Cranberries are low in calories and provide fiber. They are a good source of vitamin C and manganese.

Raspberries are enjoyed fresh and are commonly used in desserts, such as pies, tarts, and cakes, and are also a favorite topping for ice cream and yogurt. Raspberry jam, jelly, and preserves are popular spreads, and raspberry-flavored syrups are used in beverages.



Raspberries are rich in heart-healthy antioxidants. They are an excellent source of vitamin C and fiber.

Blackberries are enjoyed fresh and are commonly used in desserts, such as pies, tarts, cobblers, and crumbles. Blackberry jams, jellies, and syrups are popular spreads and toppings for pancakes and waffles, smoothies, or salads.



Blackberries are high in antioxidants. They are an excellent source of vitamin C, fiber, and manganese.