

Melon Information

- Product Name: IBARAKING (From IBARAKI, Japan)
- Each Melon Weight: About 1~2KG
- Carton Weight: 5KG
- Melons in 1C/S: 2-4 pieces depending on the size
- MOQ: 12 Cartons

What is IBARAKING?

IBARAKING is a melon from IBARAKI. Ibaraki Prefecture boasts the highest melon production in Japan for 24 consecutive years.

Ibaraki Prefecture is known for its thriving agricultural production, and a variety of fruits are cultivated in this region, supplying high-quality and delicious fruits.

IBARAKING is a melon developed with a heartfelt desire to become the "king" of melons in Ibaraki.

IBARAKING Characteristics

In the development process, a premium Arls-type melon with excellent taste and aroma was selected as the father melon. Over a period of more than 10 years, the researchers carefully selected the mother melon from around 40,000 individuals and conducted over 400 different combinations.

It is characterized by its elegant fragrance, sweetness, smooth texture, and fine, juicy flesh.

A significant feature is its fruit's impressive size, with IBARAKING melons being more than 10% larger than standard spring melons.

How to enjoy "IBARAKING"

To enjoy them at their best, store at room temperature until ripe, then refrigerate 2-3 hours before eating for optimal taste. If you want to arrange this melon, you can freeze melon slices after removing the skin and seeds, cutting them into bite-sized pieces. Blend the frozen melon with ice and vanilla ice cream in a mixer until smooth, and it's ready to serve.





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