

FAQ

How do you make the gubinge powder?

Loving Earth processes the fresh fruit simply by dehydrating it at 40°C for 16 hours and then milling it into a powder.

How is the gubinge picked?

answer

Why do you burn the surrounding country?

What is the Vitamin C content of Gubinge?

The vitamin C content of Gubinge is 13%

When is gubinge harvested?

Gubinge is wild harvested by aboriginal people in difficult terrain during the wet season when it is very hot and humid. The season starts in December and goes through to May, if conditions allow.

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