37 different species of wild, edible, non-cultivated berries are growing in Finnish forests.

Finnish forests are not artificially irrigated. All the water the plants use, comes from natural precipitation. Air quality in Finland is one the highest in the world, so natural precipitation is very clean in Finland.

Most commonly picked berries are bilberry or European blueberry, *Vaccinium myrtillus*, lingonberry or cowberry, *Vaccinium vitis-idaea* and cloudberry, *Rubus chamaemorus*.

Wild berries of Finland are all natural!
Most of Finland’s land area is covered by forests: deciduous groves in southern Finland, coniferous forests in central and northern Finland and fell highland birch groves in the Arctic areas.

Actually, forests cover 303,891 square kilometres (77%) of Finland’s land area. The population of Finland is 5.5 million and population density is 18.1 per square kilometre, which is one the lowest in Europe. Due to low population density, less than 5% of the annual wild berry yield is utilised.

Finland has a long tradition of utilising wild berries. It is estimated that around 60% of Finns pick wild berries for recreation. Commercially utilised berries are mostly picked by professional labour, many of them coming to Finland from abroad for berry season.

Countries with largest wild collection areas 2014
The world’s largest area certified for organic wild collection (more than 90,000 square kilometres) is in Finland. In addition, 97% of Finnish forest area is suitable for certification of organic wild collection. This reflects the extremely low usage of fertilisers and pesticides in Finnish forests.

Finnish wild berry plants are all natural: they are not planted, fertilised, treated with pesticides or artificially irrigated.

Harvesting is done manually as operating agricultural harvesters in forests is not possible.

The annual yield of non-cultivated berries is 500 to 1000 million kg.

Wild berries are harvested manually using a berry-picker’s tool. Agricultural harvesters can’t be operated in forests.

Berries are weighed and transferred to transport boxes in berry stations.

Berries are transported to freezing facilities. Time from harvesting to freezing never exceeds 72 hours.

After freezing, berries are prepared for sale in deep freezed spaces to keep the cold chain uninterruptible.

The berries are cleaned by removing natural picking litter: berry plant leaves, needles, dry twigs, etc.

All processes and spaces used for preparation are regulated and approved for foodstuff production.