



Dehydrated Celery Flakes

Specifications :

Price	Contact us
Place of Origin	China
Min.Order Quantity	100
Payment Terms	T/T,L/C,D/P
Supply Ability	10000
Delivery Detail	3days-7days

Detail Introduction :

Premium All Natural Dehydrated Chopped Celery with Stem and Leaf Cuts for Taste and Health
Great vegetable for camping and family meals. Enhance your culinary experience with hearty flavors, bold flavors, and vibrant aromas. Great in soups, stews, chicken, beef, fish, pasta, rice, sauces, marinades, salads, and dressings.

Ingredient: Celery

Drying process: AD

Color: green

Form: Whole/Cut

Parts: leaves and stems

Size: 5*5mm or OEM

Flavor: Feature

Moisture: ?8%

Foreign body: none

Total number of bacteria: ?100000/g

Coliform: ?400/g

E. coli: negative

Mold and yeast: ?400/g

Salmonella: not detected

Storage: Store in a cool and clean place

Shelf life: 24 months

Packing: 20kg/carton

Packing details: inner double PE bag outer carton; or customized

Sample: Free, customer shipping

15 days delivery details after TT payment

Bell:

20kg/CNT; 1x20ft can load 8 tons; 1x40HQ can load 25 tons.

Inner double plastic bag, outer carton;

as customer's request.

Delivery :

15-20 days delivery

How to use dried celery?



To rehydrate, cover with boiling water and soak until soft.

When used in recipes like soups or stews that contain a lot of liquid and cook for a long time, many people say they toss in the dried celery flakes right in. However, for drier recipes, you'll always want to rehydrate first. Remember, the water you use to rehydrate can be used for whatever water you need for the recipe you're making.

Thin celery flakes (made by churning dried celery flakes in a food processor) can be mixed with salt or salt to make homemade celery salt.