



Dehydrated Cabbage Powder

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 :

Specification

Project standard

color light yellow

Appearance powder

Moisture?8.0%

Taste/Aroma Fresh, cabbage, no other odor

Ash content?6.0%

Aerobic colony count?100,000/g

Mold and yeast?400/g

E. coli negative

Dehydrated Cabbage Flour Available Grades

Food Grade: Dehydrated kale flour is widely used in nutritional supplements in the food and beverage industry. Food grade dehydrated cabbage flour is available as a fine powder (>99% purity).

Quality Control

We employ a strict quality control process for all our products. All dehydrated cabbage flour we offer has been rigorously tested to HACCP and ISO standards and certified safe for use as a food additive.

Storage and Transportation Precautions

Storage: Dehydrated cabbage powder should be stored in a dry, cool place.

Handling Precautions: Handling of dehydrated cabbage powder should only be done by trained personnel familiar with handling organic chemicals. Avoid skin and eye contact and inhalation of dust. Avoid handling that may result in dust formation.

1.How long can dehydrated cabbage be stored?

Store small amounts of cooled, dried cabbage in a moisture-proof container or bag. Label the package with the product name, date, and method of preparation and drying. Store in a cool, dry, dark place or in the refrigerator or freezer. Properly stored dried vegetables will keep for 6 to 12 months.

2.Does cabbage need to be blanched before dehydrating?

Clean and rinse, then set or pat dry. Cut or process the head into quarters, then cut into thin strips about 1/8-inch wide. The length can vary without a problem. Remember, there is no need to blanch cabbage before dehydrating.