Dehydrated Bitter Gourd

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 :

Product Description
PRODUCT NAME: 100% natural Dried Bitter Melon/Bitter Gourd
MATERIAL Fresh Bitter Melon
SOUP: bright
SRORAGE CONDITION Cool Dry Place
MOQ: 50KGS
PAYMENT TERMS: 50% deposit, balance before delivery or against copy of B/L /quality inspection
DELIVERY PORT: SHANG HAI / NINGBO
DELIVERY TIME: Within 7-15 days after receipt of deposit
PACKING: OEM & ODM package and customized logo
Function:
1. Food industry, bitter melon extract powder is mainly used as food additives.
2. Health product, It is mainly used as capsules or pills.
3. Bitter melon's Vitamin C content is very high. It has functions of preventing scurvy, protecting cell membrane, etc. It can prevent atherosclerosis, sharpen organism stress, and protect the heart.
dehydrated peas
Whole Green Peas (Pisum Sativum) are part of the legume family. Whole peas are husked and about 1/4 of an inch wide and pale green. Split peas have a mild flavor and soft texture. The Split Pea has an earthy flavor than the whole dried pea, similar to the lentil in versatility and nourishment. Whole Dried Peas have a history going back some 10,000 years. Originally from the Middle East, peas soon spread through the Mediterranean region and on to India and China. The cultivation of peas in Europe helped stave off a famine in England in 1555. Peas are most commonly used in their split form. Whole Green Peas are an acceptable substitute for fresh peas.
Usage: Whole Green Peas were traditionally cooked to a puree and mashed to make a thick porridge. Peas often break down while cooking, and therefore, they make an excellent choice for thick and hearty soups. We can also use peas to make a mock cream soup to avoid dairy products.
Preparation:
Soak overnight.
Rinse, and cover with fresh water.
Bring peas to a boil.
Reduce heat, cover, and simmer for 45-60 minutes.

The longer this legume cooks, the more it will break down and cause soups to thicken.