



Dehydrated Broccoli

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 :

Payment Type:L/C,T/T,D/P

Incoterm:FOB

Min. Order:1000 Kilogram

Delivery Time:15 Days

Transportation:Ocean

Supply Ability & Additional Informa...

Packaging: 20kg/double plastic bags inside and carton outside or packing at buyer`s option

Productivity: 150MT/YEAR

Transportation: Ocean

Place of Origin: CHINA

Supply Ability: 15tons every month

Certificate: BRC grade A/ Kosher/ Halal/ ISO22000:2005/ISO9001:2015

HS Code: 071290

Payment Type: L/C,T/T,D/P

Incoterm: FOB

Delivery Time: 15 Days

Packaging & Delivery

Selling Units:

Kilogram

Package-Type:

20kg/double plastic bags inside and carton outside or packing at buyer`s option

Characteristic: Fresh/non-expanded food;

Factory wholesale;

High quality;

Healthy dried, original taste.

Product description:

Dehydrated Broccoli is prepared from fresh Broccoli, selected, washed, trimmed, sliced, dried, and finished processed.

Treatment

The product has not been irradiated, except when specified in the contract conditions.



Genetically Modified Organisms (GMO)

Free from GMO

Metal detection

The product passed through metal detectors and also over rare-earth magnet sets.

At manufacturer: FE 1.0, Non-FE 1.6 mm, SS 1.5 mm

Ingredient declaration:

AD broccoli is pure and natural, with no putrescence and vermin contamination, free from animal trace, fecal materials, metal, etc.

Organoleptic evaluation:

Appearance: natural product color

Flavor: Characteristic Broccoli

Moisture: 8% max

Packing: 15kg/ double blue polyethylene-inner bag, hot sealed, strong cartons outside

Loading condition: as customized.

Storage: Store the product under fresh & dry conditions, the temperature at 20-25 °C, do not leave the product exposed.

Shelf life:

Product shelf life is 24 months from the manufacturing date when kept in its original packaging and is stored according to the conditions mentioned above.