Fast-frozen vegetable sales increase rapidly

Detail Introduction:

Quick-frozen vegetables are fresh vegetables such as broccoli, spinach, asparagus, mushrooms, etc., washed, blanched, cut, cooled, etc., and then quickly frozen with advanced low-temperature equipmed According to public information, compared with fresh vegetables, the advantage of quick-frozen vegetables that they can be stored for a long time, maintain the original color, taste, and vitamins of vegetables extent, and effectively adjust the supply of vegetables in the off-season.

Quick-frozen vegetables can be standardized, and the quality and pesticide residues can be controlled the source, which is impossible for fresh vegetables. China has many quick-frozen vegetables exported foreign countries, such as Japan, the United States, South Korea, and other countries. Local people has higher awareness of quick-frozen vegetables and greater demand. Introduced by Mr. Zhang.

China is a big exporter of vegetables, of which the export volume of vegetables in 2020 is 10.17 million and the export volume is 1.19 million tons, worth US\$500 million.

In the in-depth cultivation of quick-frozen vegetables, it was found that quick-frozen vegetables can sproblems of convenience, standardization, long-term preservation, prevention of nutrient loss, and repeticide residues. We hope that more domestic consumers can establish consumption awareness a of quick-frozen vegetables through the brand.

Relevant industry insiders also pointed out that the processing technology of quick-frozen vegetables mature in my country. To ensure product quality, each batch of quick-frozen vegetables processed in factory, from raw materials to semi-finished products to finished products, will be tested for pesticide residues and microorganisms. The State Commodity Inspection Bureau will conduct a sampling inspectant supervision of each batch of vegetables to ensure the safety of quick-frozen vegetables.