



Coconut Frozen

Specifications :

Price	Contact us
Place of Origin	China
Min.Order Quantity	100
Supply Ability	10000
Delivery Detail	3days-7days

Detail Introduction :

Coconuts are delicious and nutritious sources of fiber, vitamins, minerals, and amino acids - 100% natural Coconut meat, no whitening - Process: IQF (-18 degree) - Color: natural white - Type: slices or dices - Shelf life: 12 months.

100% natural Coconut meat, no whitening Process: IQF (-18 degree) Color: natural white Type: slices or dices Origin: Vietnam Shelf life: 12months Capacity: 7tons/day. MOQ: 1*20FCL Packing: 5kg PE vacuumed bag, then in 10kgs carton. 1*20fcl = 9.7tons.

Payment Terms

Western Union, Letter of Credit (L/C), Telegraphic Transfer (T/T)

Delivery Time

15 Days

Main Export Market(s)

Eastern Europe, North America, Australia, Africa, Western Europe, Central America, Middle East, South America, Asia

Sample Policy

Sample costs, shipping, and taxes have to be paid by the buyer

Main Domestic Market

All India

Supply Ability

200 Per Month

Does freezing coconut damage it?

Yes, you can freeze coconut oil. Coconut oil can be frozen for up to five years! You should freeze it in handy portions and melt it before freezing to ensure successful freezing and to make it usable when you want to take it out of the freezer.

Can we use frozen coconut?

The frozen shredded coconut is made with fresh coconut flesh and is unsweetened. It is often used in savory cooking. If you have some in the freezer, then you could try using it in soups and curries, such as Spinach And Coconut Soup, and stirred into cooked coconut rice before serving with Nigella's Tomato Curry.

What happens if coconut milk freezes?

The Texture of Coconut Milk Will Change

Once thawed, the flavor of coconut milk will be similar to what it was before freezing. However, the texture may become a little grainy. We recommend using frozen coconut milk in dishes where texture isn't a big issue, such as smoothies or baked goods.

