



Frozen Avocado Chunks

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: frozen avocado chunks

Color: Natural Green

Taste: Sweet

typically Shelf life: 24 months in -18 celsius degree

Origin: china

Process: Freezing

Shape: Dices, Half cut, Slice, Puree

MOQ: 1x20'rf

Packing: as your request

Standard: Exporting

Delivery term: 15-22 days

Payment term: T/T

How do you use frozen avocado chunks?

Freezing avocado may help you reduce food waste and keep this fruit on hand throughout the year.

While most nutrients are preserved during freezing, the flesh tends to become mushy and may brown during storage or thawing. Therefore, frozen avocados are best mixed into dishes like guacamole, dips, and smoothies.

How do you thaw frozen avocado chunks?

Chunks may brown after thawing, so use them right away or toss with lemon juice before freezing. To thaw frozen avocado, place it in a bowl of cold water or thaw overnight in the refrigerator. For best quality, use frozen avocado puree within four to five months.

Does freezing avocados keep them from turning brown?

When they are frozen, they don't turn brown! When you're defrosting them, you do need to eat them quickly, because just like fresh avocado, once it's defrosted and hits the air too long, it will turn brown. Now shockingly enough, you even have the option of how to freeze an avocado!

How does frozen avocado taste?

Instead of creamy avocado, this chilly fruit was cold and sour. And not candy-sour or even lemon-sour, but the acidic sour that sticks to your palate after you've had something that's well off.

How do you freeze avocado for later use?

Freezing Avocado Whole

Wash the entire fruit and dry it.



Wrap each piece tightly with plastic wrap.
Place each piece of fruit into a Ziploc freezer bag and seal tight.
Keep in the freezer for 3-6 months for optimum freshness.