Frozen Avocado

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 :

Avocado contains rich unsaturated fatty acids, accounting for about 80% of all fats, which can help reduce and prevent cardiovascular diseases. Avocado also contains a large amount of insoluble fiber, which can effectively accelerate the digestion of the human body and quickly discharge the residue accumulated in the body, effectively preventing constipation.
Season:August-September
Shape:Halves/Chip
Chip Size:Length:5cm (Normal Length)
Width: 1cm
Type:Frozen,IQF
Packing:10kg/ctn Or as per the clients' requirements
Certificates: HACCP/ISO/KOSHER/FDA/ECO CERT/BRC
Origin: Fujian
Can you eat an avocado that has been frozen?
Many people find it unappealing to eat plain or in salads due to the changes in texture, but it's perfectly safe to do so if you wish. Seasonings and extra ingredients may help mask the mushiness and other changes associated with freezing. Frozen avocado should be thawed at room temperature for approximately 1 hour.
How do you thaw frozen avocado?
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 frozen avocado make good guacamole?
Frozen avocados are great for guacamole. As a matter of fact, frozen avocados are just as good as fresh, unfrozen avocados when used in smoothies, shakes, and dips. To ensure that the quality remains the same, it is best to puree or cut the avocados then spray them with lemon juice before freezing.