



Frozen Banana 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 :

Banana is a food that is loved by many families in main and side meals. Banana is a food that contains many nutrients such as high fiber content, vitamin C, potassium, vitamin B6 and antioxidant compounds.

Bananas help reduce liver enzymes, help the liver work to eliminate toxins well, enhance vision, effectively reduce fat, increase muscle, beautiful skin,

Bananas have a very characteristic natural sweetness, no chemical sugars, intensely fresh banana flavor, and mild aroma, ivory white inside and bright yellow outside the peel of ripe bananas, creating a unique flavor. Wonderful fruit. Frozen bananas are made from Cavendish bananas, completely from fresh, natural fruits with carefully selected ingredients according to standards from the garden planted according to the farming process of the farmers. After thawing, the product will have a natural fresh taste.

FROZEN/IQF BANANA SLICES No. Standard Specification 1. Colour White 2. Texture & taste Soft, Natural taste 3. Variety Cavendish Banana 4. Odor and flavor Natural 5. Brix >16.0 6. Black Spot
Ingredient: banana Size: slice, dice 10mm,5mm Moisture:5% Max Package: 6-10 kg per carton with double PE bags inside and carton outer. Storage: Stored in original package, avoiding direct sunlight, temperature max 20, Relative Humidity

Product Name: frozen banana chunks

Inspection basis: Q/LHT0001S-2019

Specification: Slice 5-7mm, Dice, 5*5, 10*10mm, Powder

Color: Yellow, keep the original color of Banana

Aroma: Pure fragrance of Banana

Impurities: No visible external impurities

Moisture: ?6.0%

TPC: ?10000cfu/g

Coliforms : ?100.0MPN/g

Salmonella: Negative in 25g

Pathogenic: NG

Packing: Inner: Double layer PE bag, hot sealing closely

Outer: carton, not nailing

Shelf life: 24 Months

Storage: Stored in closed spaces, keep cool and dry



Net Weigh:10kg/carton

Do frozen bananas go bad?

When properly stored at 0 °F, frozen bananas can last forever. According to the FDA and US Department of Agriculture, you can be confident bananas frozen will stay fresh for two-to-three months without losing quality, but the fruit should stay safe for eating long after that if you freeze them correctly.

Can you freeze bananas to eat later?

Peel your bananas and pop onto a tray and into the freezer, and freeze until solid. Then transfer into a labeled resealable freezer bag, ensuring you remove any excess air before sealing. Frozen bananas are best used within six months.

What happens when you thaw a frozen banana?

Using frozen bananas in baking

But once defrosted, bananas can be used for baking without a problem. In fact, frozen bananas come out a bit more soft than counter-ripened bananas that have never been frozen, so they can add extra moisture to baked goods.