

## **Frozen Black Cherries**

## **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 :**

black cherry is rich in nutrients. Eating cherries can make the facial skin rosy and white, can supplement the body's demand for iron, and promote hemoglobin regeneration. It can prevent iron deficiency anemia, enhance physical fitness. Product: IQF Frozen black cherry Size: Frozen black cherry Whole:15-32mm Packing: Outer package: 10kgs carton Inner package: 10kg/bag, 5kg\*2bag, 2.5kg\*4,1kg\*10bag (As per the clients' requirements.) Container loading: 20ft reefer container: 10-12 MT 40ft reefer container: 18-25 MT Certificate: ISO, HACCP, BRC, KOSHER, Global GAP, HALAL certificates Supplying period:All year round Transporting and storing temperature: -18°C Minimum Order Quantity:1 x 20' FCL Payment Term: 30% T/T deposit, 70% balance against seeing the copy of the B/L. Lead Time: Within 7-15 days after receipt of 30% T/T deposit.

Are frozen dark cherries good?

When preserved as all-natural frozen fruit, cherries can maintain much of their nutritional benefit. As a good source of dietary fiber, cherries are a great way to get your daily value of fiber while also gaining the anti-inflammatory benefits of the powerful antioxidants cherries possess.

Can you thaw and eat frozen cherries?

Then take and seal them in zip-lock bags and place them back in the freezer. You can pull them out at any time to eat them. We've found it best to let them thaw for a few minutes before trying to eat them. If you have small children, it is a good idea to pit the cherries first.

How long do frozen cherries keep?

Six months

Cherries will keep in the freezer for six months or up to a year in a deep freezer. I froze approximately 54 cherries, and that yielded one quart-size bag of frozen cherries—step 7: Place cherries back in the freezer.

