



Frozen Black Raspberries

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 :

It is believed the black raspberries originated in Greece. From there, it spread to Italy, England, the Netherlands, and later to the United States and Chile. In Spain there are producing areas Huelva, Asturias, C  ceres and the Maresme area in Barcelona. Raspberries have a conical or round shape. Small in size (its base is between 15 and 20 millimeters in diameter). It is formed by many granites of velvety-textured balls grouped very close to each other. The color of the black raspberries varies depending on the particular variety. Its texture is soft. The pulp is juicy and has a bittersweet taste. It is very aromatic. Inside it contains a multitude of tiny seeds. Our Raspberries are sourced from growers in Russia, Poland, and Serbia.

Description:2022 new crop BRC certificate if frozen whole black raspberry

Variety: IQF Raspberry

Shape: Whole

Processing type: IQF Frozen

Season: July to September

Packing: As per the clients' requirements

Certificates: HACCP/ISO/KOSHER/ECO CERT/BRC

Origin: Fujian

Successfully Exported countries: USA, Canada, Europe, Israel, and etcetera

Can frozen black raspberries go bad?

Properly stored, they will maintain the best quality for about 10 to 12 months but will remain safe beyond that time. The freezer time shown is for best quality only - raspberries that have been kept constantly frozen at 0  F will keep safe indefinitely.

Can frozen black raspberries get moldy?

Raspberries keep for a couple of hours on the counter or for 2 to 3 days if you refrigerate them. If you need more time than that, freezing is your best option. Raspberries mold and mush quickly, so you have only one to two, sometimes up to three days from the moment you get home with the package.

Do you need to wash frozen black raspberries?

Although most frozen fruits and vegetables are washed before packaging, it is still important to wash them before use. Just rinse frozen or thawed fruit in a colander under cool water and then enjoy.