



# Frozen Blueberries

## 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 Description

Style: FROZEN

Freezing Process: IQF

Weight (kg):10

Place of Origin: Portugal

Brand Name:Greene

Model Number:208012

Certification: Global gap, Sedex, Grasp, BRC

Frozen blueberry

- 1)Natural and pure Blueberry
- 2)Has the same taste and smell of Blueberry
- 3)No harmful impurities
- 4)Hygiene, microorganism and pesticide levels meet export inspection standards
- 5)Specifications: Diameter 6-15mm or according to customers requirement
- 6) Stored below -18
- 7)Shelf life:18 months

How long are frozen blueberries safe to eat?

about 12-18 months

Properly stored, frozen blueberries will maintain the best quality for about 12-18months in the freezer, although they will usually remain safe to eat after that.

Do you need to thaw frozen berries before baking?

Generally speaking, you should thaw frozen berries if the recipe you're making has a short cooking time. For something quick, like a pancake, a frozen berry won't have time to thaw properly in the pan. ... For something with a longer cooking time, like a pie or a cake, you can get away with partially frozen berries.

Can you eat raw frozen blueberries?

If you don't have access to fresh blueberries, a handful of frozen berries makes a delicious treat as well. Because eating frozen blueberries too quickly can cause discomfort, snacking on them this way can help you with portion control.