# Frozen Cherry

## Specifications :

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| 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 :

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 Cherry
Size: Frozen 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:-18ºC
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.
Can you freeze cherries?
Yes, and they make such a great frozen summertime snack! This how-to guide shows you how fast and easy it is to freeze them.
When they're in season, buy them in bulk and store them in the freezer for sumptuous cherries all year round.
How To Freeze Fresh Cherries?
Aim to freeze cherries as soon as possible—no later than ten days after picking or buying them. The fresher, the better.
Can You Freeze Fresh Cherries With The Pits In Them?
Yes. Freezing cherries with the pits still inside doesn't change how they freeze or thaw. But it's a lot messier to remove cherry pits after they've been frozen.
It's wiser to pit the cherries before freezing them. You'll need to remove the pits eventually.