



Frozen Coconut 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 :

FOB Price:USD \$1 - \$2 / Ton |Get Latest Price

Min.Order Quantity:1 Ton / Tons

Supply Ability:150 Ton / Tons per Month

Port: Ho Chi Minh

Payment Terms: T/T MoneyGram

Origin: Vietnam

Size: Half, quarter, Slice, Dice

Storage temperature: -18oC

Colour: Natural white

PACKING: 1kg/ vacuum bag, 10kgs/ carton or as customer's request

LOADING:1 x 40FCL = 22 tons

How do you use frozen coconut chunks?

A taste of the tropics right at your fingertips, these convenient frozen coconut chunks are ready to use in or add to smoothies, yogurt, baked goods, fruit salads, and, of course, pina Coladas. You'll also love the ease it adds to preparing curries and other savory favorites like crispy coconut shrimp.

How do you defrost frozen coconut?

The best way to defrost coconut is to remove it from the freezer and place it in the fridge. However, if you're planning to use your coconut in a smoothie or as part of a cooked recipe, you don't necessarily need to defrost it.

How do you know if frozen coconut is bad?

The meat of a coconut with an expired shelf life will be yellowish in color. The coconut meat can be stored in an airtight bag in the fridge. Bad dried shredded coconut will just get drier (still ok) and drier when it is going bad until it finally becomes brittle and yellowish in color (gone bad).