



Frozen Currants

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 :

The product is prepared from fresh and sound red currant that is free from all toxic residues and taints. The product is intended to be used as an ingredient that is further processed and might heat-treated before final consumption. The bulk-packed frozen fruit pulp is the key raw material for the production of various food and beverages in an extensive range of industrial applications.

Type: Frozen Red currant Pulp

Shelf Life:18 Months

Packaging: LDPE bags(1Kg, 2Kg, 5Kg,10 Kg), Drums (35 Kg, 200 Kg)

Storage Condition: Below -18°C Temperature

Application: HORECA, B2B, Exports

How long can you keep frozen black currants?

Blackcurrants can be frozen for up to 6 months. Spread blackcurrants out onto a baking tray, freeze for a few hours before bagging them up and storing them in the freezer for the longer term.

How do I know if my currants are bad?

How to tell if dried currants are bad or spoiled? The best way is to smell and look at the dried currants: discard any that have an off smell or appearance; if mold appears, discard the dried currants.

Can u Freeze black currants?

How to freeze blackcurrants. Tip the berries onto a tray and remove any stems or unripe or damaged berries and leaves. ... Freeze until the berries are solid. Tip the frozen berries into a freezer bag and expel any excess air.

Can currants be frozen?

FREEZE THEM: Both RED and BLACK CURRANTS freeze well; just remove most of the stems and fill them into freezer bags. If you haven't washed the berries, they won't stick together, and then you can just pour out as much as you want at a time. ... Use frozen (or dehydrated) berries in baked goods.