



Frozen Dark Sweet Cherries

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:

Frozen Dark Sweet Cherries, Frozen for Freshness at Harvest

Frozen Dark Sweet Cherries are prepared from late harvest Pacific Northwest cherries at peak maturity. The fruit is processed at harvest and frozen to preserve the color and flavor.

Dark Sweet Cherries, Block Frozen:

Whole Cherries, Cherry Halves, or Diced Dark Sweet Cherries are straight packed in bulk cases or pails with vacuum-sealed poly liners and then block frozen.

Applications: Ingredient for preserves, bakery, dairy, snack, and beverage applications.

Dark Sweet Cherry Halves, 8+1, Block Frozen:

Cherry Halves are packed with a Cane Sugar cap to protect the color and flavor and then block frozen for use in further processing.

Applications: Non-GMO products, frozen desserts, and ice cream.

Product Name: IQF Frozen Red Cherry

Specification: Whole, seedless, Dia>6mm

Crop Season: January - June

Package: Bulk 1*10kg per carton, or as per your requirement

MOQ: Any quantity can be mixed loading with other products or 10 tons

Standard: Grade A

Supplying Period: All year round

Certificate: HACCP/ISO/KOSHER/BRC

Are dark sweet cherries good?

When preserved as all-natural frozen fruit, cherries can maintain much of their nutritional benefit. As a good source of dietary fiber, cherries are a great way to get your daily value of fiber while also gaining the anti-inflammatory benefits of the powerful antioxidants cherries possess.

Can you thaw and eat frozen dark sweet cherries?

Then take and seal them in zip-lock bags and place them back in the freezer. You can pull them out at any time to eat them. We've found it best to let them thaw for a few minutes before trying to eat them. If you have small children, it is a good idea to pit the cherries first.

How long do frozen dark sweet cherries keep?

Cherries will keep in the freezer for six months or up to a year in a deep freezer. I froze approximately 54 cherries, and that yielded one quart-size bag of frozen cherries—step 7: Place cherries back in the



freezer.