



Frozen Durian

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 :

Frozen Whole Durian

From planting, harvesting to filtering and processing the durian into end products, Mun Meng Fruits imposes a stringent operation standard and quality control on each and every process, ensuring the durian is processed without any additives or preservatives but only in its purest and natural form. The liquid nitrogen fast-freeze technology used ensures the preservation of up to 95% of the durian texture and taste. Customers will be able to enjoy the authenticity and true goodness of durian anytime, anywhere, even during the off-durian season.

Style: FROZEN, Frozen

Shape: WHOLE, Whole

Freezing Process: IQF, IQF

Cultivation Type: COMMON, Open Air

Packaging: Bulk, Can (Tinned), Bulk, according to customer requirement

Shelf Life:2 years below -18°C

Weight (kg):10

Place of Origin: Fujian, China

Brand Name: Three People or customized logo

Model Number:TPIT-fruits-26, Frozen fresh/dried fruits

Type: Frozen Fruits

Preservation Process: Water

Payment Terms: T/T, L/C, etc.

Supplying Period: All year round

Supply Ability::100000.0 Ton/ per Week

Certification:HACCP/BRC/IFS/ISO22000

Do I need to defrost frozen durian?

Large size frozen durian above 2kg should be defrosted in the fridge, so the moisture is gradually removed from the husk. If it's left at room temperature, moisture from the frozen husk will leak into the durian pulp. ... So defrost in the fridge, then eat at room temp.

Is frozen durian good?

Frozen Durians Last Longer than Fresh Ones

While we would recommend for fresh durians to be consumed within two days once the durians are

cut and flesh is removed from the husk, frozen durians can be kept for up to 3 months in the freezer. Can you open a frozen durian?

Make an incision down the center of the lobe from the stem to the point. This may require a sawing motion unless you have a very sharp knife. Try not to drive the tip of the knife too deep, or you will slice your durian flesh too. It won't affect the flavor but may make the rest of the process messier.