

Frozen Figs

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 figs are rich in fiber: Figs are a good source of soluble fiber, which helps in keeping you full for longer periods of time and relieves constipation. Frozen figs are rich in vital vitamins and minerals: Figs are rich in Vitamins A, B1, and B2, manganese and potassium, magnesium, copper, iron, and phosphorus.

Product Name: IQF Wholesale organic green ficus carica fruit whole sweet frozen figs for sale Produce date:

Seasonal

Ingredient: Figs Size:Whole

chunks: Package

Inner bags packed in 500g/1000g, Outer package is 10kg/carton

,or do package according clients requirements.

Certificate:ISO22000(HACCP),ISO9001,FDA,BRC,KOSHER,HALAL

Date of delivery:7-15days

How do you defrost frozen figs?

How To Thaw Frozen Figs. To defrost the figs, remove the container or bag from the freezer and place it in the fridge. It is best to put the container or freezer bag onto a plate or in a bowl to catch any water running off during thawing. Leave overnight to defrost.

How do I use frozen fresh figs?

Frozen figs make a fabulous addition to baked goods, like bread or muffins, where the fruit is simply stirred into a batter or used in a filling. They can also be used in smoothies, homemade ice creams, jams and other preserves, and fruit sauces.

How long do frozen figs last in the freezer?

Yes, you can freeze figs. Frozen figs will last for 9-12 months in the freezer if stored properly. You can use them throughout the year and enjoy their rich taste.

Can you eat frozen figs?

Thaw the figs and eat them directly. If you enjoy figs and they were frozen in a sugar syrup, they will be delicious as they are. However, if they were frozen straight, without a syrup of any kind, they may be too watery to eat on their own.