



Frozen Honeydew

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 name: Supply Chinese Hami melon if the frozen honeydew melon

Color: yellow and green

Shape: ball

Package: 10kg carton or according to customers' requirements

Port: Qingdao port or other main ports of China

MOQ: 1*40 fcl or any quantity can be mixed with other products

Shelf life: 24 months in -18°C storage

Payment term: T/T or L/C at sight

Delivery time: within two weeks after receipt of deposit

Other Information:

- 1)Clean sorted from very fresh raw materials without residue, damaged or rotten ones;
- 2)Processed in the experienced factories;
- 3)Supervised by our QC team;
- 4)Our products have enjoyed a good reputation among clients from Europe, Japan, Southeast Asia, South Korea, the Middle East, the USA, and Canada.

Honeydew melon will generally keep well at room temperature for about 2 to 4 days. ... The freezer time shown is for best quality only - honeydew melon that has been kept constantly frozen at 0°F will keep safe indefinitely.

1. How long does honeydew melon last?

The precise answer to that question depends to a large extent on storage conditions - after purchasing, keep honeydew melon in a cool, dry area.

2. How long does honeydew melon last at room temperature?

Honeydew melon will generally keep well at room temperature for about 2 to 4 days.

To extend the shelf life of honeydew melon, refrigerate.

3. How long does honeydew melon last in the fridge?

Properly stored, the honeydew melon will usually keep well for about 5 to 7 days in the refrigerator.

4. Can you freeze honeydew melon?

Yes, to freeze: (1) Cut honeydew melon in half and remove seeds and rind; (2) Slice or cube melon, or cut into balls; (3) Place in covered airtight containers or heavy-duty freezer bags.

5. How long does honeydew melon last in the freezer?

Properly stored, it will maintain the best quality for about 10 to 12 months but will remain safe beyond

that time.

The freezer time shown is for best quality only - honeydew melon that has been kept constantly frozen at 0°F will keep safe indefinitely.

6. How to tell if the honeydew melon is bad or spoiled?

The best way is to smell and look at the honeydew melon: if honeydew melon develops an off odor, flavor, or appearance, it should be discarded; if mold appears, discard all of the honeydew melon.

7. How to store large quantities of honeydew melon?

Honeydew melon is suitable for storage at the place of origin, not suitable for long-term storage after long-distance transportation to the place of sale, but only for short-term storage at the place of sale.

Move honeydew melon should be light, do not touch the melon skin. Injured melon is easy to deteriorate and rot, can not be stored. Honeydew melon storage temperature varies depending on the variety, maturity; generally considered late varieties three ° ~ 5 °, early and medium varieties five ° ~ 8 °, high maturity, short storage period, storage temperature can also be lower. Relative humidity of about 8%, gas conditioning to inhibit ripening has a role; it is generally believed that 3% to 5% oxygen, 1.0 to 1.5 carbon dioxide at the right temperature can delay ripening.