

Frozen Mulberries

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 :

Type: Frozen Mulberry 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

What is the nutritional value of Mulberries?

Mulberries lower cholesterol levels, help prevent fatty liver disease, and improve blood sugar control. Mulberries have anthocyanins, which give them their characteristic color and antioxidant power. For client satisfaction, we provide frozen mulberries pulp in hygienic and tamper-proof packages available in multiple formats. The bulk-packed organic frozen fruit pulp is a key raw material for the production of various food and beverages in an extensive range of industrial applications. How long are frozen Mulberries safe to eat?

about 12 months

Properly stored, frozen Mulberries will maintain the best quality for about 12 months in the freezer, although they will usually remain safe to eat after that.

Do you need to thaw frozen Mulberries?

If you're using the berries in baking or in a smoothie, there's no need to defrost them. That especially goes for turning them into soft-serve*. For other uses—garnishing, salads, sundaes, yogurt—you'll want to defrost the berries first. You can make them taste the best with proper defrosting. Do you need to thaw frozen berries before baking?

Generally speaking, you should thaw frozen berries if the recipe you're making has a short cooking time. For something quick, like a pancake, a frozen berry won't have time to thaw properly in the pan. ... For something with a longer cooking time, like a pie or a cake, you can get away with partially frozen berries.

Can you eat frozen Mulberries raw?

If you don't have access to fresh Mulberries, a handful of frozen berries makes a delicious treat as well. Because eating frozen Mulberries too quickly can cause discomfort, snacking on them this way can help you with portion control.