

Frozen Nectarines

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 Peach is an edible juicy fruit and yellow in color with a flush of pink and round in shape. Frozen Peach, provided by us, is firm and available without any black spots or soft patches. These are hygienic, without any preservatives and artificial colors.

The perfect peaches are selected as Signature Sliced Peaches for desserts

A large number of peaches head to the blast freezer to be individually quick frozen (IQF) for peach products, blends, yogurts, etc.

Softer peaches are sliced and designated for ice cream manufacturers The overripe fruit is sent to the purée line, where Vitamin C and sugar are added Pack sizes: Polybag Gusseted, Case, Barrier, Pouch, Pail, Tub & Drum Styles: Available in Halves, Sliced, Diced, Specialty Cuts, Bits & Pieces and Purée Product Name: frozen nectarines Inspection basis:Q/LHT0002S-2019 Specification: Slice 5-7mm, Dice 5*5mm, 10*10mm Color: keep the original color of Yellow Peach Aroma Pure, delicate fragrance, with the inherent taste of Yellow Peach Impurities: No visible external impurities Moisture ?7.0% Sulfur dioxide ?0.1g/kg TPC ?10000cfu/g Coliforms ?3.0MPN/g Salmonella:Negative in 25g Pathogenic: NG Packing: Inner: Double layer PE bag, hot sealing closely Outer: carton, not nailing Shelf life:24 Months Storage: Stored in closed spaces, keep cool and dry Net Weigh:10kg/carton Can fresh nectarines be frozen? Peaches, Nectarines, Plums, and other Stone Fruit: Remove the pits and cut them into slices or chunks. ... This allows the fruits to freeze individually, making them easier to store and, eventually,



use. Freeze until the fruits are solid: Clear some space in your freezer and slide the tray of fruit inside.

Can you eat frozen nectarine?

Frozen nectarines are perfect for smoothies directly from the freezer and work great in baked or cooked recipes. However, a frozen nectarine's texture is different from fresh, once thawed. For this reason, they won't do as well in fresh applications, such as a salad.

How long do frozen nectarines last?

How long do nectarines last in the freezer? Properly stored, they 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 - nectarines that have been kept constantly frozen at 0°F will keep safe indefinitely.