



Frozen Pitaya

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: frozen pitaya

Storage? Room Temperature

Shelf Life:12 Months

Nutrient Composition: Vitamin

Shape: Krispies

Type: Pitaya, Dragon Fruit

Drying Process: FD

Transport Package

20kg/Carton, Inner with Food Grade PE Bag

Specification: FOOD GRAD

Origin: China

Min. Order:1 Ton

Production Capacity:20000mt

Payment Terms: T/T, Western Union, Paypal

How do you use frozen pitaya?

Freezing avocado may help you reduce food waste and keep this fruit on hand throughout the year.

While most nutrients are preserved during freezing, the flesh tends to become mushy and may brown during storage or thawing. Therefore, frozen pitayas are best mixed into dishes like guacamole, dips, and smoothies.

How do you thaw frozen pitaya?

Chunks may brown after thawing, so use them right away or toss with lemon juice before freezing. To thaw frozen pitaya, place it in a bowl of cold water or thaw overnight in the refrigerator. For best quality, use frozen pitaya puree within four to five months.

Does freezing pitaya keep them from turning brown?

When they are frozen, they don't turn brown! When you're defrosting them, you do need to eat them quickly, because just like fresh avocado, once it's defrosted and hits the air too long, it will turn brown. Now shockingly enough, you even have the option of how to freeze an avocado!

How does frozen pitaya taste?

Instead of creamy avocado, this chilly fruit was cold and sour. And not candy-sour or even lemon-sour, but the acidic sour that sticks to your palate after you've had something that's well.