



Frozen Raspberries

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 category: Vegetables&Fruit

Variety: Fertodi, Tulamben, Willamette, etc

China Origin: Liaoning, Heilongjiang, Shandong, Hebei Province, etc

Grade: Grade A, Whole: Including 5%crumble and 20% crumble Grade B: 100%crumble

Harvest Time: July-Oct

Supply time: The whole year, mainly July-Oct

Storage Temperature: – 18°C

Shelf Life: 24 months under – 18°C

Packing: Bulk:4x 2.5kg bag Retailer Bag: according to the client request

Exporting Standard: No rot, discolor, insect damage is broken, and no foreign bodies

What is the Frozen Raspberry?

Raspberry is Rubus Rosaceae (Rubus spp.), Perennial deciduous fruit trees, small shrubs.

Raspberries belong to more than 750, mainly in the temperate northern hemisphere, a small number of tropical, subtropical, and southern hemispheres—about 200 species in China and raspberry cultivation varieties imported from abroad.

Do you need to defrost frozen raspberries?

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.

Can frozen raspberries go bad?

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 - raspberries that have been kept constantly frozen at 0°F will keep safe indefinitely.

Can you eat raw frozen raspberries?

Yes, it is safe to eat frozen raspberries, and using them straight from frozen works particularly well in smoothies and porridge. In order to enjoy the best flavor from your raspberries, we would advise you to eat them at room temperature.

Can frozen raspberries make you sick?

As a result of outbreaks of norovirus and hepatitis A virus in imported frozen berries across Europe in recent years, the FSAI recommends boiling imported frozen berries for one minute before consumption. This is particularly important when serving these foods to vulnerable people such as

nursing home residents.

How long do thawed frozen berries last in the fridge?

Berries that are thawed and are put back in the fridge generally can be kept refrigerated for two more days up to a week, depending on the initial freshness. This will help them keep their shape and form and most of their freshness, and you otherwise cannot taste the difference.