



Frozen Red Currants

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 :

Number and weight:4x2.5kg

Layer/Cartons:8x9c

Packaging: Polybag

Packaging Material

CartonMin. Order:1 Ton

Port: China

Production Capacity:200 Tons/Year

Payment Terms: L/C, T/T, D/P

Packaging Material: Carton

Transport Package: Carton with Polybag Inside

Certification: ISO, HACCP, Kosher

Storage Temperature:<-18?

Type: Agricultural Products

How do you use frozen red currants?

Combine low-fat milk, low-fat yogurt, or ice cream, and blend with frozen currants and other frozen fruits—current Salsa. Make a sweet salsa with diced currants, mangos, pineapples, cilantro, garlic, red peppers, and chilies, drizzled with olive oil and a splash of lime juice. Serve with warmed pita and enjoy!

How long can I keep red currants in the freezer?

If you are using a Freezer bag method, you can expect your currants to last from 3-6 months based on how much air you removed, the quality of the bag, and wherein your freezer store it. Now you can use your currants just like fresh currants!

Can red currants be frozen?

FREEZE THEM: Both red and red CURRANTS freeze well; just remove most of the stems and fill them into freezer bags. If you haven't washed the berries, they won't stick together, and then you can just pour out as much as you want at a time. ... Use frozen (or dehydrated) berries in baked goods.