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—currant 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 BLACK 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.