



Frozen Saba Banana

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 :

Banana variety: Cavendish, Saba. Process: IQF (-18 degree). Thickness: 1-20mm. Color: natural white. Type: slices or dices. Brix: 16% min. Acid: 0.05-0.4. Foreign matter: no. Shelf life: 24 months. Capacity: 7tons/day. MOQ: 1*20fcl. Packaging: 02*5kg vacuum bag/carton (10kgs Net weight), 1300 cartons / 20'FCL (13MT net weight), 2300 cartons / 40'FCL (23MT net weight).

Saba's products are uniquely delicious as they are sourced from a Southern Philippine variety of Saba that grows naturally sweeter and larger on the fertile foothills of Mount Apo. Our customers are assured that our products are meticulously processed, so they have an exceptional shelf life of 24 months and are available year-round for all occasions.

Frozen Saba Cardaba Variety from the Philippines

Product Type: Tropical & Sub-Tropical Fruit

Type: Banana Style: Fresh

Place of Origin: Philippines Brand Name: Golden Saba

Can Saba banana be frozen?

Frozen Whole and Sliced Saba

Golden Saba's flagship product is the microwaveable Saba Bananas. These are fully cooked, peeled, and frozen to lock in the fresh taste and unique flavor of Saba bananas. It is packed in ready-to-heat, microwaveable packaging, convenient for bringing anywhere and for snacking anytime.

How do you freeze Saba?

Peel your bananas, then cut them into 1/2 to 3/4-inch thick slices—place bananas in a single layer on a parchment-lined baking sheet, then flash-freeze for two hours. Afterward, put them in a freezer-safe container and put them back in the freezer.

How do you know when saba bananas are ripe?

The flesh is white and dense, with a starchy consistency, though it is not as firm as a plantain. Saba bananas offer a rich flavor profile, developing a taste somewhat like a sweet potato when cooked.

When ripe, they are slightly sweet with hints of citrus and peach.