



Frozen Sour Cherries

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 :

Sour cherries are rich in nutrients. Eating cherries can make the facial skin rosy and white, can supplement the body's demand for iron, and promote hemoglobin regeneration. It can prevent iron deficiency anemia, enhance physical fitness.

Product: IQF Frozen sour cherry

Size: Frozen sour cherry Whole:15-32mm

Packing: Outer package: 10kgs carton

Inner package: 10kg/bag, 5kg*2bag, 2.5kg*4,1kg*10bag

(As per the clients' requirements.)

Container loading: 20ft reefer container: 10-12 MT

40ft reefer container: 18-25 MT

Certificate:ISO,HACCP,BRC,KOSHER,Global GAP,HALAL certificates

Supplying period:All year round

Transporting and storing temperature: -18°C

Minimum Order Quantity:1 x 20' FCL

Payment Term:30% T/T deposit, 70% balance against seeing the copy of the B/L.

Lead Time: Within 7-15 days after receipt of 30% T/T deposit.

How do you use frozen sour cherries?

As far as the fruit goes, you can bake frozen cherries into pies, turn them into quick and easy sorbets, and even cook them into chili. Or you can do what I did with them: Use them to make a luxurious pan sauce for spiced pork tenderloin that is guaranteed to up your weeknight cooking game.

How long can you keep frozen sour cherries?

Discard cherries soon if they're soft, mushy, bruised, or discolored. Get rid of them immediately if you notice mold where the stem was attached. You can also freeze cherries, and they'll last six to eight months.

How do you defrost frozen sour cherries?

If you prefer to thaw the cherries, remove them from the freezer and place them in the refrigerator to thaw for a few hours. Alternatively, place the sealed packet in a cold water bath to speed up the thawing process.