



# Frozen Sour Grapes

## 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 Detail

Colour: Light green, green

Variety? Campbell

Size:?

1.IQF :10-15mm

2.BQF: natural sizes (broken:below 10%)

Packing:1x10kg/carton, 2x10kg/carton, 1x20kgs/carton

Season: August

Spread Shipments: As per the clients and contracts.

Successfully Exported Markets:S.Korea, Japan, etc

Certificates: ISO, HACCP, BRC certificates.

Lead Time: About two weeks.

Can you eat grapes that have been frozen?

Freeze until firm, then transfer to an airtight container and store in the freezer. To serve, simply remove the grapes from the freezer and eat them straight away, still frozen, as a healthy snack.

What happens when grapes are frozen?

Frozen grapes can replace fresh grapes in every recipe as they retain their intense color and flavor and hold their shape when thawed. When using frozen grapes for preserves, thaw in the refrigerator just until crushable.

Why do my frozen grapes turn brown?

Why do my frozen grapes turn brown? Some fruits turn brown when frozen. The discoloration happens because of oxidation. Polyphenoloxidase, an enzyme found in the tissue of grapes and other fruits, reacts with other compounds on the skin of the fruit, and this causes them to change color into brown.

How do you freeze sour grapes?

Make

Remove the grapes from the fridge and roll each one into the monk fruit, making sure each grape is completely coated.

Transfer the coated grapes onto the parchment paper and freeze for 2-3 hours.

Enjoy your new favorite way to eat grapes: frozen, candied, and sour!