



# Frozen Summer Fruits

## 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 Description

frozen blackberries, raspberries, blackcurrants, and redcurrants.

We work with our growers to select, handpick and freeze our fruit as its prime. We are individually frozen for small or large handfuls as required.

Carefully handpicked A mix of blackberries, raspberries, blackcurrants, and redcurrants

Pack size: 0.5KG

### Information

### Ingredients

INGREDIENTS: Blackberry, Raspberry, Blackcurrant, Redcurrant.

### Storage

Once defrosted, use on the same day and do not refreeze. Defrost thoroughly for a minimum of 12 hours in the fridge. Important: If food has thawed, do not refreeze. Keep frozen at -18C or cooler.

### A number of uses

approx. 6 Servings

Can be used from frozen How to store for Best Before: see the front of pack Eat on day of purchase if not kept frozen Keep frozen: do not refreeze once defrosted Food freezer Until best before date (at -18°C) Star marked frozen food compartment {3 Stars} Until best before date (at -18°C) {2 Stars} 1 month (at -12°C) {1 Star} 1 week (at -6°C) Ice making compartment three days (at -6°C) Refrigerator 24 hours.

Warning: Air holes have been added to the packaging. Leaving the fruit to defrost in packaging may cause fruit juices to leak out of the pack. DEFROSTING INFORMATION Defrost thoroughly and use within 24 hours. Do not refreeze once defrosted. DEFROST How to defrost Remove the summer fruits from all packaging Place on a serving plate and leave to defrost at room temperature for approximately 2½ hours or in a refrigerator overnight.

What do you do with frozen summer fruit?

What to do with frozen fruit, according to two nutrition experts

1. Make fruit compote. If you need a sweet topping for things like yogurt and pancakes, use frozen mixed berries to make fruit compote.
2. Have them as a snack.
3. Add flavor to your water.



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4. Make ice cream.
  5. Mix up a vinaigrette.
  6. Make berry pancakes.
  7. Make freezer fudge.

Are Frozen summer fruits healthy?

A great way to preserve summer berries is to freeze them and save them for another day. There's been a lot of debate about whether frozen fruit is good for us, but research shows that frozen berries are perfectly fine to eat and just as nutritious.

What happens to fruits when frozen?

As the water within them freezes, the ice crystals punch through cell walls and turn fruit soft; any recipe that calls for fresh, firm fruit won't work as well with thawed fruits from the freezer. Some fruits also lose their color when frozen, darkening, or browning even though they remain safe and good to eat.