



Peeling Frozen Bananas

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 :

Peeling frozen bananas is a food that is loved by many families in main and side meals. Banana is a food that contains many nutrients such as high fiber content, vitamin C, potassium, vitamin B6 and antioxidant compounds. Bananas help reduce liver enzymes, help the liver work to eliminate toxins well, enhance vision, effectively reduce fat, increase muscle, beautiful skin;... Bananas have a very characteristic natural sweetness, no chemical sugars, intensely fresh banana flavor, and mild aroma, ivory white inside and bright yellow outside the peel of ripe bananas, creating a unique flavor. Wonderful fruit. Peeling frozen bananas are made from Cavendish bananas, completely from fresh, natural fruits with carefully selected ingredients according to standards from the garden planted according to the farming process of the farmers. After thawing, the product will have a natural fresh taste.

FROZEN/IQF BANANA SLICES No. Standard Specification 1. Colour White 2. Texture & taste Soft, Natural taste 3. Variety Cavendish Banana 4. Odor and flavor Natural 5. Brix >16.0 6. Black Spot

Style: Frozen.IQF

Shape: Whole

Season: July-S

Shelf Life:24 months

Origin: Fujian

Packing:10kg/ctn Or meet your requirements

Certification: HACCP /ISO /KOSHER /ECO CERT /BRC

Do bananas go bad if you freeze them?

When properly stored at 0 °F, frozen bananas can last forever. According to the FDA and US Department of Agriculture, you can be confident bananas frozen will stay fresh for two-to-three months without losing quality, but the fruit should stay safe for eating long after that if you freeze them correctly.

Can bananas be frozen raw?

Whether you're prepping to make a refreshing fruit smoothie, or you're just tired of your bananas going bad before you get to them, freezing your bananas will help keep them from browning. ... No matter what way you choose to freeze it, frozen bananas can stay fresh for 2–3 months, according to the FDA.



Can bananas be frozen and eaten later?

Technically, frozen bananas should be safe to eat for six months or more, as long as they are stored properly, but that's usually when they start to turn darker and more unappealing, in my experience.