



# Frozen Pearl Onions

## 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 :

### Calories

**35**

	% Daily Value*
<b>Total Fat</b> 0g	<b>0%</b>
Saturated Fat 0g	<b>0%</b>
Trans Fat 0g	
<b>Cholesterol</b> 0mg	<b>0%</b>
<b>Sodium</b> 0mg	<b>0%</b>
<b>Total Carbohydrate</b> 8g	<b>3%</b>
Dietary Fiber 1g	<b>4%</b>
Sugars 0g	<b>0%</b>
Includes Added Sugars 0g	
<b>Protein</b> 1g	
<b>Calcium</b> 20mg	<b>0%</b>
<b>Potassium</b> 126mg	<b>2%</b>
<b>Iron</b> 0mg	<b>0%</b>
<b>Vitamin D</b> 0µg	<b>0%</b>

What happened to frozen pearl onions?

Ice crystal formation destroys onions' cell structure when onions are frozen. This not only softens the onions but also releases those precursor chemicals, making it much easier for onion-y compounds to come after they defrost again.

Can you substitute frozen pearl onions for fresh?

Frozen pearl onions are a great substitute for fresh ones. They are usually peeled and can be found in the freezer section of most well-stocked grocery stores. Frozen pearl onions have less water content than their fresh counterparts, so they'll give you a more concentrated taste.