



# 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* |
| Total Fat 0g             | 0%             |
| Saturated Fat 0g         | 0%             |
| Trans Fat 0g             |                |
| Cholesterol 0mg          | 0%             |
| Sodium 0mg               | 0%             |
| Total Carbohydrate 8g    | 3%             |
| Dietary Fiber 1g         | 4%             |
| Sugars 0g                | 0%             |
| Includes Added Sugars 0g |                |
| Protein 1g               |                |
| Calcium 20mg             | 0%             |
| Potassium 126mg          | 2%             |
| Iron 0mg                 | 0%             |
| Vitamin D 0µg            | 0%             |

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 corm 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.