



# Frozen Small 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 :

<b>Calories</b>	<b>35</b>
<b>% Daily Value*</b>	
<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	
Calcium 20mg	<b>0%</b>
Potassium 126mg	<b>2%</b>
Iron 0mg	<b>0%</b>
Vitamin D 0µg	<b>0%</b>

Can you eat frozen onions?

Frozen onions are edible. Freezing does not destroy the flavor of the onion and reduces the production of irritating substances.

Freezing onions can prevent tears.

If you put the onion in the freezer for half an hour before cutting it, your eyes will not feel the stinging and tearing sensation at all.

How do you freeze little onions?

You can freeze onions with or without blanching. It would be best if you blanched when freezing whole onion bulbs. Use a blanching time of three minutes for small onions, seven minutes for larger. For safe freezing, blanching must heat onions to the center of the bulb.