

The days of frozen vegetables are coming.

Detail Introduction :

Most of the quick-frozen vegetables processed in my country are sold to developed countries like Europe, America, and Japan. According to data, my country exported about 60,000 tons of vegetables in 1991, 1 million tons in 2005. In 2020, despite the ravages of the new crown epidemic, my country still exported 1 million tons from January to April, a year-on-year increase of 1.3%, and revenue exceeded 3.6 billion US dollars.

The general process flow of quick-frozen vegetables is raw materials - grading - cooling - cleaning - pretreatment - blanching - cooling - draining - quick freezing - packaging - frozen preservation. Frozen vegetables must be processed on the same day they are picked, and no more than 4-12 hours from picking to processing. In advanced quick-freezing equipment, the core temperature must drop to minus 25 degrees Celsius or minus 35 degrees within minutes during freezing. Frozen vegetables that can reach or exceed this speed can be called quick-frozen vegetables. Frozen vegetables will choose the freshest and ripest vegetables. When frozen, the nutrients and moisture of vegetables are locked to the maximum extent, ensuring no difference between fresh vegetables when eaten.

It is believed that the market will favor quick-frozen vegetables due to their rich nutrition, quick-frozen freshness, green safety, convenient processing, four-season enjoyment, suitable for all ages, and no a