

What are Frozen Vegetables

Detail Introduction :

When frozen vegetables are frozen, the central temperature must drop from minus 1 degree to minus 10 degrees within 30 minutes, and then to below minus 15 degrees. Frozen vegetables that can reach or maintain this speed can be called quick-frozen vegetables. It can be seen that the first condition for determining quick-frozen vegetables is the quick-freezing requirement.



At present, in our country, the processing technology of quick-frozen vegetables is very mature, in order to maximize the guarantee that it is no different from fresh vegetables when eating, color, taste, and texture can be adjusted during processing. The finished quick-frozen vegetables must be clean, fresh, maintain the original color, aroma, taste, shape, and nutritional content, without additives.

In order to ensure product quality, each batch of quick-frozen vegetables in the factory will be tested for pesticide residues and microorganisms from raw materials to semi-finished products to finished products. The State Commodity Inspection Bureau will conduct sampling inspections and supervision on each batch of vegetables. Absolutely guarantee the safety of frozen vegetables. The general technological process of quick-frozen vegetables is the raw material - grading - cooling - cleaning - pretreatment - blanching - cooling - draining - quick freezing - packaging - frozen storage.