

FROZEN HERBS



Frozen herbs are herbs that have been cleaned, chopped, and frozen for preservation purposes. Herbs are typically used to add flavour, aroma, and nutritional value to various dishes, and frozen herbs provide a convenient and practical way to use them in cooking.

COMMERCIAL PRODUCTION

1. Cultivation:

Cultivated in open fields or greenhouses, depending on the type of herb and the local climate.

2. Harvest:

Harvested when they reach maturity, which varies depending on the type of herb.

3. Processing:

Washed, trimmed, and sorted to remove any impurities, such as dirt, debris, or damaged leaves.

4. Freezing:

Frozen using either blast freezing or quick-freezing techniques to preserve their flavour and nutrients.

Market Scope

- The market scope for frozen herbs is relatively small compared to other frozen food categories such as vegetables, fruits, and meat products.
- North America and Europe are the largest markets for frozen herbs, accounting for a significant portion of the global demand.
- The major players operating in the industry. Some of the major players in the market include Givaudan, McCormick & Company, Inc., Kerry Group, and Naturex SA.

