

FROZEN VEGETABLE PRODUCTS

Frozen vegetable products are a variety of vegetables that have been harvested, cleaned, blanched, and frozen to preserve their flavour, texture, and nutrients. These products come in a range of forms, including whole, sliced, diced, chopped, or mixed vegetables.

Types

1. Green peas



2. Corn



3. Broccoli



4. Cauliflower



5. Spinach



6. Carrots



7. Green beans



8. Brussels sprouts



9. Edamame



COMMERCIAL PRODUCTION

1. Harvesting:

Harvested at the peak of their freshness and ripeness.

2. Washing:

Washed to remove any dirt, debris, or other impurities.

3. Blanching:

Blanched by briefly exposing them to hot water or steam.

4. Freezing:

The blanched vegetables are then rapidly frozen to -18°C or lower.

5. Packaging:

Packaged in plastic bags, trays, or containers.