



Reduced Moisture™ celery stalk

DESCRIPTION

Reduced Moisture Green Celery Stalk is prepared from an exclusive variety of deep-green California celery. The harvest is processed within hours of picking. It is then washed, trimmed, inspected, and diced or sliced, air dried to remove free water and quick-frozen to preserve natural flavor and color.

SHAPE AND SIZE

Diced 1/4" (6.4 mm)
Diced 3/8" (9.5 mm)
Cross Cut 3/8" (9.5 mm)

ITEM NO.

452
451
450

APPLICATION

May be used fresh or frozen in any application where celery is desired, such as frozen entrees, deli salads, stuffings, egg rolls, chow mein, meat formulas, canned soups and stews. Well suited to steamtable applications.

USAGE

Add frozen or defrosted to a formula as appropriate.

FEATURES & BENEFITS

No weeping: By removing free water prior to freezing, weeping is eliminated when Reduced Moisture Celery is defrosted.

Intensified Flavor and Color: The Reduced Moisture process concentrates celery solids and intensifies color and flavor.

Superior Texture: The Reduced Moisture process minimizes cell damage and the mushy texture often associated with frozen celery.

Economy: Reduced weight and volume lowers transportation, handling and storage costs.

WHITE OAK QUALITY CONTROL

White Oak Frozen Foods products meet all Public Health Standards and are produced in accordance with good manufacturing practices. Reduced Moisture Celery is certified Kosher.

AGRICULTURAL HERBICIDES & PESTICIDES

Meets FDA and California Department of Health limit for residues.

(Over)