



MICRODRIED® BRUSSELS SPROUTS Powder

Ingredients

- Brussels Sprouts

Product Summary

- MicroDried® Brussels Sprouts are produced using proprietary REV (Radiant Energy Vacuum) dehydration technology
- Contains no carriers, artificial ingredients, or fillers
- This product complies with (Federal Food, Drug, and Cosmetic Act (21 U.S.C. § 301, et seq.)
- This product complies with the Federal Insecticide, Fungicide and Rodenticide Act (7 U.S.C 136 et seq.)

Analytical & Sensory

- **Moisture Content:** ≤ 9%
- **Water Activity:** ≤ 0.55
- **Pass Through:** ≥ 95% through US #40 mesh screen
- **Appearance:** Fine free-flowing light green powder

Microbiological

- **Aerobic Plate Count:** <10,000 cfu/g
- **Yeast:** <1,000 cfu/g
- **Mold:** <1,000 cfu/g
- **Coliform:** <10 cfu/g

Country of Origin

- United States of America

Certification

- Kosher certifiable

Storage Recommendation

- Less than 70° F (21° C) and 50% RH

Shelf Life

- Two years from date of pack under recommended storage conditions in unopened containers when protected from moisture and excessive heat

Packaging

- Packed in a 48 gauge metalized PET bag inside a double build corrugated box

Weight

- 40 Lbs

Information included on each case:

- Lot number
- Product ID
- Date of production
- Fill (weight)

Milne MicroDried®

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