



# MICRODRIED® RED TART CHERRY Fragments with Fines

## Ingredients

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- Red Tart Cherries
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## Product Summary

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- MicroDried® Red Tart Cherry is produced using proprietary (REV Radiant Energy Vacuum) dehydration technology
  - Retains the fines resulting from the fragmenting process
  - 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.)
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## Analytical & Sensory

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- **Moisture Content:** ≤ 9%
  - **Water Activity:** ≤ 0.4
  - **Pass Through:** 95% through 6.5mm
  - **Color:** Bright red; typical of red tart cherry
  - **Flavor/Aroma:** Typical of 100% dried red tart cherry
  - **Extraneous Plant Material:** < 1% above 10mm
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## Microbiological

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- **Aerobic Plate Count:** <5,000 cfu/g
  - **Yeast:** <1,000 cfu/g
  - **Mold:** <1,000 cfu/g
  - **Coliform:** <10 cfu/g
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## Country of Origin

- United States of America

## Certification

- Kosher

## 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

## Packaging

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

## Weight

- 10 Lbs

## Information included on each case:

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

## Milne MicroDried®

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