



MICRODRIED® STRAWBERRY Fruit Powder with Flow Agent

Ingredients

- Strawberries
- < 2% silicon dioxide

Product Summary

- MicroDried® Strawberry is produced using proprietary REV (Radiant Energy Vacuum) dehydration technology with < 2% silicon dioxide as a flow agent
- 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:** ≤ 7%
- **Water Activity:** ≤ 0.4
- **Pass Through:** ≥ 70% through US #40 mesh screen
- **Appearance:** Fine free-flowing red powder

Microbiological

- **Aerobic Plate Count:** <5,000 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

Storage Recommendation

- Less than 70° F (21° C) and 50% RH
- For optimal flowability store at or below refrigeration temperature (<50° F)

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

- 40 Lbs

Information included on each case:

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

Milne MicroDried®

8100 E Executive Drive • Nampa, ID 83687 USA
tel: 208.461.5100 • fax: 208.461.5110 • sales@milnemicrodried.com
milnemicrodried.com