



MICRODRIED® SWEET POTATO Fragments without Fines

Ingredients

- Sweet Potatoes
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Product Summary

- MicroDried® Sweet Potatoes are produced using proprietary REV Radiant Energy Vacuum) dehydration technology
 - The fines resulting from the fragmenting process are removed
 - 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

- **Moisture Content:** ≤ 8%
 - **Water Activity:** ≤ 0.55
 - **Pass Through:** 95% through 6.5mm – 1mm
 - **Color:** Yellow/orange; typical of sweet potato
 - **Flavor/Aroma:** Typical of 100% dried sweet potato
 - **Extraneous Plant Material:** < 1% above 10mm
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Microbiological

- **Aerobic Plate Count:** <10,000 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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