

100% RHUBARB



sweet for summer

The sweet-tart taste of Rhubarb is a unique way to provide nutrient density to consumer products. A good source of vitamins and fiber, Rhubarb enhances baked goods and is a creative base for jams and sauces. More recently, the tangy flavor of Rhubarb has been used to create exciting ciders and other distilled spirits.

POWDER

FRAGMENTS

- Distilled Spirits
- Pies
- Baked Goods
- Bars



*Experience the quality.
Order your samples today!*

MicroDried®

Fruits & Vegetables

Powders • Fragments • Whole

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100% Rhubarb

- MicroDried® products are produced using proprietary REV (Radiant Energy Vacuum) dehydration technology
 - These products comply with the Federal Food, Drug, and Cosmetic Act (21 U.S.C. § 301, et seq.)
 - These products comply with the Federal Insecticide, Fungicide and Rodenticide Act (7 U.S.C 136 et seq.)
- COUNTRY OF ORIGIN:** United States of America **CERTIFIED:** Kosher

Powder

Product #: FG10159
Net Weight: 40 lbs.

Moisture Content: ≤ 9%
Water Activity: ≤ 0.45
Pass Through: ≥ 70% through US #40 mesh screen
Appearance: Free-flowing light pink powder
Flavor/Aroma: Typical of 100% dried Rhubarb
Aerobic Plate Count: < 10,000 cfu/g
Yeast: < 1,000 cfu/g
Mold: < 1,000 cfu/g
Coliform: < 10 cfu/g

Fragments

Product #: FG70331
Net Weight: 10 lbs.

Moisture Content: ≤ 9%
Water Activity: ≤ 0.4
Pass Through: ≥ 95% between 6.5mm-1mm
Flavor/Aroma: Typical of 100% dried Rhubarb
Aerobic Plate Count: <10,000 cfu/g
Yeast: <1,000 cfu/g
Mold: <1,000 cfu/g
Coliform: <10 cfu/g

- Non-GMO
- No added ingredients
- Nutrient dense
- Allergen & Gluten Free
- Low water activity
- Low micros
- Ready-to-eat
- Easy to use



Storage: Less than 70° F (21° C)

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