

100% STRAWBERRY

berry good for you



One of America's most popular fruit flavors, strawberries are known for their color, fragrance, and taste. With year-round availability, MicroDried® is able to offer strawberry products that are not only delicious, they add many potential health benefits. Strawberries have polyphenols and antioxidants that are shown to reduce inflammation and are an excellent source of Vitamin C and fiber. MicroDried® Strawberries are great to enjoy right out of the bag as a snack, add topically, and are equally delicious when blended into applications. Try some berry goodness, today!

SLICED

FRAGMENTS

POWDER

ORGANIC

- Snacks
- Bars
- Tea
- Yogurt
- Beer
- Cereal
- Popcorn
- Ice Cream & Gelato
- Bakery & Cookies
- Confectionary
- Rebag



*Experience the quality.
Order your samples today!*

Milne
MicroDried®
Powders • Fragments • Whole

sales@milnemicrodried.com
milnemicrodried.com
208.461.5100



100% Strawberry

- 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

Sliced

Low Moisture

Product #: FG10147

Net Weight: 10 lbs.

ORGANIC
OPTION
FG10068

Fragments With Fines

Product #: FG10060

Net Weight: 10 lbs.

ORGANIC
OPTION
FG10054

Fragments

Product #: FG70095

Net Weight: 10 lbs.

ORGANIC
OPTION
FG10055

Powder

Product #: FG10003

Net Weight: 40 lbs.

ORGANIC
OPTION
FG70096

Moisture Content: ≤ 10%

Water Activity: ≤ 0.5

Pieces per Lb: 500-1500
(varies with size)

Color: Bright red color

Flavor/Aroma: Typical of
100% dried Strawberries

Extraneous Plant Material:

< 1% above 10mm

Aerobic Plate Count:

<20,000 cfu/g

Yeast: <1,000 cfu/g

Mold: <1,000 cfu/g

Coliform: <10 cfu/g

Moisture Content: ≤ 9%

Water Activity: ≤ 0.4

Pass Through: 95%
through 6.5mm

Color: Bright red color

Flavor/Aroma: Typical of
100% dried Strawberries

Extraneous Plant Material:

< 1% above 10mm

Aerobic Plate Count:

<20,000 cfu/g

Yeast: <1,000 cfu/g

Mold: <1,000 cfu/g

Coliform: <10 cfu/g

Moisture Content: ≤ 9%

Water Activity: ≤ 0.4

Pass Through: 95%
through 6.5mm - 1mm

Color: Bright red color

Flavor/Aroma: Typical of
100% dried Strawberries

Extraneous Plant Material:

< 1% above 10mm

Aerobic Plate Count:

<20,000 cfu/g

Yeast: <1,000 cfu/g

Mold: <1,000 cfu/g

Coliform: <10 cfu/g

Moisture Content: ≤ 7%

Water Activity: ≤ 0.4

Pass Through: ≥ 70%
through US#40 mesh screen

Appearance: Free-flowing
red powder

Aerobic Plate Count:

<20,000 cfu/g

Yeast: <1,000 cfu/g

Mold: <1,000 cfu/g

Coliform: <10 cfu/g

Storage: Less than 70° F (21° C) and 50% RH; for optimal flowability store at or below refrigeration temp (<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



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