

APPLICATIONS

Dhink MicroDried ingredients are 100% fruit or vegetable and ready-to-eat! Through our process we achieve a 5-log reduction, meaning you can add our ingredients at any point in your application. This makes MicroDried® a great addition

to beverages that don't have a heat process in its application, like mocktails, cocktails, and other cold brews. Our powders provide color, texture and flavor for components needing more viscosity and our fragments and whole pieces make it easy to give piece identity for texture and visual appeal.

STRAWBERRY PINEAPPLE **SYRUP**

- 2 oz MicroDried® Strawberry S16 Powder
- 2 oz MicroDried® Pineapple S16 Powder
- 6 oz water

Add water to a small saucepan on medium heat. Bring to a s simmer.

Slowly whisk in strawberry and pineapple powder until fully incorporated. Syrup should be thick, but pourable.

Add more water to reach desired consistency (if needed).

PINK PANTHER MOCKTAIL

- 2 cups ice
- 3/4 cup pineapple juice
- 3/4 cup vanilla ice cream
- Full recipe of Strawberry Pineapple Syrup
- 4 MicroDried® Pineapple Rings
- 4 MicroDried® Strawberries Sliced

Add ice, pineapple juice strawberry pineapple syrup, ice cream to a blender, blend until combined.

Garnish with MicroDried® Pineapple Rings and MicroDried® Sliced Strawberries RC.