

# Brewery

**MicroDried®**  
Fruits & Vegetables  
Powders • Fragments • Whole  
Product of the USA

MicroDried® fruit and vegetable ingredients revolutionize the world of beverage applications, providing consistency in color, flavor, nutrition, and versatility. Unlike other alternatives, MicroDried offers a remarkable range of benefits that are simply unmatched. With a wide variety of fruit types and forms available, you can readily find the ones that will work best for your specific brewed or distilled beverages.

Fruit has become one of the most important ingredients in modern brewing by adding acidity, flavor, color and a unique profile to brews. Brewers use fruit in crafting their recipes for a variety of reasons, including:

*Flavor:* Adding fruit can enhance the flavor of a beer and add a unique twist to traditional styles. For example, adding raspberry to a wheat beer can create a refreshing and fruity flavor.

*Aroma:* Fruit can also add a pleasant aroma to beer, especially when added during the dry-hopping process. For example, adding citrus fruit to an IPA can create a bright and hoppy aroma.

*Color:* Depending on the type of fruit, adding it to beer can change the color and appearance of the finished product. For example, adding blackberries or aronia berries to a sour beer can create a deep purple hue.

*Experimentation:* Many brewers enjoy experimenting with different ingredients and techniques to create new and exciting beers. Adding fruit can be a fun and creative way to push the boundaries of traditional styles and create something truly unique.

MicroDried fruits and vegetables are more economical than fresh fruits, purees or juices and, if you have any unique labeling requirements, all of our dried fruit and vegetable products offer a Single Ingredient Statement.



# Advantages

MicroDried advantages extend beyond great color and flavor, as you get all the attributes from 100% original fruit. Some key benefits that brewers can count on are **total flexibility and control of the recipe**, you can add our products anytime during the craft process – adding them in during secondary fermentation allows for subtle fruit aromas to have a better chance of surviving. There are **no seasonality issues** when using MicroDried products due to **product availability** and **two-year shelf life**, perfect for brewers to use all year long. Shipping is economical since dried fruits are lighter weight than fresh fruits, purees and juices, and also take up less space. MicroDried products are truly the best choice for a variety of brewing applications.



- **Enhanced Brewing Efficiency:** MicroDried ingredients are dry, shelf-stable products that do not require special handling or refrigeration, so you can reseal and store any opened product for future use.
- **Unmatched Colors and Flavors:** MicroDried offers superior colors and flavors, delivering a sensory experience that elevates your brew recipes.
- **Clean-Label Solutions:** MicroDried products consist of 100% fruit and vegetable ingredients, free from additives, sugars, or fillers – and Organic options are available.
- **Superior Food Safety:** MicroDried products undergo stringent measures to ensure significantly reduced microbial loads, guaranteeing the safety and quality of your beverages. They are Ready-to-Eat certified, meeting the highest standards of safety and quality.
- **Budget-Friendly:** We offer low minimum quantities for ordering flexibility and cost savings.
- **Extended Shelf Life:** Our products have a shelf life of 24 months from the date of packaging when stored under our recommended conditions, providing long-lasting freshness and convenience.



# Exploring Dosage Ratios

Unleash your creativity and embark on a journey of flavor exploration with our versatile MicroDried ingredients. Listed below are some of the more commonly utilized fruits favored by brewers and distillers, but it is important to note that any of our dried fruit and vegetable ingredients can be used in your next beverage recipe.

- |                        |                   |
|------------------------|-------------------|
| <b>Apple</b>           | <b>Lime</b>       |
| <b>Aronia</b>          | <b>Mango</b>      |
| <b>Blackberry</b>      | <b>Orange</b>     |
| <b>Blueberry</b>       | <b>Peach</b>      |
| <b>Cherry-Red Tart</b> | <b>Pineapple</b>  |
| <b>Cranberry</b>       | <b>Raspberry</b>  |
| <b>Lemon</b>           | <b>Strawberry</b> |

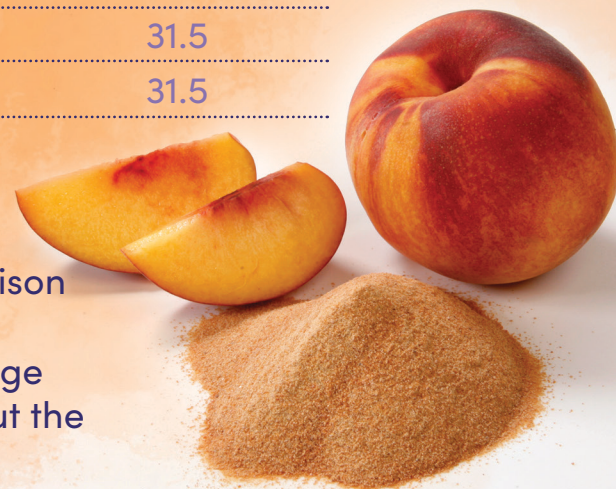


Our suggested dosage ratio for brewing is **3.5 pounds of MicroDried product per barrel**, which can be adjusted according to your preferences for taste, aroma, and color. To achieve hazy or cloudy beers we recommend utilizing our powders, while our fragments are ideal for crafting lighter ales.

Here is a comparison of the dosage ratio equivalents between MicroDried and other fruit formats:

Fruit	MicroDried	Fresh Fruit	NFC Puree
Blackberry	3.5	22.75	31.5
Blueberry	3.5	29.5	31.5
Red Tart Cherry	3.5	31.5	31.5
Citrus	3.5	24.5	31.5
Peach	3.5	35	31.5
Raspberry	3.5	31.5	31.5

MicroDried offers consistent, concentrated flavors without the hassle of preparation or impact of seasonality flavor differences often found in comparison with fresh fruit. MicroDried offers a convenient alternative to fruit puree or concentrate, with a dosage ratio that ensures comparable flavor intensity without the added moisture content or storage limitations.



# Applications



**You can explore a world of limitless brewing possibilities with MicroDried!** Our premium dried fruit and vegetable ingredients have become the 'go-to' choice by a growing number of brewers for a wide range of beverage applications. Whether you're a craft brewer, master distiller or passionate homebrewer, MicroDried offers a diverse palette of flavors, colors, and aromatics to enhance your next round of creations.

From traditional beer styles to blended spirits to innovative mocktails, our products can elevate your beverages to new heights. Let's take a look at various industry categories to see how MicroDried reveals a landscape of endless creativity in the art of brewing, distilling and mixology.



## *Beer:*

- MicroDried ingredients can enhance the flavor, aroma, and color of various beer styles, ranging from light lagers to robust stouts.
- They can be added during different stages of brewing, such as during mashing, boiling, fermentation, or conditioning, to impart unique characteristics to the beer.



## *Distilled Beverages:*

- MicroDried fruit and vegetable ingredients are valuable for crafting flavored spirits, including gin, vodka, whiskey, rum, and more.
- They can be used during the distillation process or added to the spirit after distillation to infuse distinctive flavors, aromas, and colors.



## *Kombucha:*

- MicroDried fruit and vegetable ingredients offer an opportunity to experiment with diverse flavor profiles in kombucha, with functional health benefits.
- They can be used during primary fermentation, secondary fermentation, or even during flavoring or bottling stages to introduce a wide range of fruity or earthy notes.



## *Cider:*

- MicroDried fruit ingredients are particularly suitable for cider production, enhancing the natural fruit characteristics and complexity.
- They can be added during fermentation, aging, or blending to infuse ciders with vibrant flavors, aromas, and colors.



## *Hard Seltzers:*

- MicroDried fruit and vegetable ingredients are versatile additions for creating flavorful hard seltzers and can be incorporated at any stage of production to achieve desired taste profiles and add visual appeal to the beverage.



## *Mocktails:*

- MicroDried fruit and vegetable ingredients can be added directly to mocktails as a garnish or muddled into the drink to release their flavors and enhance the overall taste profile.
- They can be used to infuse mocktails with natural flavors, vibrant colors, and enticing aromas, providing a refreshing and sophisticated drinking experience.
- Whether you're creating fruity mocktails, herb-infused concoctions, or innovative flavor combinations, our ingredients can add depth and complexity to your mocktail creations.



By integrating MicroDried fruit and vegetable ingredients into these beverage categories, while experimenting with a variety of combinations and types, you can unlock a whole new realm of taste experiences and unleash your creativity in crafting exceptional brewed or distilled beverages.

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208.461.5100 | sales@microdried.com  
microdried.com