

Our revolutionary MicroDried process preserves the natural integrity of our fruits and vegetables, keeping the superior taste, color and texture you want, and allowing us to offer them as Ready-to-Eat. Our MicroDried proprietary, patented drying technology includes a low impact radiant energy vacuum (REV) system for dehydration, which maintains the most natural vitamins, minerals, polyphenols and other nutrients in the fruits and vegetables. MicroDried operates a full-scale production facility in Nampa, ID for the production of all MicroDried fruit and vegetable ingredients, which is strategically equipped to maximize production efficiencies and food safety using state-of-the-art technologies to ensure product quality at process-critical control points. Our high attention to superior service, rapid response time, and versatility to create customized ingredient solutions enable our MicroDried team to satisfy your needs – no matter the scope and details of your project.

MicroDried is excited to help develop your next creation. Our expertise in new product development can provide you with the exact fruit or vegetable to meet your specification.

Exactly how nature intended. Just MicroDried.



Product of the USA

Fruit and Vegetable Ingredient List







Powders • Fragments • Whole

8100 East Executive Drive Nampa, ID 83687 Phone: 208.461.5100 sales@microdried.com **microdried.com**



Superior by Nature.

Since being introduced in 2012, MicroDried® has been providing the best dried fruits and vegetables. Naturally. All MicroDried fruit and vegetable ingredients are produced without any preservatives, additives, fillers, artificial flavors or colors. We offer you a Single Ingredient with Field-to- Delivery traceability so that your end product can be Cleanly Labeled with the fruits or vegetables you actually select. MicroDried offers innovative ingredient solutions in over 25 different varieties of 100% pure fruit and vegetable products and select organics. Our drying capabilities can be customized by product characteristics including moisture content, texture and size.

Fruits

Apple	USDA	
Sliced	ORGANIC	
Fragments		•
Powder	•••••	-
Aronia		-
Whole)
Fragments		•
Powder	••••••	-
Frozen/IQF		•
Banana*		-
Sliced)
Fragments		•
Powder	••••••	-
Blackberry	····· · ······	•
Whole		
Fragments		•
Powder		•
Blueberry		-
Whole)
Jumbo Whole		•
Fragments		•
Powder		•
Frozen/IQF		
Cherry, Red Tart	USDA	-
Whole	ORGANIC)
Fragments	with Fines only	•
Powder	Coarse Grind Only	•
Cranberry	USDA	
Whole	ORGANIC)
Sliced		•
Fragments	•	
Powder	•	
Elderberry		
Whole		

Goldenberry* Whole Fragments Powder Lemon Fragments with Fines only Powder Lime Fragments with Fines only Powder Mango* Chunk Fragments Powder Orange Fragments with Fines only Powder Peach USDA Fragments Powder **Pineapple*** USDA Organic Chunk Fragments with Fines o Powder Pomegranate Arils Raspberry USDA Whole Fragments Powder **Strawberry** USDA ORGANIC Sliced Fragments Powder

Vegetables

Bell Pepper, Red	USDA
Diced	ORGANIC
Fragments	
Powder	
Brussels Sprouts	
Petite Whole	
Halves	
Petite Halves	
Fragments	
Powder	
Carrot	USDA
Diced	ORGANIC
Powder	
Cauliflower	
Powder	
Green Bean	
1" Cut	
Sweet Potato	
Cubed	
Fragments	
Powder	
Tomato	
Grape Halves	
Fragments	
Powder	
Zucchini	
Sliced	
Fragments	
Powder	



* Product of USA or Peru

Our powders are available in 40 lbs, all other variations are available in 10 lbs.

Contact us for questions on other possible variations.





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