



# MICRODRIED® BLUEBERRY

## Jumbo Whole Low Moisture

### Ingredients

- Blueberries

### Product Summary

- MicroDried® Jumbo Blueberry is produced using proprietary REV (Radiant Energy Vacuum) dehydration technology
- Contains no carriers, artificial ingredients, or fillers
- This product complies with Federal Food, Drug, and Cosmetic Act (21 U.S.C. § 301, et seq.)
- This product complies with the Federal Insecticide, Fungicide and Rodenticide Act (7 U.S.C 136 et seq.)

### Analytical & Sensory

- **Moisture Content:** ≤ 7%
- **Water Activity:** ≤ 0.35
- **Pieces per Pound:** 1,000 – 2,500 (varies with size & variety)
- **Color:** Dark purple blueberry color permeating through the center of the pieces
- **Flavor/Aroma:** Typical of 100% dried blueberries
- **Extraneous Plant Material:** < 1% above 10mm

### Microbiological

- **Aerobic Plate Count:** <5,000 cfu/g
- **Yeast:** <1,000 cfu/g
- **Mold:** <1,000 cfu/g
- **Coliform:** <10 cfu/g

### Country of Origin

- United States of America

### Certification

- Kosher

### Storage Recommendation

- Less than 70° F (21° C) and 50% RH

### 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

### Weight

- 15 Lbs

### Information included on each case:

- Lot number
- Product ID
- Date of production
- Fill (weight)

### Milne MicroDried®

8100 E Executive Drive • Nampa, ID 83687 USA  
tel: 208.461.5100 • fax: 208.461.5110 • sales@milnemicrodried.com  
[milnemicrodried.com](http://milnemicrodried.com)