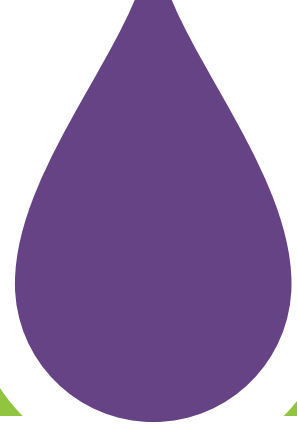


# BLUEBERRY MICRODRIED® WHOLE

## LOW MOISTURE

### Technical Data Sheet



## Product Summary

- Dehydrated Blueberries are produced using proprietary REV (Radiant Energy Vacuum) dehydration technology
- Made from Cultivated Frozen Blueberries
- Contains no added sugar or other ingredients
- 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.)
- This product contains lead and possibly other chemicals regulated by the California Proposition 65.

## Analytical & Sensory

Moisture Content:	≤ 7.0%
Water Activity:	≤ 0.30
Berries per Pound:	3,000 – 4,000 (varies with size & variety)
Color:	Dark purple blueberry color permeating through the center of the berry
Flavor/Aroma:	Typical of 100% dried blueberries
Extraneous Plant Material:	< 5% per berry count

## Microbiological

Total Plate Count:	<5,000 cfu/g
Yeast & Mold:	<2,000 cfu/g
Coliform:	<10 cfu/g

*Disclaimer: This product specification/ technical data sheet is subject to change based on actual production lots.*

Updated 5.29.16

## Packaging & Storing

- Shelf life of two years when protected from moisture and excessive heat.
- Packed in a 48 gauge metallized PET bag inside a double build corrugated box
- Recommended Storage Conditions: less than 70 °F (21 °C) and 50% R.H.
- Shelf life: two years from date of pack under recommended storage conditions in unopened containers.

## Information included on each case:

- Product ID
- Date of production
- Fill (Weight)
- Kosher symbol

  
**Milne**  
**Fruit Products**  
804 Bennett Avenue  
Prosser, WA 99350

**Concentrated Excellence®**

tel: 509.786.2611 • fax: 509.786.4915 • [milnefruit.com](http://milnefruit.com)