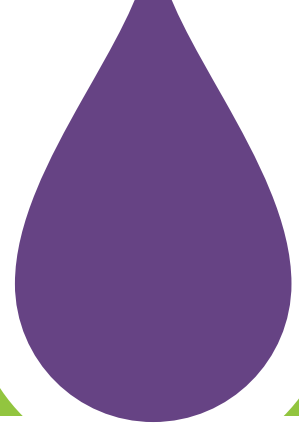


BLACKBERRY MICRODRIED® FRAGMENTED WITH FINES

Technical Data Sheet



Product Summary

- Dehydrated Blackberry pieces processed from whole MicroDried® Blackberries
- Retains the fines resulting from the fracturing process
- 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:	≤ 0.35
Pass Through:	95% through 6.5mm
Color:	Dark purple blackberry color
Flavor/Aroma:	Typical of 100% dried blackberries

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.

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



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