










Fruits

Apple			
Sliced		●	
Fragments		●	
Powder		●	
Aronia			
Whole		●	
Fragments		●	
Powder		●	
Frozen/IQF		●	
Banana*			
Sliced		●	
Fragments	with Fines only	●	
Powder		●	
Blackberry			
Whole			
Fragments			
Powder			
Blueberry			
Whole		●	
Jumbo Whole		●	
Fragments		●	
Powder		●	
Frozen/IQF		●	
Cherry, Red Tart			
Whole		●	
Fragments	with Fines only	●	
Powder	Coarse Grind Only	●	
Cranberry			
Whole		●	
Fragments		●	
Powder		●	
Elderberry			
Whole			
Goldenberry*			
Whole		●	
Fragments	with Fines only	●	
Powder		●	

Lemon			
Fragments	with Fines only	●	
Powder		●	
Lime			
Fragments	with Fines only		
Powder			
Mango*			
Chunk		●	
Fragments	with Fines only	●	
Powder	Coarse Grind Only	●	
Orange			
Fragments	with Fines only		
Powder			
Peach			
Fragments		●	
Powder		●	
Pineapple*			
Ring		●	
Chunk		●	
Fragments	with Fines only	●	
Powder	Coarse Grind Only	●	
Pomegranate			
Arils			
Raspberry			
Whole		●	
Fragments		●	
Powder		●	
Strawberry			
Sliced		●	
Fragments		●	
Powder		●	

Vegetables

Beet			
Diced		●	
Fragments		●	
Powder		●	
Bell Pepper, Red			
Diced			
Fragments			
Powder			
Broccoli			
Floret Pieces >1/4"		●	
Fragments		●	
Powder		●	
Brussels Sprout			
Sliced			
Fragments			
Powder			
Carrot			
Diced		●	
Fragments		●	
Powder		●	
Cauliflower			
Fragments			
Powder			
Corn			
Whole			
Powder			
Green Bean			
1" Cut			
Rhubarb			
Fragments			
Powder			
Spinach			
Fragments		●	
Powder		●	

Squash			
Fragments			
Powder			
Sweet Potato			
Cubed		●	
Fragments		●	
Powder		●	
Tomato			
Grape Halves			
Fragments			
Powder			
Zucchini			
Sliced			
Fragments			
Powder			

● Available as organic
* 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.

MicroDried®
Fruits & Vegetables
Powders • Fragments • Whole

208.461.5100 | sales@microdried.com



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.

**Ready
to
Create**



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.**

MicroDried®
Fruits & Vegetables
Powders • Fragments • Whole

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

MicroDried®
Fruits & Vegetables
Powders • Fragments • Whole

Product of the USA

**Fruit and Vegetable
Ingredient List**



**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 30 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.

