

SERVINGS

SHELF LIFE UP TO

Freeze Dried Whole Blueberries

Nutrition Facts

Serving Size: 1/2 Cup (13g dry)

Servings	Per	Container:	26
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Amount Per	Serving		
Calories 5	50 0	Calories f	rom Fat 5
		9	6 Daily Value*
Total Fat	0g		0%
Saturate	ed Fat Og	g	0%
Trans Fa	at Og		
Choleste	rol Omg		0%
Sodium (Omg		0%
Total Car	bohydra	te 11g	4%
Dietary	Fiber 2g	I	9%
Sugars 1	lg		
Protein 0	g		
Vitamin A	2% •	Vitam	in C 4%
Calcium	0% •	Iron	0%
*Percent Da calorie diet. or lower dep	Your daily	values mag your calor	y be higher
Total Fat	Less than	659	2,300 80q
Sat Fat	Less than	20g	25g
Cholesterol	Less than	. 5	. 5
Sodium	Less than	2400mg	2400mg
		2400mg 300g	2400mg 375g
Sodium	hydrate	-	-

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DIRECTIONS:

Yield: 1/2 cup whole blueberries.

- 1. Mix 1/2 cup blueberries to 1 cup of warm water.
- **2.** Let stand for 5 minutes.
- 3. Serve.

Use as a snack, in desserts, cereals, or fruit smoothies, etc.

INGREDIENTS: Freeze dried blueberries.

Shelf Life: Best when stored in a cool dry place at temperatures between 55° and 70° F (ideal humidity 15%).

Shelf life estimates are based on industry studies from sources deemed reputable. Since Augason Farms has no control over individual storage practices, they must disclaim any liability or warranty for particular results.

FOOD STORAGE Emergency Everyday food