Milne
Est. 1956

Juices & Purees • Custom Solutions
The Milne Story
Nestled in the Yakima Valley and surrounded by over 350,000 acres of fertile farm land and pristine waterways, Milne is in the middle of one of the world’s most abundant agriculture centers that enjoys over 300 days of sunshine a year.

Established as Prosser Packers.

Ray Milne purchases company and changes name to Milne Fruit.

Wyckoff Farms acquires Milne.

Aseptic and Custom Solutions divisions added.


Acquired by Kraft Foods.

Ocean Spray acquires Milne as part of ITG group.

Milne awarded its first patent for watermelon process.
Quality Fruit & Vegetable Ingredients

Milne produces over 20 different fruits and vegetables into juice and purees that are 100% natural.

- **Quality** – consistency, reliability, accuracy, trust
- **Innovation** – creative, unique
- **Custom Solutions** – service, problem solving, clean label

Milne’s ingredients are used in a wide variety of healthy consumer products: beverages, smoothies, salad dressings, jellies, gummies, confections, yogurts, sorbets, ice cream and baked goods such as cookie and pastry fillings.

Select Organics

Certified annually to meet the rigorous organic standards of the United States Department of Agriculture National Organic Program (NOP).

Look for the green 🍃 for those products that are available as organic.
Fruit & Vegetable Juice & Purees

- Apple Juice Concentrate, 70 Brix
- Apple Puree Concentrate, 32 Brix
- Apple Puree NFC

- Apricot Juice Concentrate, 65 Brix
- Apricot Puree NFC

- Blackberry Juice Concentrate, 65 Brix
- Blackberry Juice NFC
- Blackberry Puree Concentrate, 28 Brix
- Blackberry Puree NFC

- Blueberry Juice Concentrate, 65 Brix
- Blueberry Juice NFC
- Blueberry Puree Concentrate, 30 Brix
- Blueberry Puree NFC

- Dark Sweet Cherry Juice Concentrate, 68 Brix
- Dark Sweet Cherry Juice NFC
- Dark Sweet Cherry Puree Concentrate, 32 Brix
- Dark Sweet Cherry Puree NFC

- Cranberry Juice Concentrate, 50 Brix
- Cranberry Juice NFC
- White Cranberry Juice Concentrate, 50 Brix
- Cranberry Puree NFC

- Cucumber Juice Concentrate, 21 Brix
- Cucumber Juice Concentrate, 40 Brix

ır Also available as Organic
Fruit & Vegetable Juice & Purees

- Concord Grape Juice Concentrate, 68 Brix
- Niagara Grape Juice Concentrate, 68 Brix
- Concord Grape Juice NFC
- Concord Grape Puree Concentrate, 45 Brix
- Concord Grape Puree NFC

- Kiwi Juice Concentrate, 65 Brix
- Kiwi Puree NFC

- Whole Lemon Puree NFC

- Whole Orange Puree NFC
- Whole Mandarin Orange Puree NFC
- Whole Blood Orange Puree NFC

- Peach Juice Concentrate, 65 Brix
- Peach Juice Concentrate, 68 Brix
- Peach Juice Concentrate, 70 Brix
- White Peach Juice Concentrate, 65 Brix
- White Peach Juice Concentrate, 68 Brix
- White Peach Juice Concentrate, 70 Brix
- White Peach Juice Concentrate Decolorized, 70 Brix
- Peach Puree NFC

- Plum Juice Concentrate, 70 Brix
- Plum Juice Concentrate Decolorized, 70 Brix
- Plum Puree NFC

- Pomegranate Juice Concentrate, 65 Brix
- Pomegranate Juice NFC

Also available as Organic
Fruit & Vegetable Juice & Purees

- Pumpkin Juice Concentrate, 40 Brix
- Purple Cabbage Juice Concentrate, 70 Brix
- Red Raspberry Juice Concentrate, 65 Brix
- Red Raspberry Juice NFC
- Red Raspberry Puree Concentrate, 28 Brix
- Red Raspberry Puree NFC
- Red Beet Juice Concentrate, 70 Brix
- Strawberry Juice Concentrate, 50 Brix
- Strawberry Juice NFC
- Strawberry Puree Concentrate, 28 Brix
- Strawberry Puree NFC
- Watermelon Juice Concentrate – Clarified, 65 Brix
- Watermelon Juice Concentrate – Cloudy, 65 Brix
- Watermelon Juice NFC

Also available as Organic
Packaging Options

Milne offers a variety of frozen and ready-to-use aseptic packaging choices for its NFC (Not From Concentrate) and concentrates.

Frozen Packaging
- Options include pails, drums and totes
- Recommended storage conditions
  0°F in unopened containers

Aseptic Packaging
- Ready-to-use no thawing required
- Available in 2.5 or 5 gal. bag-in-boxes, 55 gal. drums or 275 gal. totes
- Recommended storage conditions are above 36°F and below 75°F

Bulk Packaging
- Tanker trucks
Custom Solutions

Milne’s custom solutions services are housed in a state-of-the-art research and formulation lab with unique new product development capabilities. This innovative approach assures Milne remains on the cutting edge of the industrial fruit and vegetable ingredient industry.

**Formulation:**
Milne offers new opportunities to develop custom blended profiles and innovative new products. With a team of dedicated product developers, Milne has the experience and creativity to craft new ideas.

**Compounding:**
Milne offers a full range of natural beverage compounds to meet manufacturer’s specifications. Many of these products serve as the foundation for energy drinks, smoothies, dairy products, beverages, baby foods and more.

**Custom Blends:**
Milne offers exciting opportunities to create new products for today’s quickly changing market place.

- Clean label
- Calorie reduction
- Reduced sugars
Compounding Advantages

- Greater production consistency
- Quality assurance and traceability
- Simplified production for manufacturers
- Labor and production efficiencies

Compounding Capabilities:

Compounding capabilities offer greater production flexibility backed by Milne’s quality assurance and traceability. Our formulation and compounding services help manufacturers simplify production and gain labor and production efficiencies by:

- Reducing ingredient prep time for production
- Conserving energy costs with aseptic packaging
- Minimizing packaging waste
Quality & Safety Standards

At Milne, we rely on sustainable and responsible practices with full traceability from the field to packing and delivery to assure food safety.

We are committed to using the industry’s best practices in every phase of production. As part of this commitment, we constantly strive for the highest domestic and international certification standards in the food industry.

Commitment to Food Safety

Milne’s processing facilities in Prosser, Washington have earned the highest possible BRC ratings. They are also certified by the Japanese Agricultural Standard (JAS), USDA National Organic Program (NOP) and Orthodox Union (OU) Kosher and continue to meet or exceed the highest quality and safety standards in the world.
Production Facilities

Located in Prosser, Washington, Milne’s facilities are dedicated to the production of juices and purees, equipped to maximize production efficiencies and to assure food safety and product quality at critical points throughout the production process.

Milne’s production facilities have the capacity to meet the needs of the world’s largest food and beverage manufacturers.
Nestled in the Yakima Valley and surrounded by over 350,000 acres of fertile farmland and pristine waterways, Milne is in the middle of one of the world’s most abundant agriculture centers that enjoys over 300 days of sunshine a year.