Juices & Purees + Custom Solutions
The Milne Story

Nestled in Washington State’s 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.

1956: Established as Prosser Packers.
1962: Ray Milne purchases company and changes name to Milne Fruit.
1975: Wyckoff Farms acquires Milne.
1983: Aseptic and Custom Solutions divisions added.
2004: Milne awarded its first patent for watermelon process.
2005: Vegetable puree division added.
2009: Ocean Spray acquires Milne as part of ITG group.
Quality Fruit & Vegetable Juices & Purees

Milne produces many different fruits and vegetables into juice and purees used around the world.

- **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 wholesome consumer products: beverages, baby food, smoothies, salad dressings, jellies, gummies, pet food, confections, yogurts, sorbets, beer and cider, ice cream and baked goods such as cookies 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 Juices & 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

Also available as Organic
**Fruit Juices & 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

† Also available as Organic
Fruit Juices & Purees

- Pomegranate Juice Concentrate, 65 Brix
- Pomegranate Juice NFC

- Red Raspberry Juice Concentrate, 65 Brix
- Red Raspberry Juice NFC
- Red Raspberry Puree Concentrate, 28 Brix
- Red Raspberry Puree NFC

- 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
Vegetable Juices & Purees

- Butternut Squash Puree NFC
- Carrot Puree NFC
- Corn Puree NFC
- Cucumber Juice Concentrate, 21 Brix
  - Cucumber Juice Concentrate, 40 Brix
- Kale Puree NFC
- Pea Puree NFC
- Pumpkin Juice Concentrate, 40 Brix
  - Pumpkin Puree NFC
- Purple Cabbage Juice Concentrate, 70 Brix
- Red Beet Juice Concentrate, 70 Brix
- Spinach Puree NFC
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 5 gallon pails, 55 gallon drums or 275 gallon totes
- Recommended storage conditions are above 36°F and below 75°F

Bulk Packaging
- Tanker trucks
Commitment to Food Safety

Milne’s processing facilities in Prosser, Washington have earned the highest possible BRC ratings. They are also certified by the 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.

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.
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 food and 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
Pet Food Juices & Purees

Milne’s wholesome ingredients are 100% pure fruit and vegetable juices and purees with no added sugars, color or preservatives. Rich in vitamins, minerals and other benefits, our juices and purees are ideal for both wet and dry applications.

Some of the many advantages of our ingredients include:

- AAFCO Compliant Natural Ingredients
- 100% Pure Fruit and Vegetable Ingredients
- No Added Sugars
- Clean Label, Non-GMO, Gluten Free
- Available in Organic Varieties
- Ship and Store at Ambient Temperatures
- Save Money Compared to Some Other Ingredients
The Right Choice – Milne Juices & Purees for Pet Products

<table>
<thead>
<tr>
<th>Description</th>
<th>Ash</th>
<th>Fat</th>
<th>Crude Fiber</th>
<th>Moisture</th>
<th>Protein</th>
<th>Unit</th>
<th>Packaging</th>
<th>Style</th>
</tr>
</thead>
<tbody>
<tr>
<td>Apple Juice Concentrate</td>
<td>1.28</td>
<td>&lt;0.1</td>
<td>&lt;0.4</td>
<td>29.02</td>
<td>&lt;0.2</td>
<td>% (g/100g)</td>
<td>Drum</td>
<td>Aseptic</td>
</tr>
<tr>
<td>Apple Puree NFC</td>
<td>0.24</td>
<td>0.19</td>
<td>0.42</td>
<td>87.07</td>
<td>&lt;0.2</td>
<td>% (g/100g)</td>
<td>Drum</td>
<td>Aseptic</td>
</tr>
<tr>
<td>Blackberry Juice Concentrate</td>
<td>2.28</td>
<td>0.27</td>
<td>&lt;0.4</td>
<td>38.52</td>
<td>2.57</td>
<td>% (g/100g)</td>
<td>Drum</td>
<td>Aseptic</td>
</tr>
<tr>
<td>Blackberry Puree NFC</td>
<td>0.32</td>
<td>0.24</td>
<td>&lt;0.4</td>
<td>91.26</td>
<td>&lt;0.2</td>
<td>% (g/100g)</td>
<td>Drum</td>
<td>Aseptic</td>
</tr>
<tr>
<td>Blueberry Juice Concentrate</td>
<td>1.16</td>
<td>0.24</td>
<td>&lt;0.4</td>
<td>35.56</td>
<td>0.86</td>
<td>% (g/100g)</td>
<td>Drum</td>
<td>Aseptic</td>
</tr>
<tr>
<td>Blueberry Puree Concentrate</td>
<td>0.55</td>
<td>0.61</td>
<td>0.98</td>
<td>74.05</td>
<td>0.39</td>
<td>% (g/100g)</td>
<td>Drum</td>
<td>Aseptic</td>
</tr>
<tr>
<td>Blueberry Puree NFC</td>
<td>0.2</td>
<td>0.29</td>
<td>&lt;0.4</td>
<td>89.08</td>
<td>&lt;0.2</td>
<td>% (g/100g)</td>
<td>Drum</td>
<td>Aseptic</td>
</tr>
<tr>
<td>Butternut Squash Puree NFC</td>
<td>0.74</td>
<td>0.29</td>
<td>0.93</td>
<td>89.78</td>
<td>0.21</td>
<td>% (g/100g)</td>
<td>Drum</td>
<td>Aseptic</td>
</tr>
<tr>
<td>Carrot Puree NFC</td>
<td>0.9</td>
<td>0.43</td>
<td>0.51</td>
<td>88.6</td>
<td>0.39</td>
<td>% (g/100g)</td>
<td>Drum</td>
<td>Aseptic</td>
</tr>
<tr>
<td>Corn Puree NFC</td>
<td>0.3</td>
<td>1.29</td>
<td>&lt;0.4</td>
<td>88.39</td>
<td>1.09</td>
<td>% (g/100g)</td>
<td>Drum</td>
<td>Aseptic</td>
</tr>
<tr>
<td>Cranberry Juice Concentrate</td>
<td>1.16</td>
<td>0.21</td>
<td>&lt;0.4</td>
<td>50.03</td>
<td>&lt;0.2</td>
<td>% (g/100g)</td>
<td>Drum</td>
<td>Aseptic</td>
</tr>
<tr>
<td>Cranberry Puree NFC</td>
<td>0.11</td>
<td>0.19</td>
<td>0.51</td>
<td>93.06</td>
<td>&lt;0.2</td>
<td>% (g/100g)</td>
<td>Drum</td>
<td>Aseptic</td>
</tr>
<tr>
<td>Kale Puree NFC</td>
<td>0.84</td>
<td>0.73</td>
<td>0.77</td>
<td>91.22</td>
<td>1.99</td>
<td>% (g/100g)</td>
<td>Drum</td>
<td>Aseptic</td>
</tr>
<tr>
<td>Pea Puree NFC</td>
<td>0.29</td>
<td>0.43</td>
<td>&lt;0.4</td>
<td>89.75</td>
<td>2.47</td>
<td>% (g/100g)</td>
<td>Drum</td>
<td>Aseptic</td>
</tr>
<tr>
<td>Pumpkin Puree NFC</td>
<td>0.4</td>
<td>0.88</td>
<td>1.58</td>
<td>91.75</td>
<td>0.75</td>
<td>% (g/100g)</td>
<td>Drum</td>
<td>Aseptic</td>
</tr>
<tr>
<td>Raspberry Juice Concentrate</td>
<td>2.29</td>
<td>0.17</td>
<td>&lt;0.4</td>
<td>37.02</td>
<td>1.46</td>
<td>% (g/100g)</td>
<td>Drum</td>
<td>Aseptic</td>
</tr>
<tr>
<td>Raspberry Puree NFC</td>
<td>0.44</td>
<td>0.41</td>
<td>&lt;0.4</td>
<td>90.12</td>
<td>0.32</td>
<td>% (g/100g)</td>
<td>Drum</td>
<td>Aseptic</td>
</tr>
<tr>
<td>Spinach Puree NFC</td>
<td>0.73</td>
<td>0.47</td>
<td>0.4</td>
<td>94.76</td>
<td>2.05</td>
<td>% (g/100g)</td>
<td>Drum</td>
<td>Aseptic</td>
</tr>
<tr>
<td>Strawberry Juice Concentrate</td>
<td>2.34</td>
<td>0.21</td>
<td>&lt;0.4</td>
<td>52.38</td>
<td>1.8</td>
<td>% (g/100g)</td>
<td>Drum</td>
<td>Aseptic</td>
</tr>
<tr>
<td>Strawberry Puree Concentrate</td>
<td>1.42</td>
<td>0.47</td>
<td>0.63</td>
<td>77.15</td>
<td>1.64</td>
<td>% (g/100g)</td>
<td>Drum</td>
<td>Aseptic</td>
</tr>
<tr>
<td>Strawberry Puree NFC</td>
<td>0.31</td>
<td>0.19</td>
<td>&lt;0.4</td>
<td>94.12</td>
<td>&lt;0.2</td>
<td>% (g/100g)</td>
<td>Drum</td>
<td>Aseptic</td>
</tr>
<tr>
<td>Watermelon Cloudy Juice Concentrate</td>
<td>2.2</td>
<td>0.61</td>
<td>&lt;0.4</td>
<td>34.25</td>
<td>3.75</td>
<td>% (g/100g)</td>
<td>Drum</td>
<td>FROZEN</td>
</tr>
</tbody>
</table>
Innovative Ingredients for Brewers

Creating and perfecting new craft beers and ciders requires the highest quality ingredients offering distinctive aroma, color and flavor. Milne’s 100% fruit and vegetable juices and purees bring a full palette of tantalizing flavors to brewers ranging from apple to pomegranates, dark sweet cherries or watermelon.

Milne can provide the tastes you need to create a variety of distinctive craft beer and cider. Our fruit and vegetable ingredients offer great flavor and true color.

Fermentable Bases – Apple Juice

Milne also offers fermentable bases in domestic apple juice. These non-fermented bases can be supplied as juice concentrate for use in beer and cider. Juices can be purchased in a variety of packaging options including Milne’s standard aseptic drums, or bulk tanker options.
MILNE ADVANTAGES

- 100% fruits and vegetables
- Clean label with no added sugars
- No artificial colors or preservatives
- Low in calories, naturally fat-free and sodium-free
- Standardized brix levels
- Certified by WSDA, USDA, BRC and OU Kosher
A Wide Variety of Applications

Milne’s high-quality fruit and vegetable juices and purees are used as ingredients for consumer products all over the world. To assist our customers, Milne offers a dedicated research and development team to test and develop new applications. Our purees and juices are used in any number of different applications such as:

- Baby foods: jars or aseptic pouches
- Bakery: cookies, pastry fillings and toppings
- Beverages: juices, drinks and smoothies
- Brewers: beer, cider
- Confections: jellies, gummies, hard candy and chocolate centers
- Dairy: smoothies, yogurts, sorbets, ice cream, frozen novelties and desserts
- Snack Foods: breakfast, energy and meal replacement bars
- Soups and bases
- Sauces: salad dressings, jams and jellies
- Pet Food: kibble, treats, nutrition bars
Since 1956, Milne has built its reputation on being a reliable business partner, a good steward of the environment and a dependable supplier.

Milne products deliver the fresh taste preferred by today’s health-conscious consumers.

- Quality
- Innovation
- Custom Solutions

Milne continues to produce quality juices and purees while providing custom blending, compounding and formulation services to create better consumer beverages and products.

Since 1956, Milne has built its reputation on being a reliable business partner, a good steward of the environment and a dependable supplier.
Milne Beverage Industry App

Milne introduced an app for beverage industry professionals in both an iPhone and Android version. The app’s features include:

- **BRIX CALCULATOR**: Easily look up brix values to determine Pounds Per Gallon, Pounds Solid Per Gallon, Pounds Solid Per Metric Ton and Total Gallons Per Metric Ton.

- **DILUTION CALCULATOR**: Quickly determine your dilution rates from concentrate brix to a single strength brix value.

- **JUICE LOOKUP**: Pre-set values are included for a number of raw materials as determined by the FDA standard brix values for single strength juice.

- **COST CALCULATOR**: Easily convert price quotes between Per Gallon, Per Pound, Per Kilogram, Per Metric Ton and Per Pound Solid values. Share cost information via e-mail or text.

Plus, you can also access milnefruit.com to review products and specifications, tradeshow dates, an informational video and Milne contact information.

Once you have downloaded the app, easily share the app with anyone directly from your smartphone!
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 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.