



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

Sliced Strawberries

Nutrition Facts Serving Size: 1/2 Cup (10g dry) Servings Per Container: 18 Amount Per Serving Calories 40 Calories from Fat 0 % Daily Value Total Fat Og 0% Saturated Fat Og 0% Trans Fat Og 0% Cholesterol Omg 0% Sodium Omg Total Carbohydrate 8g 3% Dietary Fiber less than 1g 2% Sugars 4g Protein 1g Vitamin A 0% Vitamin C 80% Calcium *Percent Daily values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs. Calories Total Fat Less than 65g 80g Sat Fat Less than 20g 25g 300mg Cholesterol Less than 300mg Sodium Less than 2400mg 2400mg Total Carbohydrate 300g 375g Dietary Fiber 25g

Calories per gram: Fat 9 Carbs 4 Protein 4

11109-082814

DIRECTIONS:

Use: As a snack, in desserts, fruit smoothies, etc. Yield: 1/2 cup of sliced strawberries.

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

Jam Recipe (keep refrigerated)

Yield: Single batch.

1 cup of sliced freeze dried strawberries 1/3 cup of sugar

2 Tablespoons of Augason Farms Ultimate Gel

Cover strawberries with water. Add sugar to strawberries and stir well until sugar is dissolved. Slowly sprinkle Ultimate Gel while stirring to prevent lumps. May add additional water to desired consistency.

INGREDIENTS: Sliced freeze dried strawberries.







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

Sweet Corn

Nutrition Facts Serving Size: 1/2 Cup (19g dry) Servings Per Container: 23 Amount Per Serving Calories 60 Calories from Fat 5 % Daily Value Total Fat 1g 1% 0% Saturated Fat Og Trans Fat Og 0% Cholesterol Omg 0% Sodium Omg Total Carbohydrate 14g 5% Dietary Fiber 2g 10% Sugars 4g Protein 2g Vitamin A 2% Vitamin C Calcium *Percent Daily values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs. Calories 2,000 Total Fat Less than 65g Sat Fat Less than 20g 25g Cholesterol Less than 300mg 300mg Sodium Less than 2400mg 2400mg Total Carbohydrate 300g 375g Dietary Fiber 25g Calories per gram: Fat 9 Carbs 4 Protein 4

11155-111714

DIRECTIONS:

Yield: 1/2 cup sweet corn.

- 1. Mix 1/2 cup sweet corn to 1 cup of warm water.
- 2. Let stand for 5 minutes.
- 3. Heat in microwave or on stove top.

1/2 cup dried corn = 1/2 cup fresh corn

Use as a side dish, in casseroles, soups, etc.

INGREDIENTS: Super sweet corn.





Certified GF

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

Whole Blueberries

Nutrition Facts Serving Size: 1/2 Cup (13g dry) Servings Per Container: 26 Amount Per Serving Calories 50 Calories from Fat 5 Total Fat Og 0% 0% Saturated Fat Og Trans Fat Og 0% Cholesterol Omg 0% Sodium Omg Total Carbohydrate 11g 4% Dietary Fiber 2g 9% Sugars 11g Protein Og Vitamin A 2% Vitamin C Calcium *Percent Daily values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs. Calories 2,000 Total Fat Less than 65g Sat Fat Less than 20g 25g Cholesterol Less than 300mg 300mg Sodium Less than 2400mg 2400mg Total Carbohydrate 300g 375g Dietary Fiber 25g Calories per gram: Fat 9 Carbs 4 Protein 4

11106-111314

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.





GF GF

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

Whole Raspberries

Nutrition Facts Serving Size: 1/2 Cup (10g dry) Servings Per Container: 22 Amount Per Serving Calories 35 Calories from Fat 0 Total Fat Og 0% Saturated Fat Og 0% Trans Fat Og 0% Cholesterol Omg 0% Sodium Omg Total Carbohydrate 8g 3% Dietary Fiber 2g 9% Sugars 4g Protein 1g Vitamin A 2% *Percent Daily values are based on a 2.000 calorie diet. Your daily values may be higher or lower depending on your calorie needs. Calories Total Fat Less than 65g 80g

Less than

Calories per gram: Fat 9 Carbs 4 Protein 4

Cholesterol Less than 300mg

20g

300g

Less than 2400mg 2400mg

Sat Fat

Sodium

Dietary Fiber

Total Carbohydrate

11105-092414

25g 300mg

375g

DIRECTIONS:

Yield: 1/2 cup of whole raspberries.

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

Use: As a snack, in desserts, fruit smoothies, etc.

Jam Recipe (keep refrigerated)

Yield: Single batch.

1 cup of freeze dried raspberries

1/3 cup of sugar

2 Tablespoons of Ultimate Gel

Cover raspberries with water. Add sugar to raspberries and stir well until sugar is dissolved. Slowly sprinkle Ultimate Gel while stirring to prevent lumps. May add additional water to desired consistency.

INGREDIENTS: Freeze dried raspberries.





GF Glutan Free

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

Apple Dices

Nutrition Facts

Serving Size: 1/2 Cup (12g dry) Servings Per Container: 18

Amount Per	serving			700000
Calories	45	Ca	lories fi	rom Fat
			. 9	6 Daily Valu
Total Fat	0g			0
Saturate	d Fa	t Og	}	0
Trans Fa	t Og			
Choleste	rol Or	ng		0
Sodium (mg			0
Total Car	bohy	drat	e 11g	4
Dietary	Fiber	Og		0
Sugars C	200			
Protein C	g			
Vitamin A	0%		Vitam	in C 0%
Calcium	0%	•	Iron	0%
*Dorcont Da		ies ai		on a 2,000
calorie diet. or lower dep	ending			
calorie diet.	ending	g on y ories	our calor	ie needs.
calorie diet. or lower dep	ending Calc	g on y ories than	our calor 2,000	ie needs. 2,500
calorie diet. or lower dep Total Fat	Calc Less t Less t	g on y ories than than	our calor 2,000 65g	ie needs. 2,500 80g
calorie diet. or lower dep Total Fat Sat Fat	Calc Less t Less t Less t	g on y ories than than than	2,000 65g 20g	2,500 80g 25g 300mg
calorie diet. or lower dep Total Fat Sat Fat Cholesterol	Calc Less t Less t Less t Less t	on y ories than than than than	2,000 2,000 65g 20g 300mg	2,500 80g 25g 300mg

11151-082814

DIRECTIONS:

Yield: 1/2 cup apples.

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

1 cup dried apples equals 1 cup fresh apples.

Use as a snack, in desserts, fruit smoothies, etc. Makes great pies.

INGREDIENTS: Granny Smith apples, diced.





Certified Gluten-Free

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

Cross Cut Celery

Nutrition Facts Serving Size: 1/4 Cup (14g dry) Servings Per Container: 36 Amount Per Serving Calories 40 Calories from Fat 5 % Daily Value Total Fat Og 0% Saturated Fat Og 0% Trans Fat Og 0% Cholesterol Omg 0% Sodium Omg Total Carbohydrate 9g 3% Dietary Fiber 2g 7% Sugars 2g Protein 2g Vitamin A 6% Vitamin C 25% Calcium 10% *Percent Daily values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs. Calories Total Fat Less than 65g 80g Sat Fat Less than 20g 25g Cholesterol Less than 300mg 300mg Sodium Less than 2400mg 2400mg

Total Carbohydrate

Dietary Fiber

12044-111314

375g

300g

25g

Calories per gram: Fat 9 Carbs 4 Protein 4

DIRECTIONS:

Yield: 1/2 cup.

Measure 1/4 cup celery pieces and add 1/2 cup of water. Let stand for 1/2 hour.

For faster results use hot water.

Can be added as is to stews, soups, casseroles, meats, and other dishes for a boost of flavor.

INGREDIENTS: Cross cut celery stalk.





GF Gluten-Free

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

Chopped Onions

Nutrition Facts Serving Size: 1 Tsp (3g dry) Servings Per Container: 217 Amount Per Serving Calories 10 Calories from Fat 0 % Daily Value Total Fat Og 0% 0% Saturated Fat Og Trans Fat Og 0% Cholesterol Omg 0% Sodium Omg Total Carbohydrate 2g 1% Dietary Fiber Og 1% Sugars 1g Protein Og Vitamin A 0% Vitamin C Calcium 0% *Percent Daily values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs. Calories Total Fat Less than 65g Sat Fat Less than 20g 25g Cholesterol Less than 300mg 300mg Sodium Less than 2400mg 2400mg Total Carbohydrate 300g 375g Dietary Fiber Calories per gram: Fat 9 Carbs 4 Protein 4

12000-120214

DIRECTIONS:

Use directly from the can. Add to gravies, salad dressings, sauces, soups, stews, etc.

1/4 cup is equal to one cup of fresh onion.

Reconstitute before using in fried foods - 1 Tbsp of Chopped Onion to 1/3 cup of warm water - let stand 10 minutes.

INGREDIENTS: Dehydrated onions.





Certified GF

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

Dehydrated Diced Carrots

Nutrition Facts Serving Size: 1/3 Cup (36g dry)

Serving Size: 1/3 Cup (36g dry Servings Per Container: 29

Amount Per	Serving			
Calories 1	120	Ca	lories f	rom Fat 5
			. 9	Daily Value
Total Fat	0.5g			1%
Saturate	d Fat 0	g		0%
Trans Fa	t 0g			
Choleste	rol Omg	il.		0%
Sodium 1	00mg			4%
Total Car	bohydra	ate	28g	9%
Dietary	Fiber 3	3		12%
Sugars 1	9g			
Protein 3	g			
Vitamin A	780%		Vitami	n C 45%
Calcium	8%	•	Iron	8%
*Percent Da calorie diet.		Vě	alues may	be higher
or lower det	Calorie	S	2,000	2,500
Total Fat	Calorie:	_	2,000 65g	2,500 80g
		1		201.00.0
Total Fat	Less than	1	65g	80g
Total Fat Sat Fat	Less than Less than Less than	1	65g 20g 300mg	80g 25g
Total Fat Sat Fat Cholesterol	Less than Less than Less than Less than	1	65g 20g 300mg	80g 25g 300mg
Total Fat Sat Fat Cholesterol Sodium	Less than Less than Less than Less than nydrate	1	65g 20g 300mg 2400mg	80g 25g 300mg 2400mg

11127-112414

DIRECTIONS:

- 1. Add 1/3 cup carrots to 3/4 cup of water.
- 2. Cover and simmer for 15 minutes.
- 3. Season to taste.

1/3 cup dry carrots + 3/4 cup water = 1 cup fresh carrots.

INGREDIENTS: Diced dehydrated carrots.





Certified GF

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

Honey Coated Banana Slices

Nutrition Facts

Serving Size: 1/2 Cup (42g dry) Servings Per Container: 22

a-1	070				140
Calories	230	Cal			
-			9	6 Daily	
Total Fat	15g				23%
Saturat	ed Fa	t 14	g		68%
Trans F	at Og				
Choleste	rol O	mg			0%
Sodium	Omg				0%
Potassiu	m 210	ma			6%
Total Car	bohy	drat	e 18g		6%
Dietary	Fiber	· 2a			6%
Sugars 1	HATCH AND	-3			100000
Protein (_
Vitamin A	0%		Vitam	in C	0%
Calcium	10%		Iron		0%
*Percent Da calorie diet or lower de	Your o	laily v	values may	be high	gher
Total Fat	Less t	than	65g	8	Og
Sat Fat	Less	than	20g	2	25g
Cholesterol	Less	than	300mg	300	mg
Sodium	Less	than	2400mg	2400	mg
Total Carbo	hydrate	9	300g	37	75g
Dietary Fibe	er		25g	3	0g
Dietary Fibe Calories per		at 9			_

11102-112114

DIRECTIONS:

Eat as a snack, add to cereals, granolas, or deserts.

Do not rehydrate.

INGREDIENTS: Bananas, coconut/vegetable oil, sugar/honey, natural flavoring.





Certified GF

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

Pineapple Chunks

Nutrition Facts Serving Size: 1/2 Cup (10g dry) Servings Per Container: 34 Amount Per Serving Calories 40 Calories from Fat 5 % Daily Value* Total Fat Og 0% 0% Saturated Fat Og Trans Fat Og 0% Cholesterol Omg 0% Sodium Omg Total Carbohydrate 9g 3% Dietary Fiber less than 1g 3% Sugars 8g Protein Og Vitamin A 0% Vitamin C 20% Calcium 0% *Percent Daily values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs. Calories Total Fat Less than 65g 80g Sat Fat Less than 20g 25g Cholesterol Less than 300mg 300mg Sodium Less than 2400mg 2400mg Total Carbohydrate 300g 375g Dietary Fiber

Calories per gram: Fat 9 Carbs 4 Protein 4

11150-092514

DIRECTIONS:

Yield: 1/2 cup pineapple chunks.

- 1. Eat directly out of can or mix 1/2 cup pineapple chunks with 1 cup of warm water.
- 2. Let stand for 5 minutes.
- 3. Serve.

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

INGREDIENTS: Pineapple.





Certified GF Solution-Free

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

Potato Gems Complete Mashed Potatoes

Nutrition Facts Serving Size: 1/4 Cup (30g dry) Servings Per Container: 45

Amount Per Serving Calories 110 Calories from Fat 15 % Daily Value* Total Fat 1.5g 2% 1% Saturated Fat Og Trans Fat Og 0% Cholesterol Omg 22% Sodium 520mg Total Carbohydrate 22g 7% Dietary Fiber 2g 7% Sugars 1g Protein 2g Vitamin A 0% Vitamin C 15%

*Percent Da calorie diet. or lower dep	Your daily	values may	y be highe
	Calories	2,000	2,500
Total Fat	Less than	65g	80g
Sat Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2400mg	2400mg
Total Carbol	nydrate	300g	375g
Dietary Fiber		25g	30g
Calories per o	ram: Fat 9	Carbs 4	Protein 4

Calcium 2%

11118-121514

2%

DIRECTIONS:

Yield: 4 servings

- 1. Mix 1 cup of Potato Gems with 2 cups of boiling water. Potatoes need to be added quickly and all at once, stirring constantly until potato mixture begins to set (about 20-30 seconds.)
- 2. Let sit for 3 to 5 minutes. Stir and serve.
- For creamier mashed potatoes, add more water by small increments and stir.

INGREDIENTS: Potatoes, salt, partially hydrogenated canola oilk mono and diglycerides, artificial color, natural and artificial flavor. Freshness preserved with sodium bisulfite and BHT.

Contains allergen: Milk.





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

Dehydrated Diced Red & Green Bell Peppers

Nutrition Facts

Serving Size: 1 Tbsp (5g dry) Servings Per Container: 113

Amount Per	Serving			
Calories 1	15	Ca	lories fr	om Fat 0
			. 9	6 Daily Value
Total Fat	0g			09
Saturate	d Fat	00	J	09
Trans Fa	t Og			
Cholester	rol Om	ng		09
Sodium 5	mg			09
Total Car	bohyd	Irat	te 4g	19
Dietary F		-		39
Sugars 1				
Protein 1	_			
Vitamin A	20%	٠	Vitam	in C 160%
Calcium	0%	•	Iron	2%
*Percent Da calorie diet. or lower dep	Your da	ily on	values may	be higher
Total Fat	Less th	an	65g	80g
Sat Fat	Less th	an	20g	25g
Cholesterol	Less th	an	300mg	300mg
Sodium	Less th	an	2400mg	2400mg
Total Carboh	ydrate		300g	375g

12049-072313

DIRECTIONS:

Add mixed peppers to your favorite soups, omelets, salads and sauces.

Simmer in water until tender.

INGREDIENTS: Red and green diced bell peppers, dehydrated.

Processed in a plant that handles wheat, egg, milk, soybean, peanut, cashew, walnut, and almond products.