



DRIED CALIFORNIA FIGS

DICED

HSC Code: 0812.90.30



California Dried Figs - Diced fit the size and shape specifications that meet the needs of the food product development industry. California Figs are chopped, diced and sized to customer specifications. Diced Figs are coated with dextrose, rice flour or oat flour for a free flowing product and nicely integrate into food products. They are available as natural pieces or flavored and colored to buyer's specifications. Diced figs are typically used in breads, cookies, packaged mixes, cakes and a variety of cereals and confectionery items.

SPECIFICS

Ingredients:	California Dried Figs, dextrose or rice flour.
Packaging:	9.07 and 13.6 kg (20 to 30 lb.) polyethylene lined corrugated cases
Sizing:	.95 cm x .95 cm x 1.9 cm (3/8" x 3/8" x 3/8" to 3/4") and (1/4" x 1/4" x 1/4" to 1/2")
Particle Count	Count per kg: 1,414 - 2,626
Moisture:	20-24%
Water Activity:	aw 0.65 to 0.75
Storage:	4.4-12.7°C; (40-55°F) 55% relative humidity (RH), maximum 21°C (70°F) Refrigeration recommended for long term storage, but will do well in ambient conditions away from extreme temperatures and humidity.
Country of Origin:	United States of America

Usage Ideas	Functional Benefit
Baking Artisan breads, quick breads, muffins, biscotti, panettone, cookies and biscuits	<ul style="list-style-type: none">• Low specific gravity keeps fruit from sinking in batters and promotes even distribution• Can be sized to specification for fruit count and integration into bakery products• Adds chewy texture and fiber with unique flavor options• Visually adds premium quality appearance and perceived value to baked goods
Snacking Energy bars, trail mixes and yogurt coated items	<ul style="list-style-type: none">• Low aw activity makes figs compatible to nuts, grains and cereal matrix foods• Integrates well into snack food and sports performance bars with desirable texture• Natural replacement to refined sugars• Blends well with spicy flavors such as chili, curry and soy• Provides contrast of soft and chewy with crunchy ingredients
Confectionery Chocolate, yogurt, carob coatings and bars	<ul style="list-style-type: none">• Low aw activity ensures compatibility and lack of blooming• Consistent size and shape is ideal for coating adhesion• Ideal for panning with chocolate, carob and yogurt coatings• Adds internal texture and mouth feel• Natural replacement to refined sugars
Dairy Yogurts, cheeses, smoothies and ice cream	<ul style="list-style-type: none">• Can be pasteurized for inclusion into a whole line of dairy items including traditional and Greek yogurts, cheeses and smoothies• pH of the fig is compatible with milk and yogurt products
Sauces Traditional ingredient in jam, jelly and pastry filling	<ul style="list-style-type: none">• Holds up form in thermal processing, microwaving and packing• Natural way to thicken and achieve desirable texture and meaty / chewy mouth feel• Blends well with flavors for synergy• Naturally occurring organic acids heighten flavors and allow for sodium reduction• Integrate into semi-liquid products maintain form and function in cooking and reheating

Nutrition Facts	
Serving size	100g
Amount Per Serving	
Calories	308.3
% Daily Value*	
Total Fat 0.42g	1%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 13mg	1%
Total Carbohydrate 72.6g	24%
Dietary Fiber 12.7g	51%
Total Sugars 55g	
Includes 0g Added Sugars	0%
Protein 3.3g	7%
Vitamin D 0mcg	0%
Calcium 139.1mg	13.9%
Iron 3.19mg	17.7%
Potassium 633mg	18%
Vitamin A 10.15IU	0.2%
Vitamin C 0.71mg	1.1%
*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.	