

DRIED CALIFORNIA FIGS

JUICE CONCENTRATE

HSC Code: 2009.89.6091



California Dried Figs – Juice Concentrate (FJC) is a natural liquid containing no preservatives or additives. It is a pure concentrated water extract of dried figs derived by leaching the dried figs with water and concentrating the resulting extract under vacuum to a minimum of 70° Brix (70% fruit soluble solids). The pH range of FJC is 3.8 to 4.4 which makes it most compatible with food systems. The amber to dark brown colored liquid of 70° Brix has a mild and fruity flavor that works well in sauces and provides anti-staling benefits to breads. FJC can be used as a natural flavoring and sweetener replacement for sucrose, corn syrup and molasses. FJC may also be reconstituted into single strength fig juice. It does not require refrigeration for ocean shipping.

SPECIFICS

Ingredients:	California Dried Figs, soluble fig solids and water.
Packaging:	18.92 liter pails (5-gallons); 208.14 liter drums (55-gallon) and industrial totes/tankers.
	Reducing Sugars: 85-95% of dry solids.
Minimum:	70 Brix (70% fruit soluble solids) Specific gravity: 1.34 minimum
pH:	3.8 to 4.6
TA:	0.6-1.3 (as citric)
Storage:	16-21°C (60-70°F) Fig juice concentrate is shelf stable and does not require refrigeration until opened. 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 Breads, muffins, cakes, cookies and cereal	<ul style="list-style-type: none"> Utilized by bakers as a natural addition to the ingredient statement in lieu of sweeteners and caramel browning agents Humectant and natural colorant At 2-8 percent in baking formula, will add a natural brown color to breads A natural yeast food in bakery products Naturally occurring organic acids heighten flavors and allow for sodium reduction Diminishes the bitter characteristics of bran Natural replacement for sucrose, corn syrup, and molasses for flavoring and sweetening
Sauces A base for some of the most popular sweet and savory sauces including salad dressings, steak and BBQ sauces	<ul style="list-style-type: none"> Natural sweetener with hint of spice and molasses flavor Natural caramel color Natural contributor to umami due to glutamic acid contribution
Confectionery A sweet fruit flavor in sugar and boiled confectionery	<ul style="list-style-type: none"> Natural replacement to refined sugars Compatible with confectionery ingredient delivery systems
Beverages Energy drinks, yogurts, carbonated, kombucha, beer and spirits	<ul style="list-style-type: none"> A natural fruit inclusion provides rich maple flavor notes for beverages Can be reconstituted to a single strength dried fig juice

Nutrition Facts	
Serving size	100g
Amount Per Serving	
Calories	276
<small>% Daily Value*</small>	
Total Fat 0g	0%
Saturated Fat 0g	0%
<i>Trans</i> Fat 0g	
Cholesterol 0mg	0%
Sodium 14.7mg	1%
Total Carbohydrate 67.8g	23%
Dietary Fiber 0.9g	4%
Total Sugars 60.3g	
Includes 0g Added Sugars	0%
Protein 1.36g	3%
Vitamin D 0mcg	0%
Calcium 24.7mg	2.5%
Iron 0.9mg	5%
Potassium 697mg	20%

*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.

