

DRIED CALIFORNIA FIGS

NUGGETS

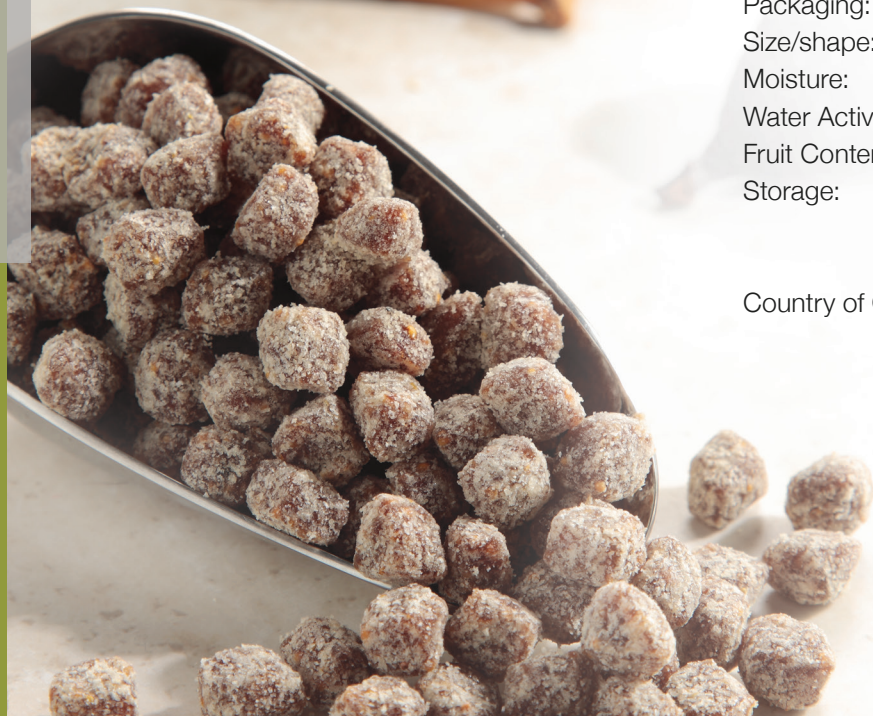
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California Dried Figs – Nuggets are natural fig paste formed into cubes of different dimensions along with other binding ingredients such as fruit solids, glycerin, cornstarch, vegetable oils or dextrose. Fig nuggets are available with or without seeds. The finished product is coated with rice flour to keep them free flowing. In addition to natural fig flavor, nuggets can be flavored with blueberry, strawberry, raspberry, or other flavors and concentrates. Fig nuggets provide uniform size and physical characteristics perfect for your product development needs.

SPECIFICS

Ingredients:	California Dried Figs, dextrose or rice flour.
Packaging:	9.07 and 13.6 kg (20 and 30 lb) polyethylene lined corrugated cases
Size/shape:	.47 to .95 centimeters (3/16" to 3/8"), approximate
Moisture:	16-24% (approximate)
Water Activity:	aw 0.55-0.70
Fruit Content:	50-85%
Storage:	4.4-12.7°C; (40-55°F) 55% relative humidity, max 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 Breads, muffins, cakes and other items with softer batters and dough	<ul style="list-style-type: none"> • Low specific gravity keeps fruit from sinking in batters and promotes even distribution • Precise weight and shape for integration • Naturally occurring organic acids of the fig heighten flavors resulting in reduced sodium • Sized perfectly for fruit count and integration into bakery products • Adds texture and fiber with unique flavor options • Excellent shear in finished baked goods
Snacks Energy bars, trail mixes and yogurt coated	<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

Nutrition Facts	
Serving size	100g
Amount Per Serving	
Calories	333.05
% Daily Value*	
Total Fat 0.54g	1%
Saturated Fat 0g	0%
<i>Trans Fat</i> 0g	
Cholesterol 0mg	0%
Sodium 12.73mg	1%
Total Carbohydrate 78.78g	26%
Dietary Fiber 12.68g	51%
Total Sugars 60.63g	
Includes 0g Added Sugars	0%
Protein 3.26g	7%
Vitamin D 0mcg	0%
Calcium 138.14mg	13.8%
Iron 3.19mg	17.7%
Potassium 632.53mg	18%
Vitamin A 10.14IU	0.2%
Vitamin C 0.71mg	1.2%

*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.

