DRIED CALIFORNIA FIGS **NUGGETS**

HSC Number: 0804.20.80

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		

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Usage Ideas	Functional Benefit	Nutrition Facts
Baking Breads, muffins, cakes and other items with softer batters and dough	 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 	Serving size100gAmount Per Serving Calories333.05% Daily Value*Total Fat 0.54g1%Saturated Fat 0g0%Trans Fat 0g
Snacks Energy bars, trail mixes and yogurt coated	 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 	Cholesterol 0mg0%Sodium 12.73mg1%Total Carbohydrate 78.78g26%Dietary Fiber 12.68g51%Total Sugars 60.63g1ncludes 0g Added SugarsIncludes 0g Added Sugars0%Protein 3.26g7%Vitamin D 0mcg0%
Confectionery Chocolate, yogurt, carob coatings and bars	 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 	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%
Dairy Yogurts, cheeses, smoothies and ice cream	 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 	* 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.

