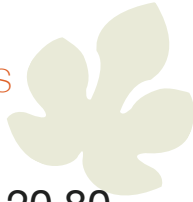


DRIED CALIFORNIA FIGS

PASTE

HSC Code: 0804.20.80



Dried California Figs - Paste is made with 100% fig, no fillers or extenders are added. Fig paste is blended to specification with one or more of California food grade figs (Adriatic, Calimyrna, Black Mission, Kadota, Sierra or Tena). Fig paste is available with seeds (regular) or seedless. Use regular paste in granola cereals and health bars to complement chewy, crunchy ingredients. The smooth texture of seedless paste makes it ideal for products where a smooth mouthfeel or an even texture is desirable, such as fillings and puddings. In addition to fig product applications, Fig paste may be combined with more expensive fruits to lower overall ingredient costs.

SPECIFICS

Ingredients:	California Dried Figs, may contain sulfites. Fig Juice Concentrate may be added to decrease density and make more spreadable.
Additions:	In the USA, sulfur dioxide may be added as a processing aid and potassium sorbate as a natural preservative. Processors comply with all food laws and regulations around the world. Natural and artificial flavors may be added upon request for custom specification.
Packaging:	18.14 and 36.28 kg polyethylene lined cases, industrial totes and containers
Moisture:	24% maximum
Consistency:	Variable depending on need and process
Water Activity	aw 0.65 to 0.75
Storage:	4.4-12.7°C; (40-55°F), 55% relative humidity (RH), max 12.1°C (55°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 Utilized in extruded centers, soft cookies and pastry fillings and moon cakes	<ul style="list-style-type: none"> • Works with baking extrusion technologies • Low aw activity and moisture increases shelf life • Naturally occurring organic acids of the fig heighten flavors resulting in reduced sodium • Adds texture and fiber with unique flavor options • Reduces baking time resulting in lower input costs
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 chile, curry and soy • Provides contrast of soft and chewy with crunchy ingredients
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 way to thicken and achieve desirable texture and mouth-feel • Blends well with flavors for synergy • Naturally occurring organic acids heighten flavors and allow for sodium reduction • No refined sugars • Superior color offering a natural, clean label caramel color spectrum • At .44 grams of glutamic acid per serving, figs contribute to umami
Confectionery Chocolate, including centers and fruit fillings	<ul style="list-style-type: none"> • Blends well with natural fruit flavors and exotic ingredients to carry and extend flavors • Low aw activity ensures compatibility and lack of blooming • 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 • Figs contain Glutamic acid and contribute to umami

Nutrition Facts	
Serving size	100g
Amount Per Serving	
Calories	305.3
% Daily Value*	
Total Fat 0.56g	1%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 13mg	1%
Total Carbohydrate 71.7g	26%
Dietary Fiber 13.23g	47%
Total Sugars 53g	
Includes 0g Added Sugars	0%
Protein 3.4g	7%
Vitamin D 0mcg	0%
Calcium 144.1mg	14.4%
Iron 3.33mg	18.5%
Potassium 660mg	19%
Vitamin A 10.57IU	0.2%
Vitamin C 0.74mg	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.