



California Fig Industry

Product Ingredient Handbook

When You Think Figs
Think California!



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Why Figs?

Figs are trending! They certainly have their place in ancient history but today chefs and consumers are rediscovering the fig and simply can't get enough. According to Mintel, a global market research firm that provides data and trend insights, **new products containing fig ingredients are on the rise around the world for flavor, functionality and nutritional benefits.** This is likely due to the fig's ability to fit into today's top trends: kosher, GMO-free, high-fiber, all-natural, gluten-free, trans fat-free, on-the-go and more!

Figs are also a blank canvas for the world's cuisine. From Mediterranean and Chinese to Indian and Japanese, figs and fig flavors are sublime in sauces, snacks, dressings, spreads, candies, baked goods, beverages and more. The flavor is unique and makes any recipe or product distinct and delicious.

While figs continue to gain momentum as a culinary staple, their reputation as a nutritious addition to the diet also remains strong. **Ounce for ounce, California Figs provide a nutritional punch that is unmatched by any other fruit.** In addition to being an excellent source of fiber, figs contribute essential vitamins and minerals to your diet, including iron, calcium, potassium, magnesium, vitamin B6 and copper. Figs are also rich in antioxidants, and are fat-, sodium-, and cholesterol-free.

Why California Figs?

California Figs are grown in the fertile soil of the Central San Joaquin Valley, home to one of the world's most famous fruit and vegetable growing regions. Commercial fig orchards are located in Fresno, Madera, Merced and Kern Counties. California Figs are harvested in the late summer and early fall. California Dried Figs are available year-round while Fresh Figs are available May-December.

California produces eight major varieties of figs: Black Mission (dried/fresh); Brown Turkey (fresh only); Calimyrna (dried/fresh); Conadria (dried only); Kadota (dried/fresh); Sierra (dried/fresh); Tena (dried only); Tiger (fresh only). Darker skinned figs such as Black Mission and Brown Turkey, are rich purple to black in color. Lighter skinned dried figs, such as Calimyrna, Conadria, Kadota, Sierra and Tena may be treated with sulfur dioxide to prevent browning.

Quality and food safety are among the highest priorities for California's fig farmers. That's why state of the art equipment and sustainable growing practices, such as water and tree management, are in place. In addition, California Figs are inspected by the Dried Fruit Association (DFA) of California to certify for grade and quality standards required by California's Department of Food & Agriculture, ensuring California Figs are the best in the world.

California Fig ingredient products are unique to California. The ingredients were developed to provide solutions to product developer needs. You won't find many of these products anywhere else.

When You Think Figs, Think California!

The Benefits of California Fig and Fig Ingredients At-A-Glance

Benefits	Description	Applications
Nutrient Dense	<p>Dietary Fiber</p> <p>California Figs are an excellent source of dietary fiber. Just 3-5 dried or fresh figs provide 5 grams of dietary fiber.</p> <p>Calcium</p> <p>The calcium content of California Figs is over 100 percent greater than other dried fruits.</p> <p>Potassium</p> <p>California Figs provide 7-10 percent of the Daily Value for potassium. On an equal weight basis, figs have nearly 80 percent more potassium than bananas.</p> <p>Antioxidants</p> <p>California Figs rank in the top quadrant of foods for antioxidant activity. These important compounds have been associated with lowered inflammation and decreased risk of disease.</p> <p>Other Nutrients</p> <p>California Figs outrank most fruits when comparing calcium, iron, magnesium, phosphorus, copper, manganese and other important nutritional components.</p>	<ul style="list-style-type: none">• Health foods and whole grain products.• Adult formulations and senior specialty products.• Use in a range of applications: baking, snacking and confectionery, sauces, condiments, beverages. Combine with whole grains, nuts, aromatic and warm spices.• Replaces fat, refined sugars, artificial color and flavors adding an overall natural fruit sweetness without overpowering.• Children's foods• Vegan• All-Natural• Gluten-Free• Low Fat• Low Cholesterol
Naturally Sweet	<p>California Figs have a desirable synergistic flavor and are intrinsically sweet. They are of particular interest to health food manufacturers and food product designers because they can reduce added-sugar content of products and offer “all natural” clean labels.</p>	<ul style="list-style-type: none">• Baking and cereals• Snacks and confectionery• Sauces, dressings and condiments

Benefits	Description	Applications
Shelf Stable	California Figs are very hydroscopic. When processed, dried figs retain moisture helping to extend product freshness and moistness.	<ul style="list-style-type: none"> • Yeast breads, pastries, muffins and quick breads • Snacks and energy bars
Natural Coloring	California Figs have a rich amber to dark brown color which is an excellent natural coloring in food products.	<ul style="list-style-type: none"> • Whole grain breads and foods • Cereals, cookies and cakes • Sauces and dressings
Texture	California Figs add texture and a pleasing mouthfeel to products. A wide variety of textures are available: From low moisture to high moisture, seeded and seedless, custom diced pieces, soft and conventional paste, juice concentrate, or powders.	<ul style="list-style-type: none"> • Baking and cereal • Snacks and confectionery • Sauces and dressings • Yogurt and smoothies • Ground meats
Flavor	California Figs are a flavor carrier and enhancer. When adding to savory ingredients, flavors are fuller with richer depth and perfect balance. Also can be added to more expensive ingredients to extend flavors and lower costs.	<ul style="list-style-type: none"> • Baking and cereal • Snacking and confectionery • Sauces, dressings and fillings • Ice cream, yogurts and smoothies
Piece Identity	California Fig pieces are perfect for added value product identity. Diced or extruded to specification as natural pieces or flavored. Pieces are also free flowing, integrate well into food products, and hold well in mixing processes.	<ul style="list-style-type: none"> • Baked products: breads, muffins, cookies, energy bars • Confectionery: panned fig pieces, chocolate bars, fillings • Dairy: yogurt, ice cream • Cereals and Snacks: granola, chips, fruit bars • Frozen novelties
Origin	California Figs are 100 percent real fruit and produced in a state known for high quality standards. With a small carbon footprint, there is traceability from the orchard to the production plant. California's fig farmers have a commitment to meeting the highest quality specifications in the world.	<ul style="list-style-type: none"> • California grown • Quality assurance • Consistent supply • Traceability

DRIED CALIFORNIA FIGS

WHOLE

HSC Code: 0804.20.40



California Dried Figs - Whole are fully ripened and dried naturally on the tree for maximum sweetness. Once dried, the fruit is harvested, sized and sorted. Quality fruit is then washed thoroughly, inspected and packaged at state of the art processing facilities. California Dried Figs are in good supply and available year-round. Naturally dried figs, such as the Black Mission, are dark purple in color. Lighter figs, such as Calimyrna, Kadota, Sierra, Tena and Conadria, may be sulfured or bleached to prevent browning.

SPECIFICS

Ingredients:	California Dried Figs, whole, food grade. Potassium sorbate/sorbic acid, natural preservatives are utilized in the USA and most export market countries. Sulfur dioxide may be added to preserve color.
Packaging:	9.07 and 13.6 kg (20 and 30 lb) polyethylene lined corrugated cases
Moisture:	21-30% (for moistures above 24%, potassium sorbate/sorbic acid is added to protect from yeast & mold growth)
Water Activity:	aw 0.65 to 0.75
Storage:	4.4-12.7°C; (40-55°F) 55% relative humidity (RH), 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

Variety	Description
Adriatic or Conadria	<ul style="list-style-type: none"> • Green-yellow skin (Fresh) • Dark-amber skin (Dried) • Mild and sweet flavors • Creamy texture • Used in formulations with other fig varieties for fig ingredients
Black Mission	<ul style="list-style-type: none"> • Purple-black skin (Fresh) • Dark-black skin (Dried) • Deep earthy flavors similar to Cabernet wine, Balsamic or Tawney port • Whole Figs and / or formulated with other fig varieties for fig ingredients
Calimyrna	<ul style="list-style-type: none"> • Pale-yellow skin (Fresh) • Light-golden brown (Dried) • Buttery-nutty caramel flavors similar to a Chardonnay wine • Whole Figs and / or formulated with other fig varieties for fig ingredients
Kadota	<ul style="list-style-type: none"> • Pale-amber skin (Fresh) • Sandy-brown skin (Dried) • Light fruit citrus flavors similar to a Sauvignon Blanc wine • Whole Figs and / or formulated with other fig varieties for fig ingredients
Sierra	<ul style="list-style-type: none"> • Light yellow-green skin (Fresh) • Light golden-brown (Dried) • Fresh sweet flavors like Riesling wine • Whole Figs and / or formulated with other fig varieties for fig ingredients
Tena	<ul style="list-style-type: none"> • Green-yellow skin (Fresh) • Light golden-brown (Dried) • Fresh sweet flavors similar to Riesling wine • Whole Figs and / or formulated with other fig varieties for fig ingredients

Nutrition Facts	
Serving size	100g
Amount Per Serving	
Calories	281.9
% Daily Value*	
Total Fat 0.52g	1%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 12.26mg	1%
Total Carbohydrate 66.16g	22%
Dietary Fiber 12.21g	49%
Total Sugars 49g	
Includes 0g Added Sugars	0%
Protein 3.14g	6%
Vitamin D 0mcg	0%
Calcium 133mg	13.3%
Iron 3.078mg	17.1%
Potassium 609mg	17%
Vitamin A 9.76IU	0.2%
Vitamin C 0.68mg	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.	



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.	

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.	



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

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%
Trans Fat 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.	



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
% Daily Value*	
Total Fat 0g	0%
Saturated Fat 0g	0%
Trans 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.	



DRIED CALIFORNIA FIGS

POWDER

HS Code: 804.20.80



California Dried Figs – Powder is prepared from whole dried figs that have been dried to low moisture, reduced in size to the specified granulation, and packed. The entire process is under continuous inspection to assure excellent quality, sanitary conditions, and good manufacturing practices as prescribed by the United States Department of Agriculture and Food & Drug Administration. Fig powder has similar characteristics as fig fiber - light to medium brown in color with mild fig characteristics and low sweetness. It is also used as a binding and bulking agent.

SPECIFICS

Ingredients:	California Dried Figs, food grade, silicon dioxide added as an anti-caking agent.
Color:	Light tan to brown
Flavor:	Fig, nuttiness
Granulation:	USS#20 / 95% Minimum
Moisture:	5% (maximum by weight)
Packaging:	40 pounds, polyethylene lined corrugated cases
Storage:	15.5°C; (60°F) 55% relative humidity (RH) 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, rolls, cakes and cookies	<ul style="list-style-type: none"> • Natural sweet nutty flavors with mild fig characteristics • Hydroscopic, increasing long term moisture and staling reduction • Integrates well into mixes • Reduces baking time resulting in lower input costs
Snacking Nutrition bars, cookies and wafers	<ul style="list-style-type: none"> • Sweet natural fruit flavor • Great nutritional and antioxidant addition into snacks • Rehydrates into snack bars and becomes chewy and adds texture
Sauces Breakfast porridge, soy based darker sauces and gravies	<ul style="list-style-type: none"> • Adds bulk • Adds dense nutrition and thickness • Provides natural sweetness and color • Adds umami, .44 grams per serving of glutamic acid
Pet Foods	<ul style="list-style-type: none"> • Adds fiber and nutrients to dog and cat foods without sugars • Integrates easily with dry grains and protein ingredients • Appealing aroma and taste for pets

Nutrition Facts	
Serving size	100g
Amount Per Serving	
Calories	344
% Daily Value*	
Total Fat 1.6g	9%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 15.0mg	1%
Total Carbohydrate 88g	23%
Dietary Fiber 12.21g	256%
Total Sugars 76g	
Includes 0g Added Sugars	0%
Protein 4.0g	20%
Vitamin D 0mcg	0%
Calcium 194mg	119.9%
Iron 3.3mg	137.8%
Potassium 960mg	17%
Vitamin A 179IU	0.2%
Vitamin C 0.74mg	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.	

Baking Product Concepts Featuring California Figs



California Fig Cookie

Ingredients:

California Fig Powder
California Fig Pieces (Diced)
California Fig Paste

Description:

California Fig Cookie is a rich molasses style cookie with rich indulgent flavors. California Fig Powder was used as the base for the cookie which resulted in high moisture. California Fig Paste acts as a binder while the California Fig Pieces provide product identity and craveable chewiness with no refined sugars and high nutrition, including fiber.



California Fig Swirl Bread

Ingredients:

California Fig Powder
California Fig Juice Concentrate
California Fig Nuggets
California Fig Paste

Description:

California Fig Swirl Bread has smooth creamy sweetness from figs with fruit forward flavors and complementing cinnamon balance. This bread was designed using the California Fig Powder because of its hygroscopic properties. A California Fig starter was used as the foundation of the bread dough.



Gluten Free Fig-Ginger Bread Biscotti

Ingredients:

California Fig Powder
California Fig Juice Concentrate
California Fig Paste
California Fig Pieces (Diced)

Description:

California Fig ingredients performed similar to “gluten” products providing a toasted finish and browning found in gluten containing baked goods. In addition, the fig ingredients retained more moisture in the cooking process providing a better texture to the final product.

Snacking and Confectionery Product Concepts Featuring California Figs



California Fig Almond Pepita Bar

Ingredients:

California Fig Powder
California Fig Pieces (Diced)
California Fig Paste

Description:

The California Fig Almond Pepita Bar utilizes several California Fig ingredients resulting in different benefits to the end product. Fig Powder performs as a binder and a moisture retainer. Fig Pieces provide texture and flavor. Fig Paste is also used as binder and for flavor. This unique combination of California Fig ingredients results in a nutritionally dense product without refined sugar.



California Fig Powerball

Ingredients:

California Fig Powder
California Fig Paste
California Fig Nuggets
California Fig Pieces (Diced)

Description:

California Fig Powerball was created as a snack on the go. The California Fig Powerball provides the consumer with all the health benefits that California Figs deliver without adding refined food products. The addition of sesame seeds to the California Fig Powerball creates a savory element that pairs well with its sweet interior.



California Fig Chocolate

Ingredients:

California Fig Powder

Description:

California Fig Chocolate was created resulting in a delicious combination of the natural cocoa and fruit notes found in California Figs. This unique ingredient might be a suitable supplement or replacement to expensive cocoa for new product development.

Sauce Product Concepts Featuring California Figs



California Fig Korean BBQ

Ingredients:

California Fig Paste
California Fig Juice Concentrate

Description:

When California Fig ingredients are blended with savory ingredients, such as salt, garlic, onions, soy sauce, sesame oil, red pepper paste and spices, figs can produce a “meaty” flavor that has a rich smoky aroma and taste.



California Fig Asian Steak Sauce

Ingredients:

California Fig Paste
California Fig Juice Concentrate

Description:

California Fig Asian Steak Sauce has a rich savory flavor and uses several California Fig ingredients. The combination of tomato, sesame oil, smoked paprika, ginger and ancho Chile powder with Fig Paste and Fig Juice Concentrate complements the fruit forward flavors of figs and gives boldness to this sauce.



California Fig Thai Red Curry

Ingredients:

California Fig Paste
California Mission and Golden Figs

Description:

California Fig Thai Red Curry has an aromatic and fresh flavors which are heightened with the use of California Fig ingredients. The combination of Chili, cumin, ginger, peppercorns, fennel, coriander, cilantro, lemon grass and shallots with Fig Paste, Fig Powder and whole Mission or Golden figs complements and brings harmony to this curry sauce with balance and freshness.

Beverage Product Concepts Featuring California Figs



California Fig Coffee

Ingredients:

California Fig Pieces (Diced)

Description:

California Fig Coffee has rich caramel, fruit, floral and acidic notes combined with the natural sweetness from California Figs. Excellent as decaffeinated, no added sugar, coffee or latte. Timely with the global coffee market facing a shortage with long term implications to availability and pricing.



California Fig Soda

Ingredients:

California Fig Juice Concentrate
California Fig Soaking Liquid

Description:

California Figs unique color and natural sweetness, provide a creative option for consumers craving sodas and wanting a healthy replacement. This is also an excellent replacement for high fructose corn syrup and artificial colors.



California Fig Kombucha

Ingredients:

California Fig Juice Concentrate
California Fig Soaking Liquid

Description:

Kombucha is a new trendy and popular drink that is often times not flavorful. It is a 'good for you' drink that contains probiotics. Adding California Fig Juice Concentrate to it would make a probiotic and antioxidant rich drink.

Notes



When You Think Figs, Think California!



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