



CALIFORNIA FIG INGREDIENTS

PRODUCT HANDBOOK





E-Diced

Paste

*Juice
Concentrate*

*Whole
Mission*

Diced

*Whole
Golden*

Powder

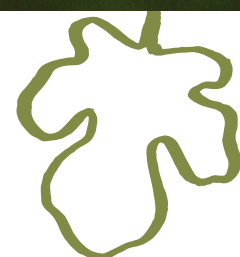


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Why Figs?



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. In fact, 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: organic, 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. California Figs provide a nutritional punch that is unmatched by any other fruit.

In addition to being a good 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 seven major varieties of figs: Black Mission (dried/fresh); Brown Turkey (fresh only); Conadria (dried only); Kadota (dried/fresh); Sierra (dried/fresh); Tena (dried only); and 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 Conadria, Kadota, Sierra and Tena, may be treated with sulfur dioxide to prevent browning.

WHEN YOU THINK FIGS, THINK CALIFORNIA!

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.

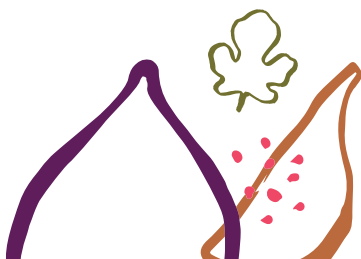


The Benefits of California Fig Ingredients



BENEFITS	DESCRIPTION
Nutrient Dense*	<p>Dietary Fiber: California Figs are a good source of dietary fiber. Just 3-5 dried or fresh figs provide 5 grams of dietary fiber.</p> <p>Calcium: The calcium content of California Figs is over 100 percent greater than other dried fruits.</p> <p>Potassium: 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: 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: California Figs outrank most fruits when comparing calcium, iron, magnesium, phosphorus, copper, manganese and other important nutritional components.</p>
Naturally Sweet	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.
Shelf Stable	California Figs are very hygroscopic. When processed, dried figs retain moisture helping to extend product freshness and moistness.
Natural Coloring	California Figs have a rich amber to dark brown color which is an excellent natural coloring in food products.
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.
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.
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.
Origin	California Figs are 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.

*Based on a 40g serving size





California Dried 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 Kadota, Sierra, Tena and Conadria, may be sulfured to prevent browning.

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

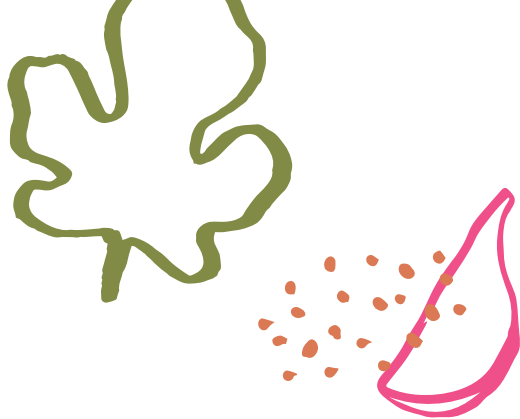
Moisture: 21-30% (for moistures above 24%, potassium sorbate/sorbic acid is added to protect from yeast & mold growth)

Water Activity: 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



NUTRITION COMPOSITION	
California Figs: Dried/Uncooked	
	Amount: 100g
Energy	250kcal
Saturated Fat	0g
Total Fat	0g
Cholesterol	0mg
Sodium	0mg
Total Carbohydrate	64g
Dietary Fiber	10g
Total Sugars	48g
Added Sugars	0g
Protein	3g
Vitamin D	0mcg
Calcium	160mg
Iron	2mg
Potassium	680mg
Source: USDA National Nutrient Database for Standard Reference Legacy Release (2018)	



For complete list
of nutrient data:





California Dried Figs

DICED

HSC Code: 0804.20.80

California Dried Figs - Diced fit the size and shape specifications that meet the needs of the food 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.

Ingredients: California Dried Figs, dextrose, rice flour or oat 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 (642 - 1,193 per lb)

Moisture: 20-24%

Water Activity: 0.65 to 0.75

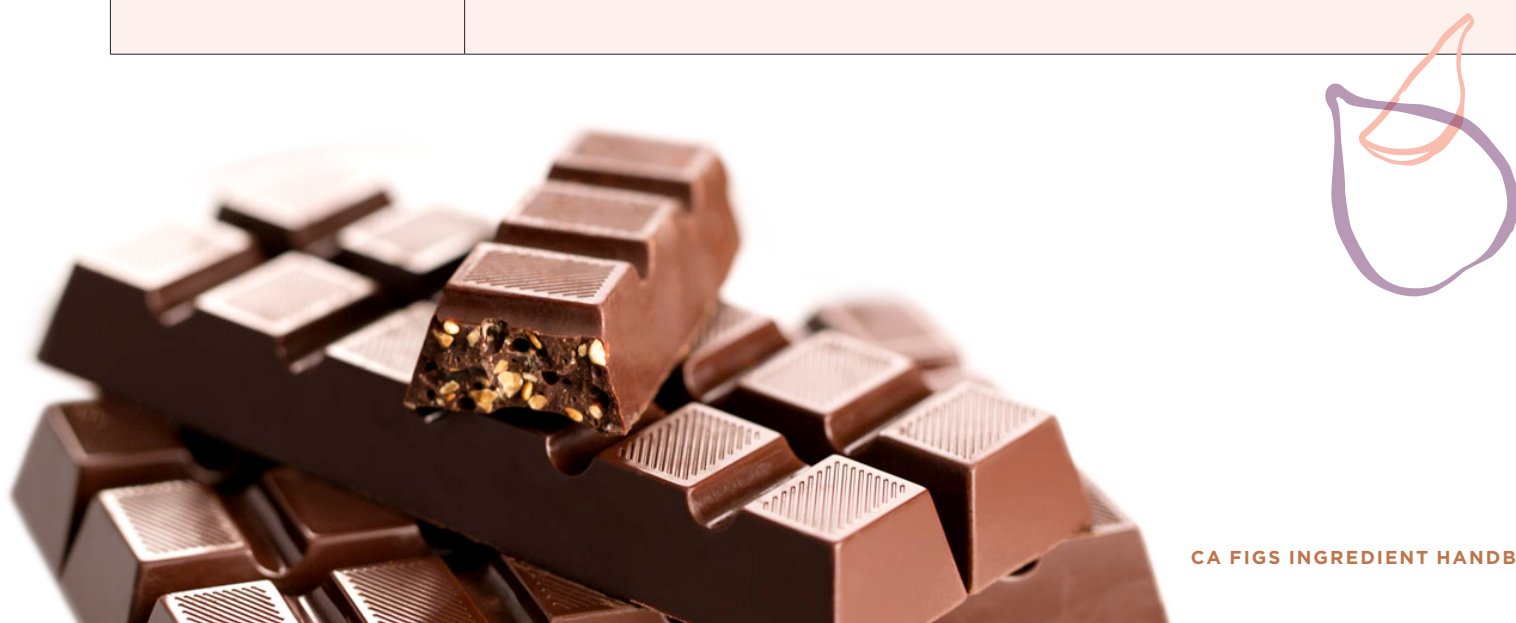
Storage: 4.4-12.7°C; (40-55°F)
55% relative humidity (RH), maximum 21°C (70°F)

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

*Sizes of individual diced figs will vary by 1/8" in any dimension.

APPLICATIONS	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 a_w 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 a_w 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





California Dried 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, Black Mission, Kadota, Sierra or Tena). Fig paste is available with seeds (regular) or seedless in various consistencies. 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.

Ingredients: California Dried Figs. Fig Juice Concentrate may be added to decrease density and make more spreadable. May contain sulfites to preserve coloring.

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 (50 and 80 lb)

Consistency: Variable depending on need and process

Moisture: 24% maximum

Water Activity: 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

APPLICATIONS	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 a_w 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 a_w 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 • Figs contain glutamic acid and 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 a_w 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





California Dried Figs

EXTRUDED-DICED

HSC Code: 0804.20.80

California Dried Figs – Extruded Diced (E-Diced) are natural fig paste formed into shapes of different dimensions and may include other binding ingredients such as fruit solids, glycerin, cornstarch, vegetable oils or dextrose. E-Diced are available with or without seeds. The finished product is coated with dextrose, rice flour or oat flour to keep them free flowing. In addition to natural fig flavor, E-Diced can be flavored with natural fruit flavors and concentrates. E-Diced provide uniform size and physical characteristics perfect for your product development needs.

Ingredients: California Dried Figs, dextrose, rice flour or oat flour. May include other binding ingredients such as fruit solids, glycerin, cornstarch, vegetable oils or dextrose.

Packaging: 9.07 and 13.6 kg (20 and 30 lb) polyethylene lined corrugated cases

Sizing: .47 to .95 centimeters (3/16" to 3/8"), approximate

Moisture: 16-24% (approximate)

Water Activity: 0.55-0.70

Fruit Content: Up to 100% (contact supplier)

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

APPLICATIONS	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
Cereals/ Snacking Energy bars, trail mixes and yogurt coated	<ul style="list-style-type: none"> • Low a_w 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 a_w 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





California Dried Figs

JUICE CONCENTRATE

HSC Code: 2009.89.70

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 4.6 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.

Ingredients: California Dried Figs, soluble fig solids and water.

Packaging: 18.92 liter pails (5-gallon); 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

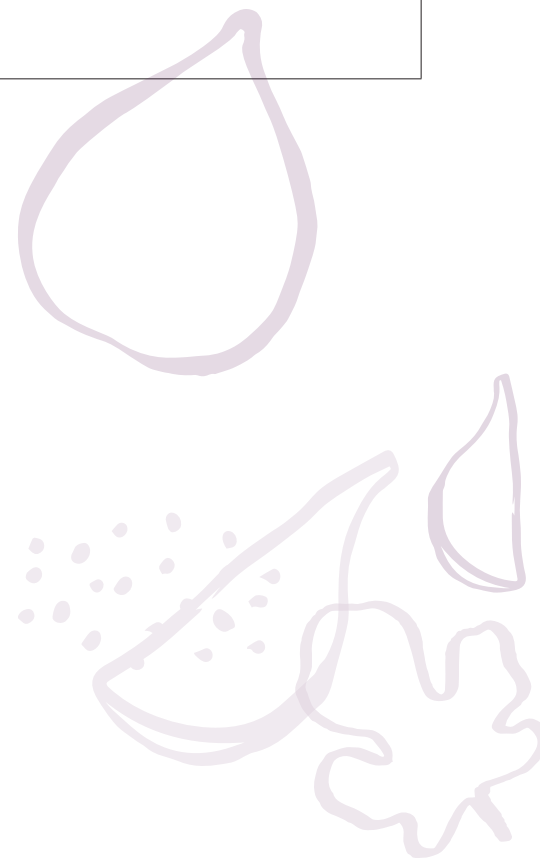
Titrratable Acidity (TA): 0.6-1.3 (as citric)

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

APPLICATIONS	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 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 Figs contain glutamic acid and contribute to umami
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





California Dried Figs **POWDER**

HS Code: 804.20.80

California Dried Figs – Powder is prepared from whole dried figs that have been dried to a lower moisture, reduced in size (ground) to the specified granulation, and packed. Fig Powders are processed, packed and shipped in accordance with current Good Manufacturing Practices (GMP) and in compliance with the US Food & Drug Administration (FDA) Food, Drug & Cosmetic Act of 1938. Fig Powder is light tan to brown in color with mild fig characteristics and low sweetness. It can be used as a binding and bulking agent.

Ingredients: California Dried Figs, food grade anti-caking agents added as a processing aid.

Color: Light tan to brown

Flavor: Fig, nuttiness

Granulation: US Sieve Size: 40, 50 and other sizes. 95% minimum (other sizes available including granules and pieces)

Moisture: 5% (maximum by weight)

Water Activity: <0.70

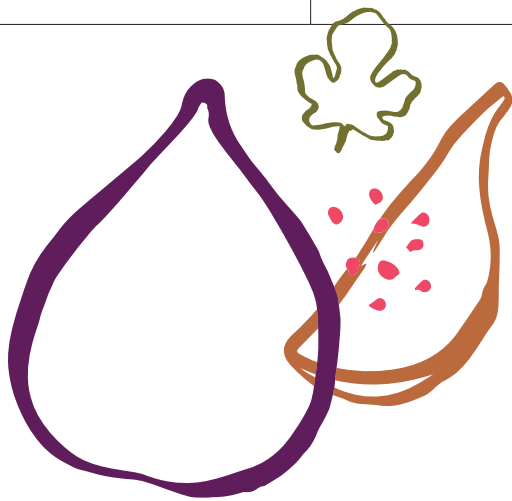
Packaging: 18.4 kg (40 lb) polyethylene lined corrugated cases

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.

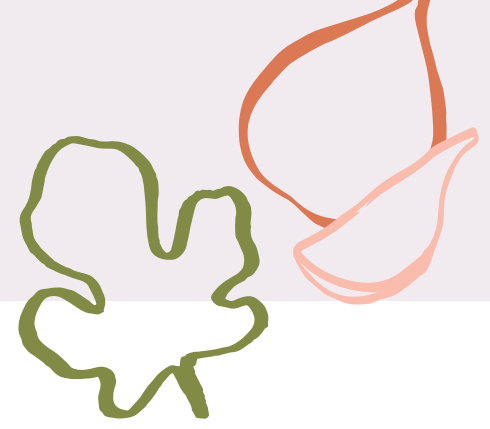
Country of Origin: United States of America

APPLICATIONS	FUNCTIONAL BENEFIT
Baking Breads, rolls, cakes and cookies	<ul style="list-style-type: none"> Natural sweet nutty flavors with mild fig characteristics Hygroscopic, 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 Figs contain glutamic acid and contribute to umami
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



Product Concepts

featuring California Figs



California Fig Cookie

Description:

California Fig Ingredients add function and flavor in this molasses style cookie. California Fig Powder is used as the base for the cookie which results in high moisture. California Fig Paste acts as a binder while the California Fig Pieces (Diced or E-Diced) can provide product identity and craveable chewiness with no refined sugars and added nutrition, including fiber.



California Fig Swirl Bread

Description:

California Fig Swirl Bread has a 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. Diced or E-Diced Figs provide texture, flavor, and premium identity.



California Fig-Ginger Biscotti

Description:

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



California Fig Pancake

Description:

California Fig Powder amplifies the color and adds a subtle nutty flavor to pancake mix. A big plus is that Fig Powder is gluten free and full of fiber. And these pancakes are even better with syrup made with a touch of California Fig Juice Concentrate which intensifies the maple making a delightful syrup.



California Fig Powerball

Description:

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 for a delicious on-the-go snack.



California Fig Almond Bar

Description:

California Fig Almond 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 (Diced or E-Diced) 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 Chocolate

Description:

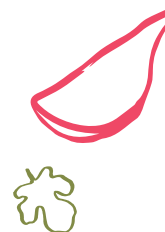
California Fig Chocolate was created using a delicious combination of natural cocoa and the fruit notes found in California Figs. This unique ingredient might be a suitable supplement or replacement to expensive cocoa for new product development.



California Fig Mochi

Description:

California Fig Ingredients add a distinct, premium flavor to dairy products. Pasteurized to spec and coated in oat or rice flour, California Figs keep their shape and texture in cheese, ice cream and yogurt. California E-Diced Figs were used in this California Fig Mochi where chocolate and fig combine for a fantastic flavor bomb.



Product Concepts featuring California Figs



California Fig Korean BBQ Sauce

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

Description:

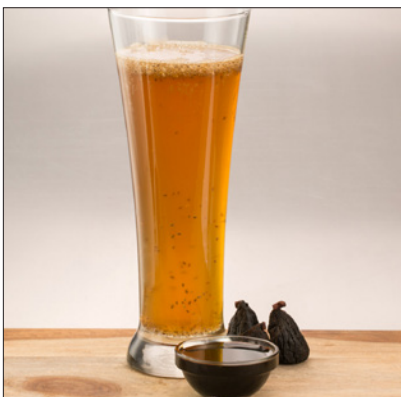
California Fig Asian Steak Sauce has a rich savory flavor and uses several California Fig Ingredients. The combination of tomato, sesame oil, smoked paprika, ginger and ancho chile powder with Fig Paste and Fig Juice Concentrate complements the fruit forward flavors of figs and gives boldness to this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



California Fig Thai Red Curry

Description:

California Fig Thai Red Curry has 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.



California Fig Kombucha

Description:

Kombucha continues to be an on trend and popular drink that is often times not flavorful. Adding California Fig Juice Concentrate to it would make a probiotic and antioxidant rich drink with a hint of fig flavor and sweetness.



California Fig Coffee

Description:

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



California Fig Panini

Description:

California Diced or E-Diced Figs elevate any panini, adding just the right amount of sweetness to the saltiness of the prosciutto and creamy fontina. A fig jam made from California Dried Fig Paste is an alternative for adding a spread of sweet to savory dishes.



California Fig Meatballs

Description:

These tender California Fig Meatballs are made with ground pork and get a touch of sweetness from California Fig Paste. They can be served on top of al dente pasta that has been tossed in a rich, sweet California Fig Tomato Sauce featuring California Diced Figs.



California Fig Crisps

Description:

California Diced Figs add texture, color and flavor to crackers and crisps. Topped with any cheese, a chewy fig crisp is gaining popularity in cheese aisles across the country. Naturally sweet, the sugars bake in with nuts and seeds for a caramelized and crispy crunch.



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