

BLUE RIBBON SOFT FIG PASTE APPLICATIONS — CURRENT AND POTENTIAL

- Fig balsamic vinegar
 - Fig vinaigrette dressing
 - Fig jam
 - Fig tapenade
 - Almond fig and balsamic vinegar cookies
 - Vidalia onion and fig sauce
 - Fig bars
 - Fig swirl ice cream
 - Nutrition bars (energy or carbohydrate bars, meal replacement bars, women-only bars)
 - Yogurts, drinkable and spoonable
 - Chutneys
 - Cookies
 - Scones
 - Coffeecake swirls
 - Mediterranean fig spread (accompany cheese trays)
 - Fig and apple pastry filling
- Other:
- Pet foods

Valley Fig Growers is located in Fresno, California. All of the commercially sold dried figs produced in the United States are grown in the Fresno area and north, in the fertile San Joaquin Valley. California represents 12% of the world production of dried figs. Established in 1959, Valley Fig Growers is the largest handler of figs in North America. The cooperative represents about 50% of the California fig industry.

Valley Fig markets its products worldwide. Retail products are sold under Valley Fig Growers own brand names of Blue Ribbon®, Blue Ribbon® Orchard Choice®, Sun-Maid® and Old Orchard®.

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FIG FANTASY DESSERT

Pastry:

- 1 cup (2 sticks) unsalted butter, at room temperature
- 1/2 cup granulated sugar
- 1 large egg
- 1 large egg yolk
- 1 teaspoon vanilla extract
- 2 3/4 cups all purpose flour
- 1/4 teaspoon salt

Filling:

- 30 ounces (3 cups) Blue Ribbon Soft Fig Paste
- 1/4 cup Blue Ribbon Fig Concentrate
- 1/4 cup granulated sugar
- 1/4 cup honey or corn syrup
- 1 teaspoon orange zest

Topping:

- 1 egg yolk mixed with 2 teaspoons water

To make pastry, beat butter and sugar with electric mixer on medium-high speed until light and fluffy. On low speed, beat in egg, egg yolk, and vanilla. Gradually add flour and salt, beating just until combined. Divide dough into 2 equal pieces. Place each on plastic wrap, form into a rectangle and wrap airtight. Chill until firm, about 2 hours or overnight. For filling, beat fig paste, fig concentrate, sugar, honey and zest with electric mixer until blended. (Filling will be very thick and sticky.)

Preheat oven to 375°F. Roll one piece of dough on lightly floured surface to fit bottom of greased 9- x 13-inch baking pan. Drop small spoonfuls of filling on dough and spread with back of oiled spoon to within 1/8-inch of edges. Roll remaining dough to 9- x 13-inch rectangle and place on filling. Press edges of dough to seal. Mix egg yolk with water and brush on top of dough. Bake for 25 to 30 minutes, until edges begin to brown and top is golden. Cool in pan on wire rack. Serve warm or at room temperature, cut into squares. Makes 12 servings.

Soft Fig Paste

Innovation Meets Excellence



Soft Fig Paste Brings it All Together in One Remarkable Product

Blue Ribbon Soft Fig Paste, made from figs grown in the fertile San Joaquin Valley of California, is known for its exceptional nutritional value and excellent taste. Fig paste is combined with fig concentrate to make a soft and easy to handle fruit paste. Using Blue Ribbon Soft Fig Paste saves time and labor since it can be used directly from the container, no need to heat and mix with liquid ingredients to soften. Since Blue Ribbon Soft Fig Paste comes ready to use right from the container, there is no waste. For a custom formulation, the fig concentrate can be removed and your favorite liquid sweetener used. Blue Ribbon Soft Fig Paste is the perfect addition to baked goods, sauces, spreads, and fillings.

Whole figs, with their natural richness and luxurious texture form the basis of all Valley Fig Growers products. Dried California Figs transform a variety of foods from good to great. Their distinctively sweet fruit flavor is concentrated, yet tempered with a soft, nutty quality. This complex flavor profile makes figs and fig products versatile enough to enhance a spectrum of ingredients and tastes including salty, sweet, sour and savory.

BLUE RIBBON SOFT FIG PASTE — COMPOSITION PER 100 GRAMS

NUTRIENTS		VITAMINS		MINERALS	
Water	24% max.	Ascorbic Acid	0.432mg	Calcium	94.468mg
Proteins	2.541g	Riboflavin	0.136mg	Copper	0.248mg
Lipids (total fat)	8.128g	Thiamin	0.173mg	Iron	2.313mg
Carbohydrates	69.198g	Niacin	0.810mg	Magnesium	52.960mg
Fiber	8.126g	Folic Acid	11.322mg	Phosphorous	72.440mg
Energy	289.688 kcal	Vitamin B6	0.291mg	Potassium	666.124mg
				Sodium	13.677mg
				Zinc	0.733mg

NUTRITION

Dried California Figs contribute a variety of essential vitamins and minerals and a significant amount of dietary fiber.

Health Claims Approved by the FDA that apply to dried figs:

- Diets low in saturated fat and cholesterol and rich in fruits, vegetables, and grain products that contain some types of dietary fiber, particularly soluble fiber, may reduce the risk of heart disease, a disease associated with many factors.
- Low fat diets rich in fiber-containing fruits, vegetables and grain products may reduce the risk of some types of cancer, a disease associated with many factors.
- Low fat diets rich in fruits and vegetables (foods that are low in fat and may contain dietary fiber, Vitamin A, or Vitamin C) may reduce the risk of some types of cancer, a disease associated with many factors. Dried California Figs are high in dietary fiber.

BLUE RIBBON SOFT FIG PASTE ADVANTAGES

- Easy to spread and ready to use right out of the container
- 100% California figs
- Mixes well in small (8 qt.) to large commercial sized mixers
- Comes in two convenient forms: seeded (with tiny crunchy seeds) and de-seeded (without the seeds — they're actually still there, but finely ground so there's no crunch)
- Kosher
- Available as USDA certified organic

QUALITY ASSURANCE

The Quality Control staff at Valley Fig Growers ensures that the highest possible quality standards are met. Valley Fig also boasts the only microbiological lab in the California fig industry, giving instant access to more in-depth analysis of products to ensure the finest in quality.

As a result of a rigorous quality assurance program, outgoing standards for all fig products meet or exceed U.S. Department of Agriculture and U.S. Department of Food and Drug Administration standards.

TECHNICAL SPECIFICATIONS	
Flavor:	Sweet and fruity
Quality:	Fig paste is made from inspected figs that meet the requirements of the State of California Marketing Order for Fig Paste and combined with food grade concentrates
Colors:	Dark brown
Moisture:	24% maximum
Preservatives:	None For added stability, potassium sorbate may be added upon request
Packaging:	50 pound/22.68kg (5 gal.) poly pails with re-closable cover
Storage:	40-55° F, 55% RH maximum; 70° F, 55% RH maximum
Net Shipping weight:	50 pounds (gross 52.5)/22.68kg (gross 23.81kg)
Case Cube:	1.276 cubic feet
Quantity per pallet:	36 pails (450 pails per container)
pH (1:1 dilution)	4.0-4.5
Acidity (as citric acid)	1.10-1.30%
Glucose	25.060g/100g
Fructose	32.606g/100g
Sucrose	0
E. Coli (MPN/g)	Negative
Salmonella	Negative
Coliform	Less than 10
Staphylococcus Aureus	Negative

