Valley Fig Growers
Industrial Products

BLUE RIBBON ORCHARD CHOICE
FIG CONCENTRATE
Our concentrate contains no preservatives or additives. It is a pure water extract of the figs which has been concentrated to a minimum of 70º Brix. Fig concentrate has many uses. It may be reconstituted into single strength fig juice. Fig Concentrate is a natural coloring and anti-staling agent as well as a flavor enhancer. Valley Fig Growers is the largest U.S. producer of edible fig concentrate.

BLUE RIBBON ORCHARD CHOICE
FRUIT NUGGETS™
Our nuggets are customized, extruded and formed fruit products. They are specially formulated for those who need a fruit product with uniform physical and technical attributes. Uniform in density, Fruit Nuggets are free-flowing and easy to scale and batch. They can be produced in a range of sizes.

BLUE RIBBON ORCHARD CHOICE
FIG PASTE
This product can be customized for you from any of the fig varieties—Calimyrna, Mission, Adriatic or Kadota. Our food technologist will work with you to meet your current specifications or to develop a fig paste blend which meets your exacting needs for taste, color, and consistency. Blue Ribbon Orchard Choice Fig Paste is processed in three stages. The figs are first washed and cleaned, then they undergo internal inspection and microscopic analysis by the Dried Fruit Association.

BLUE RIBBON ORCHARD CHOICE
FIG POWDER
This versatile ingredient is a high-fiber, free-flowing powder derived from figs. It is low in sweetness and is excellent for use as a binding or bulking agent.

Blue Ribbon Orchard Choice Fig Varieties
Calimyrna Figs
A golden-colored fruit with tender skin and a sweet, nutty flavor. Similar to the Mission Fig, the fruit is consumed in many forms such as fresh, dried, paste or concentrate. It is a favorite of consumers whether eaten right out of the bag or in delicious recipes. Calimyrnas represent 35% of the California fig crop.

Kadota Figs
Used primarily for canning or as a specialty product—the sulfur Tray Dried Kadota. This variety represents 5% of the fig category.

Adriatic Figs
A smaller sized, amber colored fig with a delicate flavor. It accounts for 35% of the total California fig crop.

Mission Figs
Dark-purple, sweet, thin-skinned fruit which are consumed in many forms including, fresh, dried, paste and concentrate. This popular variety accounts for 25% of the California crop and is delicious right out of the package or in recipes.

Valley Fig Growers
2028 South Third Street
Fresno, CA 93702
Phone: (559) 237-3893   Fax: (559) 237-3898
www.valleyfig.com

We supply the world with delicious, nutritious California Figs. Valley Fig Growers leads the California Fig industry with innovative ideas, new product development, outstanding customer service, and a superior product line. No one cares like Valley Fig Growers cares. Contact us for any of your dried fig or new product development needs. We will help you develop premium quality, cost effective products that meet your exacting specifications.
Valley Fig Growers, producer of Blue Ribbon Orchard Choice Figs, is the largest handler of figs in North America. Established in 1959, the cooperative has more than 50 grower members and is headquartered in the fig capital of the U.S. - Fresno, California.

The San Joaquin Valley area of California is perfectly suited to growing figs. The hardy fig trees thrive in the hot, dry summers and rainy winters. Figs have been growing in California since the early 1500's and are now a sizable participant in the world of California agriculture.

Once harvested, the delicious fruit begins its processing journey. The figs are size graded, washed, processed and sorted for use in various package types and product forms. During each step of processing we ensure Blue Ribbon Orchard Choice Figs meet or exceed the rigorous standards of the independent Dried Fruit Association inspectors, as well as our own exacting criterion. All of our customers can be assured that figs purchased from Valley Fig Growers are the highest possible quality.

Figs are unique, not only for their wonderful flavor, but also for their unusual maturation process. Surprisingly, fig trees have no flowers on their branches; instead, the blossoms are inverted and develop inside the fruit. The figs grow from June to late August and are allowed to fully ripen on the tree from August through September. The figs then fall to carefully prepared ground where further drying and then harvesting occurs. The figs will be harvested several times during the season.
BLUE RIBBON ORCHARD CHOICE FIGS: Sized, graded and processed to fit your needs.

Mission Figs

Calimyrna Figs

Nutrition Information

Blue Ribbon Orchard Choice Figs are among the most nutritious of all fruits. They are an excellent source of important minerals such as calcium, potassium, phosphorus and iron. Blue Ribbon Orchard Choice Figs are also rich in dietary fiber. In fact, with 5 grams of dietary fiber per 42 grams (1 1/2 oz.), Blue Ribbon Orchard Choice Figs have more fiber than any other common fruit.

No need to worry about fat, sodium, or cholesterol either; these sweet, chewy fruits contain none.

The Nutritional Value of Blue Ribbon Orchard Choice Figs:

Nutrition Facts

Per 100 grams (3 1/2 ounces)
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VALLEY FIG GROWERS

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Product of USA
BLUE RIBBON ORCHARD CHOICE FIGS

When only the best California Fig products will do.

Each and every one of our California Fig ingredient products provides great taste and a concentrated source of valuable nutrients. The products shown are excellent additions to any food item, but are especially suitable for baked goods. All of our Blue Ribbon Orchard Choice products can be customized to your exacting specifications. Blue Ribbon Orchard Choice California Figs — your source for flavor and nutrition.

**TRAY DRIED KADOTA FIGS**

**Diced Figs**
- Convenient ingredient size
- Stems removed, virtually defect free
- Color and flavor can be added
- Available in 25 pound net weight poly-lined cases

**MISSION FIGS**

**Fig Paste**
- 100% figs
- Available with or without seeds, light or dark color
- Flavor, color and consistency can be customized
- Excellent value
- Can be used as a fat replacer
- Available in 40 or 80 pound net weight poly-lined cases

**LIGHT DESEED PASTE**

**DARK SEEDED PASTE**
Contact Valley Fig Growers for more information on how Blue Ribbon Orchard Choice Fig products can improve the taste and nutrition of your recipes. Or, allow us to assist you with our recipes and usage suggestions tailored to your individual needs. Our technical center can provide a wealth of information about the versatility and benefits of figs and fig products.

**Fig Powder**
- Light brown, free-flowing powder, 50 mesh particle size
- Can replace other costly fruit powders
- High in calcium and fiber
- Can be used as an ingredient or nutritional supplement
- Packed in 40-pound net weight poly-lined cases

**Fig Nuggets**
- Extruded paste (either seeded or deseeded) product, readily combines with other ingredients
- Can be used in breads, cookies, cereals, baked goods and desserts
- Flavor and color can be customized
- Free flowing
- Available in 30-pound poly-lined cases

**Fig Concentrate**
- A sweet, water extract of dried figs
- Concentrated to 70° Brix (70% sugar solids)
- Used as coloring, anti-staling agent, humectant, sweetening agent or flavoring
- Available in 5 gallon pails or 55 gallon drums

**Blue Ribbon Orchard Choice California Figs** are the best selling figs in the industry. The amount of fiber, calcium, potassium and iron in our figs combine to make them one of the most nutritious dried fruits. This excellent nutrition profile is maintained whether the fig is in a sliced, diced, powdered, concentrated or paste form.