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BLUE RIBBON	Fig Bulk Packs – General Information
BLUE RIBBON	Organic Figs



Valley Fig Growers

2028 South Third Street (93702)
P O Box 1987, Fresno, CA 93718

Phone: (559) 237-3893

Fax: (559) 237-3898

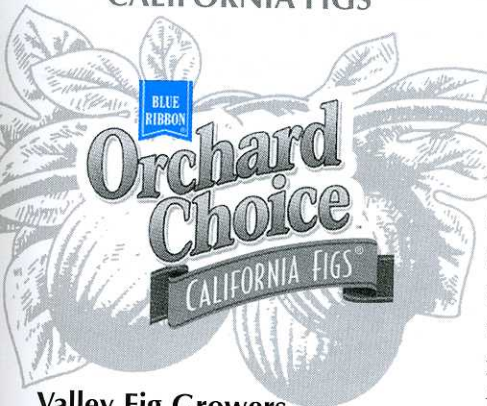
<http://www.valleyfig.com>

Valley Fig Growers is a grower owned cooperative who has members committed to the practice of organic farming. Located in the fertile San Joaquin Valley of central California, our Blue Ribbon Orchard Choice Organic California Figs and fig products come from a tradition of quality. That tradition of quality and a special sense of grower pride are important parts of producing the best tasting figs in the world. We're proud of the heritage of excellence that stands behind every Blue Ribbon Orchard Choice Fig; it's a guarantee of quality that is the cornerstone of our business.

The process that brings our organic figs and fig products of the highest quality begins in our orchards. Our certified organic figs are grown in orchards that have been free of pesticide, herbicide and fertilizer use for at least three years. Grower members must keep detailed records of methods and materials used to grow their organic California Figs. Our processing plant in Fresno, California is certified to pack organic products. This certification from orchard to customer allows for organic integrity throughout the entire chain of custody.

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CALIFORNIA FIGS



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California Certified Organic Farmers (CCOF) is the certifying organization for Valley Fig Growers' California figs. Our organic California Figs and fig products adhere to the stringent requirements of the CCOF and are labeled accordingly: "Certified by the California Certified Organic Farmers (CCOF)." This USDA accredited certification agency ensures that the National Organics Program (NOP) federal standards are met or exceeded. CCOF helped plant the seeds that grew the organic movement into an industry. Founded in 1973, CCOF was the first organization to certify organic farms in North America. CCOF set the uniform guidelines and worked to legally define the

word "organic". CCOF only certifies farmers, processors, retailers and wholesalers who comply with their industry setting standards and those standards required by state and national law. Their inspectors closely examine the crops, land, facilities, process and paperwork of members before issuing their stamp of approval.

Contact us to find out how we can help your company by providing the best quality organic California Fig and fig products with very competitive prices.



California Certified Organic
Farmers (CCOF)



CALIFORNIA FIGS

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There are three types of processed figs offered in bulk. Blue Ribbon Orchard Choice brand figs have a moisture content of 26-30%. White Ribbon brand figs have a moisture content of 21-24%. Blue Ribbon Orchard Choice Organic Figs are grown and processed according to USDA organic standards certified by the State of California and the California Certified Organic Farmers (CCOF) organization; Valley Fig Growers is certified as an Organic Processor of figs.

"Surfacing" of natural sugars occurs more rapidly at lower moisture levels and appears as surface sugar crystals. No liability for prevention of this natural phenomenon is assumed by Valley Fig Growers. The appearance of "sugaring" does not indicate spoilage; it merely

alters the product's appearance. All moisture determinations are made by the DFA moisture meter.

Preservatives

Dried Figs in their natural condition are a remarkably stable food; however, when the moisture content is raised to enhance their palatability, they become more susceptible to mold and yeast action. To preserve high moisture processed figs, potassium sorbate is added. This preservative, approved by the Food and Drug Administration, is widely used in the food industry.

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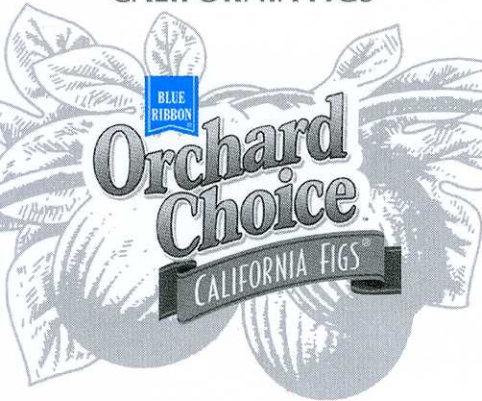
41126-91533 AA (10/04)

When added to foodstuffs, potassium sorbate releases sorbic acid, its preserving component. Sorbic acid is a polyunsaturated fatty acid very similar to other such acids which occur naturally in edible fats and oils. Sorbic acid is completely metabolized in the body, and therefore may be considered a food. It is effective as a mold inhibitor and does not affect the flavor or taste of the treated food. The amount of sorbic acid required to obtain a preserving action is nominal; as a rule, 500 ppm or 0.05% (by weight) is sufficient.

Sulfur dioxide may be used on Calimyrna, Kadota and Adriatic varieties to retain color. These varieties may be available without sulfur dioxide on special order.

Recommended Storage

- 40°- 55°F, 55% RH ideal
- 70°F, 55% RH maximum

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The Adriatic Fig variety originated in Italy and comprises about 35% of the total California dried fig crop. This variety and its subvarieties (Conadria and DiRedo) do not require pollination (caprification). Amber-colored and smaller in size than the Calimyrna, these figs have a rich fig flavor that comes through in finished products.

Adriatic Figs can be used whole or blended with other varieties of figs for the production of fig paste and fruit nuggets.

Special Physical & Chemical Characteristics and Limits

See Fig Paste Specification.

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The Kadota variety of fig represents about 5% of the total California dried fig crop. This variety is mainly used fresh for canning. Small in size, Kadota figs have a thicker skin and a limited number of small, undeveloped seeds. There are two types of dried Kadota figs.

Natural Kadota: As with all figs, the Natural Kadota starts drying on the tree. The drying process is completed in the drying yard. It has a light to medium amber color.

Tray Dried Kadota: These figs are harvested in the fresh state, placed on trays, sulfured and sun-dried. They are pale yellow to light amber color, and are considered an Asian delicacy, especially in Chinese cooking. Tray Dried Kadotas are also used in the production of paste blends and contribute to the lighter color of the final product. These figs are also available diced or sliced.

Physical Characteristics

- Moisture: 27% maximum (as determined by the DFA moisture meter)
- SO₂ content of the fruit varies but normally ranges close to 2000 ppm
- Dried Fruit Association of California Standards

FIG PASTE

Because of their very light color and distinct SO₂ taste, Tray Dried Kadotas can be used in fig paste blends in small amounts.

DICED AND SLICED TRAY DRIED KADOTA FIGS

Tray Dried Kadotas are ideal for dicing and slicing, since they do not have the tough, woody stem typical of dried figs. Other varieties must have stems removed prior to the dicing or slicing process. The stem is formed during the natural ripening

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cycle of the fruit. The Tray Dried Kadota, however, is hand picked from trees prior to formation of any woody tissue. Accordingly, there are no hard stem pieces in the diced product. After harvesting, the fruit is placed on trays, sulfured and sun dried.

The Tray Dried Kadota Fig is characterized by a pale yellow to light amber color and a delicate fig flavor. The diced and sliced products expose the tiny seeds which lend the textural interest characteristic of figs.

Diced Tray Dried Kadota Figs can readily be utilized in cookies, muffins and cupcakes. Trail mixes, confections, "natural" candy bars, etc. There are very promising prospective applications for this unique ingredient.

Particle Sizes

Diced: 1) $\frac{3}{8}$ " x $\frac{3}{8}$ " x $\frac{3}{4}$ "

2) $\frac{1}{4}$ " x $\frac{1}{4}$ " x $\frac{1}{2}$ "

Physical Characteristics

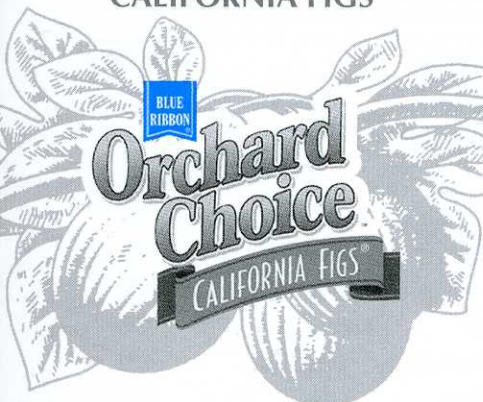
- Moisture: 26% max. (as determined by the DFA moisture meter)
- SO₂: Average 2000 ppm.
- Color: Pale yellow to light Amber
- DFA of California standards apply

COMPOSITION OF TRAY DRIED KADOTA FIGS

Nutrition Information per 1½ oz (42g) serving

Dietary Component		% Daily Value
Total Calories	120	
Calories from Fat	0	
Total Fat	0	0%
Saturated Fat	0g	0%
Cholesterol	0mg	0%
Sodium	0mg	0%
Potassium	260mg	7%
Total Carbohydrate	26g	9%
Dietary Fiber	2g	10%
Sugars	21g	
Protein	1g	
Vitamin A	4.10 IU	<2%
Vitamin C	0.29mg	<2%
Calcium	55.9mg	6%
Iron	1.29mg	6%

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The Mission Fig variety represents about 25% of the total California dried fig crop. They were the first figs introduced in California by the Franciscan Fathers. The fruit has a dark purple color and a very soft, thin skin. They have a sweet, fruity taste and firm texture. Mission Figs do not need caprification (pollination), thus the seeds are small and not fully developed. There are two crops per season, one maturing in late June on last year's branches, and a second in late August-September on current year's growth.

The limited first crop of Mission Figs has a distinctive elongated shape which distinguishes it from the more abundant second crop. Mission Figs are one of the principal varieties used in consumer packages.

Physical Characteristics

All domestic shipments of dried figs must meet the DFA of California outgoing inspection standards. USDA Standards for grade of dried figs are used only on shipments to federal, state, and city bids where it is specified in the bid.

Moisture: 30% maximum (as determined by DFA moisture meter)

Size Grades Available

- Choice: 55-65 figs/lb.
- Extra Choice: 45-54 figs/lb.
- Fancy: 38-44 figs/lb.
- Extra Fancy: 32-37 figs/lb.
- Jumbo: 25-31 figs/lb.

Notes:

1. Fancy, Extra Fancy, and Jumbo grades limited availability.
2. Number of figs per pound is based on standard moisture product and may vary somewhat from crop year to crop year.

Low Moisture (White Ribbon Brand)

24% maximum moisture content, no preservatives added. This product may "sugar" more rapidly because of the low moisture level.

FIG PASTE

The Mission variety is used in the production of fig paste as well as in blends of varying percentages based on customers' specifications.

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FIG CONCENTRATE

Mission Figs are the principal variety used in fig concentrate production. The fig concentrate is packed in 275 gallon totes, 55 gallon drums, or pails of 5 gallons. *For details, see Fig Concentrate sheet.*

DICED FIGS

Made from Mission Figs that have had the woody stem removed prior to dicing.

Particle Sizes

Diced: 1) $\frac{3}{8}$ " x $\frac{3}{8}$ " x $\frac{3}{4}$ "
2) $\frac{1}{4}$ " x $\frac{1}{4}$ " x $\frac{1}{2}$ "

Physical Characteristics

Moisture: 24% maximum (as determined by the DFA moisture meter). Due to the low moisture content of diced dried figs, antimicrobial agents are not applied to the fruit.

DFA of California standards apply.

COMPOSITION OF MISSION FIGS

Nutrition Data per 1 $\frac{1}{2}$ oz (42g) serving

Dietary Component		% Daily Value
Total Calories	120	
Calories from Fat	0	
Total Fat	0	0%
Saturated Fat	0g	0%
Cholesterol	0mg	0%
Sodium	0mg	0%
Potassium	260mg	7%
Total Carbohydrate	28g	9%
Dietary Fiber	5g	20%
Sugars	21g	
Protein	1g	
Vitamin A	4.10 IU	<2%
Vitamin C	0.29mg	<2%
Calcium	55.9mg	6%
Iron	1.29mg	6%

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The Calimyrna Fig variety represents about 35% of the total California dried fig crop. They are the same in all respects as the Smyrna fig grown in Turkey. The fruit is amber color with a soft skin, well developed seeds and a slightly nutty flavor. This is the only commercial variety that is caprifigged (pollinated). The Calimyrna Fig is one of the principal varieties used in consumer packages.

Physical Characteristics

All domestic shipments of dried figs must meet the DFA of California outgoing inspection standards. USDA Standards for grade of dried figs are used only on shipments to federal, state and city bids where it is specified in the bid.

Moisture: 30% maximum (as determined by the DFA moisture meter).

Size Grades Available

- Extra Choice: 32-40 figs/lb.
- Fancy: 24-31 figs/lb.
- Extra Fancy: 19-23 figs/lb.
- Jumbo: 13-18 figs/lb.

Notes:

1. Extra Fancy and Jumbo grades may have limited availability.
2. Number of figs per pound reflect standard moisture and may vary somewhat from crop year to crop year.

Special Processing Available**Low Moisture (White Ribbon Brand)**

Maximum moisture level is 24%. This product may "sugar" more rapidly because of the low moisture level.

Non-Sulfured Fruit

Calimyrna Figs that have not been treated with sulfur dioxide are available upon special request. Allow extra lead time as this is not a standard Calimyrna pack.

FIG PASTE

The Calimyrna variety can be used in blends to achieve a lighter colored paste. For details, see Fig Paste sheet.

DICED FIGS

Made from Calimyrna Figs that have had the woody stem removed prior to dicing.

Particle Sizes

Diced: 1) $\frac{3}{8}$ " x $\frac{3}{8}$ " x $\frac{3}{4}$ "

2) $\frac{1}{4}$ " x $\frac{1}{4}$ " x $\frac{1}{2}$ "

Physical Characteristics

Moisture: 24% maximum (as determined by the DFA moisture meter). Due to the low moisture content of diced dried figs,

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antimicrobial agents are not applied to the fruit.

Sulfur Dioxide

- Up to 1000 ppm in Calimyrna Figs.
- DFA of California standards apply.

COMPOSITION OF CALIMYRNA FIGS

Nutrition Information per 1¹/₂ oz (42g) serving

Dietary Component		Percent Daily Value
Total Calories	120	
Calories from Fat	0	
Total Fat	0	0%
Saturated Fat	0g	0%
Cholesterol	0mg	0%
Sodium	0mg	0%
Potassium	260mg	7%
Total Carbohydrate	28g	9%
Dietary Fiber	5g	20%
Sugars	21g	
Protein	1g	
Vitamin A	4.10 IU	<2%
Vitamin C	0.29mg	<2%
Calcium	55.9mg	6%
Iron	1.29mg	6%

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These products are Kosher

Blue Ribbon Orchard Choice Fruit Fillings are delicious, nutritious, economical and convenient to use. Made from dried figs, one of nature's most nutritious foods, figs can add value to your products. Figs also provide the texture and mouth feel associated with real berries at a fraction of the cost.

Blue Ribbon Orchard Choice Fruit Fillings are offered in two textures, extrudable and spreadable. The extrudable version is heavier bodied for use in extruder equipment where denser textures are needed. The spreadable version is ready to use right out of the container. Both Blue Ribbon Orchard Choice Fruit Fillings are ideal for use in bar cookies, fruit bars, drop cookies, pastries, fruit cobblers, rugulach, breads, fruit pockets, breakfast bars and a range of other applications.

Blue Ribbon Orchard Choice Extrudable and Spreadable Fruit Fillings are available in virtually any flavor including but not limited to apple pie, blueberry, fig, orange, raspberry, pineapple, cranberry and strawberry.

Ingredients (Extrudable)

Figs, sugar, dextrose, corn syrup, invert syrup, natural or artificial flavor, FD&C color, salt and citric acid.

Ingredients (Spreadable)

Figs, water, sugar, high fructose corn syrup, dextrose, corn syrup, salt, natural or artificial flavor, citric acid and potassium sorbate.

Packaging

- Net weight: 50 lbs.
- Gross weight: 53 lbs.
- Shipping cube: 1.276

Recommended Storage

- 40°-55°F, 55% RH ideal
- 70°F, 55% RH maximum

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**COMPOSITION OF EXTRUDABLE
FRUIT FILLINGS
(RASPBERRY)**

Nutrition Information per 100 grams

Dietary Component	
Total Calories	307
Calories from Fat	0
Total Fat	0
Saturated Fat	0g
Cholesterol	0mg
Sodium	124mg
Potassium	410mg
Total Carbohydrate	74g
Dietary Fiber	8g
Sugars	61g
Protein	2g
Vitamin A	6.47 IU
Vitamin C	0.45mg
Calcium	89mg
Iron	2.08mg

**COMPOSITION OF SPREADABLE
FRUIT FILLINGS
(UNFLAVORED)**

Nutrition Information per 100 grams

Dietary Component	
Total Calories	215
Calories from Fat	0
Total Fat	0
Saturated Fat	0g
Cholesterol	0mg
Sodium	101mg
Potassium	282mg
Total Carbohydrate	52g
Dietary Fiber	6g
Sugars	43g
Protein	1g
Vitamin A	4.45 IU
Vitamin C	0.31mg
Calcium	67mg
Iron	1.43mg

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Fig concentrate is a natural product containing no preservatives or additives. It is a pure concentrated water extract of 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).

We offer two types of Fig concentrate, Mission and a blended Adriatic/Calimyrna. The Mission is our traditional product with a rich fig flavor. The Adriatic/Calimyrna blend has a milder flavor and is slightly lighter in color.

Fig concentrate has varied uses. It may be reconstituted into single strength fig juice, which resembles prune juice in some respects. Fig concentrate also is used as a natural coloring and anti-staling agent, as well as a flavor enhancer. Other recommended applications include cookies, sauces, fillings, cereals and fruit breads. Fig concentrate also is widely used by the tobacco industry to give a special flavor-aroma character and to retain freshness in the finished tobacco product.

Characteristics

- Color: Amber to dark brown.
- High in natural monosaccharides glucose and fructose. Reducing sugars are approximately 85% to 90% of dry solids.

- Flavor: A fruity characteristic fig-like flavor is inherent in Fig concentrate.
- A desirable pH 3.8 - 4.4 for bakery and confectionery applications. The natural acid present is a benefit for many other ingredient uses in food manufacturing.

Fig concentrate is recommended for use in the commercial bakery production of breads as:

- a flavor enhancer in variety breads. Fig concentrate will diminish the bitter characteristic of bran.
- an anti-staling agent extending shelf life. Fig concentrate will delay "hardening" of a bread loaf.
- a natural coloring agent for breads, cereals, cookies and cakes.
- a natural replacement for sucrose, corn syrup, and molasses for flavoring and sweetening.

It has virtually no sucrose content. This is of interest to certain health food manufacturers and to many potential ingredient users where high reducing sugar content is desirable.

Adequate yeast activity is promoted in yeast doughs when Fig concentrate is added as a natural balanced yeast food.

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It is a source of natural brown color. Due to the color of Fig concentrate, it may replace caramel coloring in some applications. Such a replacement would be desirable where a "natural" connotation is sought by the manufacturer. As a coloring agent, Fig concentrate would enable a manufacturer to list "fig concentrate" in the ingredient statement instead of "caramel coloring added" or "artificial coloring added".

Recommended Storage

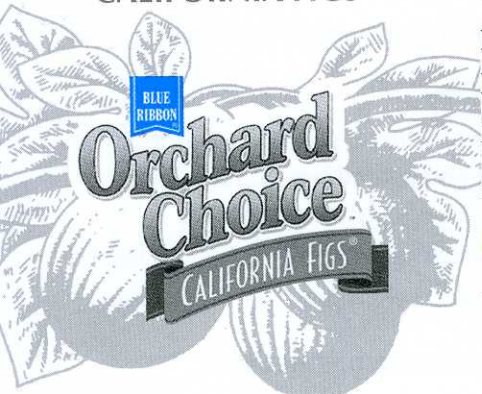
The high sugar content serves as a preservative by protecting the product from microbial growth. It is recommended that Fig concentrate be stored at temperatures between 60°- 70°F. Above 75°F the color and flavor may be affected; however, this change is slow.

COMPOSITION OF FIG CONCENTRATE

Nutrition Information per 100 grams

Dietary Component	
Total Calories	276
Calories from Fat	0
Total Fat	0
Saturated Fat	0
Cholesterol	0
Sodium	15mg
Potassium	697mg
Total Carbohydrate	67.8g
Dietary Fiber	0.9g
Sugars	60.3g
Protein	1.36g
Vitamin A	100 IU
Vitamin C	1.0mg
Calcium	24.7mg
Iron	0.9mg

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This product is Kosher

FIG POWDER

Fig Powder 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. Flavor is very mild with a fig character.

Physical Characteristics

- Color: Light to Medium Brown
- Flavor: Bland
- Mesh Size: 50 mesh
- Moisture: Less than 10%

Recommended Storage

- 40°-55°F, 55% RH ideal
- 70°F, 55% RH maximum

COMPOSITION OF FIG POWDER

Nutrition Information per 100 grams

Dietary Component		
Moisture	Less than	10%
Total Calories		220
Total Fat		6.1g
Cholesterol		0
Carbohydrate		37.5g
Total Sugars		4.5g
Dietary Fiber		63.9g
Protein		10.1g
Sodium		29.2mg
Potassium		579mg
Calcium		1199mg
Iron		24.8mg
Ash		5.2
Crude Fiber		33.9

COMPOSITION OF LOW MOISTURE
FIG GRANULE

Nutrition Information per 100 grams

Dietary Component		
Moisture	Approx.	3.5%
Total Calories		344
Total Fat,		1.6g
Cholesterol,		0
Carbohydrate,		88g
Total Sugars,		76g
Dietary Fiber,		12g
Protein,		4g
Sodium,		15mg
Potassium,		960mg
Calcium,		194mg
Iron,		3mg
Vitamin A, IU		179

FIG GRANULES

Product Description

Low Moisture Fig Granules are prepared from clean, wholesome dried figs that have been dried to low moisture, reduced in size to the specified granulation, and packed. This product retains the sweetness and flavor profile of the dried fig.

Physical Characteristics:

- **Color:** Light tan to brown
- **Flavor:** Typical of variety with no musty, decayed or other off-flavors.
- **Granulation:**

Through USS #4	100%
Through USS #20	20% Maximum

Chemical Characteristics:

- **Moisture:** 5% maximum by weight
- **Additives:** Calcium stearate may be added as an anti caking agent.

Ingredients:

- Figs, calcium stearate (optional)

Packaging:

- Product shall be packed in properly typed corrugated boxes, sealed in a high density polyethylene bag.

Net weight per case: 40 lbs.

Shipping weight per case: 42 lbs

Storage Recommendations:

Fig Powder should be kept in the original packing material, in a cool dry atmosphere, below 60°F (15.5°C) and less than 55% RH. Once opened, unused portions should be placed into sealed containers to prevent hydration and caking.

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Fig Nuggets are extruded fig pieces made with Fig Paste. Other ingredients such as fruit fiber solids, dextrose, corn-starch, vegetable oil and/or glycerine (optional) can be added. The finished product is coated with dried corn syrup solids to keep it free flowing. Flavor can be provided by the fruit components in the nugget or flavoring can be added.

Fig Nuggets were developed in order to provide the user with a fruit ingredient having uniform and controlled physical and technical properties such as water activity, flavor, color and texture. They are the first practical sized fig ingredient for use by food manufacturers, and are ideally suited for shelf stable intermediate moisture foods.

Composition

- Fruit %: 50-85%
- Moisture Content: Approximately 16%
- Water Activity: Approximately 0.65

Particle Size

- $\frac{3}{8}$ " x $\frac{3}{8}$ " x random: 700-1,000 per lb.
- $\frac{1}{4}$ " x $\frac{1}{4}$ " x random: 1,200-1,800 per lb.
- $\frac{3}{16}$ " diameter x random: 3,000-4,000 per lb.

Applications

Nuggets are cohesive in most applications except wet systems. They can be used in a wide variety of products such as baked goods, cereals, packaged mixes, snack mixes, candy, confectionery, and ice cream.

Packaging

Packed in 30 lb. corrugated cardboard cartons with separate poly liner.

General

This ingredient shall be of food grade and in all respects, including labeling, in compliance with the Federal Food, Drug and Cosmetic Act of 1938 as amended and all applicable regulations thereunder.

Note: This information accurately represents the current Fig Nugget. However, in our continuing effort to improve products, changes may be made without notice. Please ask for updated specification sheet and/or samples. Let us custom manufacture a product for you.

Recommended Storage

- 40°-55°F, 55% RH ideal
- 70°F, 55% RH maximum

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Blue Ribbon Orchard Choice diced or sliced figs are made from dried figs, one of nature's most nutritious fruits. Blue Ribbon Orchard Choice diced or sliced figs can add color and flavor to an array of products in a wide variety of applications.

Diced or sliced figs are cut to order in sizes that range from 1/4" to 3/8" thickness. Diced figs are square or rectangular cuts; our sliced figs are one dimensional cuts that provide larger pieces of the fig.

Our colored and flavored, diced or sliced figs are 100% figs. The fruit's natural chewy texture can be used for mouth feel in lieu of pectins, gums, gelatins or modified food starches.

Blue Ribbon Orchard Choice diced or sliced colored and flavored figs are delicious, cost-effective ingredients that add nutritional value and fiber. Our rainbow assortment of colors and flavors make this tasty, nutritious product fun and versatile.

Any of our Blue Ribbon Orchard Choice diced or sliced figs can be used in cookies, cakes, muffins, breads, pastries, fruit cakes, frozen novelties, confections, granola, energy bars, rice mixes, trail mixes or they're great just for snacking.

Blue Ribbon Orchard Choice diced or sliced figs are available with rice or dextrose coatings in virtually any flavor, including but not limited to: banana, blueberry, bubble gum, guava, kiwi, lemon, mango, orange, raspberry, and strawberry. Natural or artificial flavor systems are available.

Ingredients (unflavored and uncolored)

Figs, dextrose or rice flour.

Ingredients (flavored and colored)

Figs, natural flavor or WONF or artificial flavor, corn syrup (optional), sugar (optional), glycerin (optional), citric acid (optional), DF&C color, and sulfur dioxide added as a preservative.

Analytical

- Moisture content: 20.0% to 24.0%
- Water activity: 0.65 to 0.75
- Particle size: 1) 3/8" x 3/8" x 3/4"
2) 1/4" x 1/4" x 1/2"

Packaging

- Net weight: 25 lbs.
- Gross weight: 26.5 lbs.
- Shipping cube: 0.704

Recommended storage

- 40°-55°F, 55% RH ideal

COMPOSITION OF DICED/SLICED FIGS (UNFLAVORED/UNCOLORED)

Nutrition Information per 100 grams

Dietary Component	
Total Calories	300
Calories from Fat	0
Total Fat	0
Saturated Fat	0g
Cholesterol	0mg
Sodium	10mg
Potassium	609mg
Total Carbohydrate	67g
Dietary Fiber	12g
Sugars	51g
Protein	3g
Vitamin A	9.76 IU
Vitamin C	0.68mg
Calcium	133mg
Iron	3.07mg

(over)

41126-91533 J (10/04)

**COMPOSITION OF COLORED/
FLAVORED DICED FIGS
(ORANGE)**

Nutrition Information per 100 grams

Dietary Component	
Total Calories	291
Calories from Fat	0
Total Fat	0
Saturated Fat	0g
Cholesterol	0mg
Sodium	10mg
Potassium	508mg
Total Carbohydrate	65g
Dietary Fiber	10g
Sugars	50g
Protein	3g
Vitamin A	8.13 IU
Vitamin C	0.57mg
Calcium	111mg
Iron	2.56mg

Contact us for a free sample or more
information.

CALIFORNIA FIGS



Valley Fig Growers

2028 South Third Street
Fresno, CA 93702

Phone: (559) 237-3893

Fax: (559) 237-3898

www.valleyfig.com

This product is Kosher for Passover

Easy to use and truly delicious, Blue Ribbon Orchard Choice Soft Fig Paste is made from figs grown in the fertile Central California Valley. Known for its exceptional nutritional value and excellent taste, Blue Ribbon Orchard Choice Soft Fig Paste is the perfect addition to baked goods. To make our unique Soft Fig Paste, Valley Fig Growers combines fig paste with fruit concentrates or liquid sweeteners to produce a soft, versatile, easy-to-handle product. This value-priced item is ideal for users who do not have the ability to use the firmer more traditional fig paste. Soft Fig Paste is available in various formulations in seeded or deseeded.

Soft 40 Fig Paste is softer than our regular Fig Paste. It is similar in texture to fruit jams, and can be easily spooned or spread with a spatula.

Soft Fig Paste can be custom formulated to meet your specific needs.

Suggested uses: bar cookies, fruit bars, drop cookies, pastries, fruit cobblers, rugulach, breads, fruit pockets, breakfast bars and a range of other applications.

Packaging

Soft 40 is packed in either 20 or 50 pound poly pails with reclosable cover

- Net shipping weight: 50 pounds
- Gross shipping weight: 52.5 pounds
- Case Cube: 1.276 cubic feet
- Quantity per pallet: 36 pails
- Quantity per container: 450 pails

Case Markings Fig Paste

- Net Weight: 20 or 50 pounds
- Pure Food Guarantee

This product conforms in all respects to the provisions of the Federal Food Drug and Cosmetics Act, as amended, and applicable state and municipal ordinances. This ingredient is manufactured in accordance with good manufacturing practices and under modern sanitary conditions.

Physical Characteristics

Moisture: 24% maximum (as determined by DFA moisture meter)

Preservatives: may contain sulfur dioxide and/or potassium sorbate (available without preservatives upon request)

- Color: Light brown - Dark brown
- Flavor: Sweet-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.

Recommended Storage

- 40°-55°F, 55% RH ideal
- 70°F, 55% RH maximum

(over)

41126-91533 L (10/04)

**COMPOSITION OF SOFT 40 FIG PASTE
(MADE WITH FIG CONCENTRATE)**

Nutrition Information per 100 grams

Dietary Component	
Total Calories	280
Calories from Fat	0
Total Fat	0
Saturated Fat	0g
Cholesterol	0mg
Sodium	10mg
Potassium	660mg
Total Carbohydrate	67g
Dietary Fiber	9g
Sugars	47g
Protein	2g
Vitamin A	6.66IU
Vitamin C	0.69mg
Calcium	105mg
Iron	3.26mg

**COMPOSITION OF SOFT 40 FIG PASTE
(MADE WITH HFCS)**

Nutrition Information per 100 grams

Dietary Component	
Total Calories	290
Calories from Fat	0
Total Fat	0
Saturated Fat	0g
Cholesterol	0mg
Sodium	10mg
Potassium	370mg
Total Carbohydrate	70g
Dietary Fiber	7g
Sugars	60g
Protein	2g
Vitamin A	5.86IU
Vitamin C	0.41mg
Calcium	80mg
Iron	1.84mg

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Custom-made for you by Valley Fig Growers, Blue Ribbon Orchard Choice fig paste is specially blended to order with one or more varieties (Adriatic, Calimyrna, Mission and Kadota figs) to meet your specification, taste, and color requirements. Because we blend our paste to meet your needs and grind to order, you are always assured of the finest possible product. Blue Ribbon Orchard Choice fig paste undergoes microscopic analysis by the DFA prior to grinding.

Blue Ribbon Orchard Choice fig paste is available in seeded, de-seeded or soft-ened. Soft fig paste is softer in texture than traditional paste and may be easier to use in some applications.

Blue Ribbon Orchard Choice fig paste may be used to economically add zest and interest to any number of baked goods, sauces, fillings or confections. The end result will be sure to please you and your customers.

FIG PASTE**General Requirements**

- The raw fruit is of food grade in all respects and complies with the Federal Food, Drug and Cosmetic act of 1938 as amended and all applicable regulations thereunder.
- Blue Ribbon Orchard Choice fig paste complies with the current "Administrative Rules and Regulations for the Marketing Order for Dried Figs" as amended in the DFA of California Fig Inspection Manual.
- Verification of grinding stock, lot, grade and sanitation compliance is certified by the DFA prior to grinding. Every lot is so certified.

- The figs are ground through a grinder with a plate that has inside diameter holes of $\frac{5}{64}$ " standard with $\frac{1}{8}$ " maximum.
- All fig paste is passed through metal detection equipment prior to packaging.

Specific Physical & Chemical Characteristics and Limits**Physical Characteristics:**

- Color: Typical of the specific variety or that of the special blend. Some year-to-year or lot-to-lot variation is normal and is to be expected.
- Odor: Typical of clean, wholesome, dried figs.
- Foreign Matter: Free of any substances foreign to the fruit.
- Insect Fragments: Meets industry standards.

Chemical Characteristics:

- Moisture: 24% maximum as determined by the DFA moisture meter.
- SO₂: 200 ppm maximum

Packaging and Shipping Specifications

- Product to be packed in 40 lb. or 80 lb. corrugated fiber cases which are lined with polyethylene liner that completely covers the fig paste block when encased in the container.
- All fig paste cases must carry the following information:
 - Product name or identity.
 - Processor's name and address.
 - Net weight.
 - DFA Certification Stamp (appears on top of case and provides packing date: First 3 digits, day of year; last digit is year).
 - Lot number appears on one side panel.

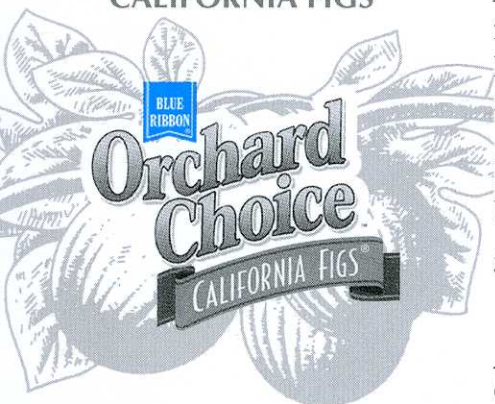
FIG PASTE

Nutrition Information per 100 grams

Dietary Component

Total Calories	329
Calories from Fat	5.5
Total Fat	0.6
Saturated Fat	0g
Cholesterol	0mg
Sodium	14.31mg
Potassium	710.70mg
Total Carbohydrate	77.21g
Dietary Fiber	13.56g
Sugars	57.18g
Protein	3.66g
Vitamin A	11.39 IU
Vitamin C	0.79mg
Calcium	155.21mg
Iron	3.58mg

CALIFORNIA FIGS



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All bulk fruit is placed in a polybag liner for optimum quality protection. These liner bags are made of FDA and USDA approved food grade polyethylene.

BULK FIG CASES

Used on all bulk shipments

30 lb. Case dimensions

Outside: 15 $\frac{1}{4}$ " x 11" x 7 $\frac{3}{4}$ "

Inside: 14 $\frac{7}{8}$ " x 10 $\frac{5}{8}$ " x 7"

Cube

Outside: 0.752 cubic feet

Inside: 0.640 cubic feet

Shipping Weight: 31.5 lbs.

Construction

The container is made of 200 lb. C flute corrugated board with a 33 lb. medium

FIG PASTE

Packed in 40 or 80 lb. net fiber cases with polybag liner

Case dimensions

40 lb: Outside: 16 $\frac{1}{2}$ " x 12 $\frac{1}{2}$ " x 6"

Inside: 16 $\frac{1}{8}$ " x 12 $\frac{1}{8}$ " x 5 $\frac{5}{8}$ "

80 lb: Outside: 16 $\frac{1}{2}$ " x 12 $\frac{1}{2}$ " x 11 $\frac{1}{8}$ "

Inside: 16 $\frac{1}{8}$ " x 12 $\frac{1}{8}$ " x 10 $\frac{3}{8}$ "

Cube

40 lb: 0.72 cubic feet

Shipping weight: 42 lbs.

80 lb: Outside: 1.328 cubic feet

Inside: 1.089 cubic feet

Shipping Weight: 82 lbs.

Construction

The container is made of 275 lb. C flute corrugated board with a 33 lb. medium

Compliance

All Bulk and Paste containers comply with Uniform Rail Regulations (Railroad) Rule 41, National Motor Freight Regulation Rule 222, and Federal Maritime Commission Tariff 15

2 Gallon Plastic Pail (Soft fig paste)

Net Weight: 20 lbs.

Gross Shipping Weight: 20.9 lbs

Shipping Cube: 0.62 cubic feet per pail

BULK FIG NUGGETS

Case dimensions

30 lb: Outside: 19 $\frac{3}{16}$ " x 15 $\frac{11}{16}$ " x 4 $\frac{3}{8}$ "

Inside: 19" x 15 $\frac{5}{8}$ " x 4"

Cube

Outside: 0.762 cubic feet

Inside: 0.687 cubic feet

Shipping Weight: 31.75 lbs.

FIG CONCENTRATE

55 Gallon Steel Drum

Dimensions

Head Openings: One 2" NPT thread, one $\frac{3}{4}$ " threaded plug

Construction

New Steel food grade enamel lined open top drums

Compliance

The container complies with the Department of Transportation Specification 17E

Net Weight: 625 lbs.

Gross Shipping Weight: 669 lbs.

Shipping Cube: 11.66 cubic feet per drum

5 Gallon Plastic Pail

Net Weight: 55 lbs.

Gross Shipping Weight: 58 lbs.

Shipping Cube: 1.28 cubic feet per pail

275 Gallon Tote

Net Weight: 3074 lbs.

Gross Shipping Weight: 3209 lbs.

Shipping Cube: 60.729 cubic feet per unit

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Adherence to the procedures listed below will help us ensure that sample requests will be filled accurately. The need for accurate information on specifications and/or applications cannot be overemphasized. The more we know about your needs, the better we can serve you.

1. Address sample request by phone, FAX, letter or E-mail (samples@valleyfig.com) to the Industrial Sales and Technical Services Department. Be sure to indicate prominently that this is a Sample Request.
2. Describe as fully as possible the specifications that you are seeking and/or the application you have in mind. If you know the specific item code that exactly fits your needs, please order by code. If you are uncertain or want a modified product, DO NOT use an item code but describe fully the specifics you want in the product.
3. Indicate the urgency of the sample request by requesting a specific ship date, as well as mode of shipment. Unless otherwise specified, we generally use UPS. If the shipment is to go Air Freight, we may ask that you pay for the freight.
4. When requesting "working" samples (i.e. samples for trial formulations), or samples of high value (i.e. samples worth more than a few dollars at current market prices), submit your purchase order number along with the sample request. We will submit samples for inspection and approval at no charge.