

California Dried Fruit Co.

California's Ultimate Ingredients

Dried Plum Puree

California Dried Fruit Company's Plum Puree is processed to include both the meat and the skin of the fruit, giving the product maximum bulk and texture. Plum Puree can be pumped and poured as delivered. Dried Plum Puree simplifies labeling by replacing caramel coloring, corn syrup, citric acid and BHA/BHT hydrolyzed vegetable protein. Other benefits are:

- Natural preservative, natural sweetener
- Increases food safety
- Excellent source of fiber, antioxidants and other nutrients
- No cholesterol and no fat

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| Product Item Code: | CDFNDPP10: 1 Gallon Pail (10 lbs.) CDFNDPP50: 5 Gallon Pail (50 lbs.) CDFNDPP550: 55 Gallon Drum (550 lbs) |
| Product Description: | A smooth textured puree, with small quantities of plum skins. Plum Puree can be poured and pumped as delivered. This process results in higher sugar content than conventional dried plum paste. |
| Ingredients: | 100% Dried California Plums, citric acid or potassium sorbate added as a preservative. |
| Certifications: | California Dried Fruit Company Dried Plum Puree is Kosher Certified. Certified Organic is available. |
| Moisture: | 30 - 40% vacuum oven |
| Brix: | 48 to 55 Brix |
| Water Activity Range: | 0.75 - 0.85 |
| Color: | Moderate to dark brown |
| Flavor: | A clean flavor of dried plums with no burned plum taste. |
| Storage & Shelf Life: | Store unopened containers in cool 45°-65°F, for up to one year. Refrigeration recommended after opening the sanitary seal. |
| Pack Size: | Packed in 1 and 5 gallon containers; 55 gallon drums. |
| Weight: | Net weight is approximately 11.4 lbs. per gallon. |
| Micro-Biological Characteristics: | |
| Yeast: | <10/g |
| Mold: | <10/g |
| Standard Plate Count: | <500/g |
| Salmonella: | neg. /25g |
| E. Coli: | <10/g |
| Listeria monocytogenes: | neg. /25g |

Product Applications

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| Bakery Fillings, Toppings and Inclusions: | Phenolics reduce mold formation; natural sweetener reduces need for high fructose corn syrup; Phenolics provide the flavor and taste of fat (low fat formulas); antioxidants reduce need for BHA, BHT and TBHQ and extend shelf life. Also can be mixed with grains and fruits in cookie recipes. |
| Dairy: | Can be used as an ingredient in yogurts and cottage cheeses. |
| Nutritional Bars: | Sorbitol reduces quantities of glycerin normally required; Antioxidants reduce quantities of BHA, BHT and TBHQ required and extend shelf life; natural sweetness and fruit flavor reduces need for high fructose corn syrup and other artificial ingredients. |
| Cereals & Snacks Coating/Ingredient: | Increases the fiber effect of all bran cereals when mixed with a formula prior to extrusion or flaking. Humectants retain moisture content; antioxidants increase shelf life replace fats and reduce quantities of BHA, BHT and TBHQ required; Phenolics provide flavor and taste of fat; natural sweetness and fruit flavor reduces need for high fructose corn syrup and other artificial ingredients. |
| Chocolates: | Phenolics provide the taste and texture of chocolate. The quantities of chocolate can be reduced, thereby reducing the amount of fat in the recipe. Antioxidants reduce the quantity of BHA and BHT required and extends shelf life. Can be mixed with 50% cocoa powder to make a paste extending chocolate or a low-fat chocolate substitute. |
| Sauces: | Replaces paste which produces a burned taste and an inconsistent texture and color; paste must be melted prior to use; puree is pumpable and pourable as delivered, no burned flavor and consistent color and texture. Plum Puree intensifies the flavors of natural spices such as dill, fennel, cardamom and cinnamon. |

Nutritional Facts

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| Serving Size: | 2 Tablespoons (32g) |
| Calories: | 50 |
| Fat Calories: | 0 |

| Amount/Serving | % DV* | Amount/Serving | % DV* |
|----------------|-------|-------------------------|-------|
| Total Fat 0g | 0% | Total Carbohydrates 12g | 4% |
| Saturated Fats | 0% | Dietary Fiber <1g | 4% |
| Cholesterol 0g | 0% | Sugars 11g | |
| Sodium 0g | 0% | Protein <1g | |
| Vitamin A | 2% | Calcium | * |
| Vitamin C | * | Iron | 4% |

*Percent Daily Value (DV) based on 2,000 Calorie Daily Diet

Product Code and Shipping Data

| Product | Item Code | Pack | Shipper Size | Gross Wt. | Cube | TIHI | Gross Wt. |
|----------------|-------------|------|----------------|-----------|------|-----------|------------|
| 1 Gallon Pail | CDFNDPP 10 | Each | 8½"x7½" round | 11 Lbs. | 0.28 | 11x6 | 776 Lbs. |
| 5 Gallon Pail | CDFNDPP 50 | Each | 12"x14¾" round | 53 Lbs. | 1.51 | 2x11+1x10 | 1,852 Lbs. |
| 55 Gallon Drum | CDFNDPP 550 | Each | 22"x37" round | 585 Lbs. | 17.4 | 3x1 | 1,805 Lbs. |

Contact Information

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