



FRESH PLUM CONCENTRATE

Key uses: Moisture binding in meat and poultry marinades, sugar reduction in sauces, lipid oxidation suppression, color and caramelization enhancement

Made by concentrating the juice of fresh prune plums, Fresh Plum Concentrate has the consistency of maple syrup. In sauces, the ingredient helps lower total sugar and sodium while enhancing flavor and sweetness. In marinades, the concentrate enables moisture binding in meat and poultry in place of phosphates. It also enhances caramelization and inhibits lipid oxidation in proteins. In baking, it can subtly deepen the color of light-colored baked goods and gluten-free products.



DRIED PLUM PUREE

Key uses: Moisture binding in sausages, lipid oxidation suppression, color and caramelization enhancement, fat replacement in baking

Made from a blend of prunes and prune juice concentrate, this puree has a naturally tangy flavor and rich consistency. When used in sausages, the puree inhibits lipid oxidation while also improving caramelization, texture, and moisture. When blended into sauces, the puree adds body and boosts color and acidity. It can also be used in baking to replace some of the fat in darker-colored baked goods. Dried Plum Puree can lower total sugars in baked goods.



PRUNE BITS/ PRUNE PASTE

Key uses: Fat reduction in baked goods, sugar reduction, flavor enhancement, caramelization enhancement, easily turned into a fruit puree

Made by dicing a paste made of dried plums, Prune Bits are mild and slightly chewy. When soaked in warm or room-temperature liquid, they transform from free-flowing bits to a mild puree. This puree can be used in fillings for pastry or in place of fat in healthy baked goods. The bits also dissolve into melted chocolate, enhancing chocolate flavor with less overall chocolate. The same ingredient is available in its pre-chopped form as Prune Paste, which can be extruded and blended.

PRUNE JUICE CONCENTRATE

Key uses: Sugar and fat reduction in baked goods, sugar reduction in dark-colored sauces, flavor and color enhancement

An extract of dried plums concentrated into a syrup, Prune Juice Concentrate is a dark-colored sweetener with a smooth, molasses-like flavor. The concentrate can bind oats and grains together in bars and help reduce fat and sugar in baked goods, such as brownies and gingerbread. The concentrate also helps lower sodium and sugar in soy-based sauces, such as teriyaki sauce. In savory dishes, the concentrate works as a glaze for vegetables and roasted meat.



DRIED PLUM POWDER

Key uses: Purge absorption, lipid oxidation suppression, color and caramelization enhancement in proteins and baked goods, texture improvement in gluten-free baking

Made by chopping, dehydrating, grinding, milling, and passing dried plums through a U.S. Standard No.20 screen, Dried Plum Powder is a mild hygroscopic powder. It enhances the flavors of foods without imposing too much of its own flavor. When used in meat and poultry packaging, it absorbs purge and can be part of a lower-sodium rub for roasted meat. In gluten-free baking, the powder improves caramelization and adds a wholesome, whole-grain appearance.



DICED DRIED PLUMS AND WHOLE PITTED DRIED PLUMS

Key uses: Inclusions in baked goods, additional sweetness and texture in entrees and side dishes, easily turned into a fruit puree

Higher in fiber and lower in sugar than raisins, dates, and cranberries, these diced and whole pitted prunes add sweetness and richness to both savory and sweet dishes. When diced, prunes can be used in place of other dried fruits in a range of baked goods. Meanwhile, whole and pitted prunes have many uses in chocolate work and classic breakfast pastries, such as Danish. For slow-cooked stews and braises, whole pitted prunes add body and texture to the cooking liquid.



SUNSWEET® INGREDIENTS AT A GLANCE

All ingredients are kosher, gluten-free, and GMO-free.

	CHEMICAL	INGREDIENTS	CONTAINER SIZE	STORAGE
FRESH PLUM CONCENTRATE	Brix: 70° pH: 3.4-3.9 Titratable Acidity: 1.8-2.6%	Concentrated fresh plum juice	5 gal, 55 gal	36 months <32°F
PRUNE JUICE CONCENTRATE	Brix: 70° pH: 3.2-4.0 Titratable Acidity: 1.5-2.2%	Concentrated prune juice	5 gal, 55 gal	24 months <70°F
DRIED PLUM PUREE	Brix: 68° pH: 3.4-4.2 Titratable Acidity: 1.5-2.2%	Concentrated prune juice and dried plums	5 gal, 52 gal	18 months 45-55°F
DRIED PLUM POWDER	n/a	Dried plum powder, less than 3% calcium stearate	40-lb case	12 months 40-65°F
PRUNE BITS/ PRUNE PASTE	Brix: n/a pH: 3.75-4.9 Titratable Acidity: 1.7-2.8%	Dried plums	25-lb case / 35-lb case	18 months 45-60°F
DICED DRIED PLUMS AND WHOLE PITTED DRIED PLUMS	Brix: n/a pH: 3.5-4.2 Titratable Acidity: 1.8-2.6%	Dried plums	Diced Dried Plums: 25-lb case Whole Pitted Dried Plums: 30-lb case	18 months 45-65°F



Amaz!n™ Plums



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NATURALLY HEALTHY INGREDIENTS

Packed with antioxidants, fiber, desirable acids, and sorbitol, Sunsweet Ingredients provide new ideas and inspiration for a range of food products. Made from the d’Agen prune plum, Sunsweet Ingredients include concentrates, puree, powder, dices, and whole pitted dried plums. These ingredients can enhance flavor, increase moisture, lower sugar and salt, and replace caramel color in a variety of applications.

Learn more at
sunsweetingredients.com

