



INGREDIENTS

Amaz!n Prunes

IMPROVING THE NUTRITIONAL PROFILE AND CULINARY APPEAL OF PROCESSED FOODS USING PRUNE PLUM INGREDIENTS

Presented by Sunsweet Ingredients

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CLEAN LABEL CONFERENCE

WHAT MAKES A PERFECT INGREDIENT?

- ✓ A plant-based whole food
- ✓ Naturally healthy in its own right
- ✓ Tastes great on its own
- ✓ Enhances flavors
- ✓ Provides numerous processing functions
- ✓ Easy to use in manufacturing
- ✓ Reasonably priced
- ✓ Stable supply

ATTRIBUTES OF PRUNE INGREDIENTS



PRUNES (DRIED PLUMS)

- ✓ Fiber 7%
- ✓ Titratable Acidity 1.7-2.8% (measured as malic, but mostly quinic) ←
- ✓ pH: 3.5-4.2
- ✓ Sugars:
 - Glucose 19.81%
 - Fructose 11.59%
 - Sucrose 0.82%
 - Sorbitol 14.72% ←
- ✓ Phenolic Composition –total 1840 mg/kg: ←
 - Neochlorogenic acid 1306
 - Chlorogenic acid 436

PROCESSING BENEFITS

Attributes

- High in natural sorbitol
- High in fiber
- High in antioxidants
- High in titratable acidity

Benefits

- Moisture binding
- Extending flavor
- Extending shelf life
- Adding sweetness with lower calories
- Enhance caramelization

In Application

- Alternative to phosphates
- Reduce added sugars
- Reduce sodium
- Replace caramel coloring
- Replace BHA/BHT
- Reduce calories

CLEAN LABEL APPLICATION SPECTRUM



THE INGREDIENTS



Prune Bits

Dried Plum Concentrate *

Dried Plum Powder *

Fresh Plum Concentrate *

Diced Dried Plums

Dried Plums

Dried Plum Puree

NOTES:

- Label names as indicated
- GRAS
- Non-GMO
- * Approved by USDA as binders

MULTI FUNCTION EXAMPLE - SAUCES



- ✓ Adds sweetness and enhances existing natural flavors allowing for lower salt and sugar levels (- 30-50%)
- ✓ Imparts natural brown color (eliminates need for caramel coloring)
- ✓ Smooths out off-flavors, such as the metallic flavor of canned tomatoes, allowing for lower overall sugar
- ✓ Provides 'sheen' to finished product, eliminating need for HFCS
- ✓ Drives down pH and eliminates the need for citric acid
- ✓ Draws out the flavors of herbs and spices
- ✓ Adds antioxidants and other health benefits

PRUNES

Nature's Richest Fruit

- One of the world's healthiest fruits
 - Digestion
 - Bone health
 - Anti-inflammation
- A versatile fruit ingredient from a culinary standpoint
 - Rich caramelized flavor
 - Bright acidity
 - Applications in every food category
- Also provides a pathway to meeting the challenges of modern food processing
 - Clean label
 - Lower sugar
 - Lower sodium