

Sweet. Naturally.

Elevate your baking with California Raisins



Dried in the warm California sunshine with no added sugar or juice, California Raisins provide flavour, texture, and colour to a wide variety of products. Their natural sweetness allows for a sugar alternative in formulations, and their high-water binding capacity helps to retain moisture in bakery products. California raisins are an excellent addition for bakers catering to the growing number of health-conscious consumers and have numerous benefits, including:

Sugar Alternative: California Raisins provide flavour, texture, and colour to a wide variety of products. Their natural sweetness allows for a sugar alternative in formulations.

Texture / Fat Replacement: California Raisins are plump, fresh tasting and have a soft “chew” that mimics fat and richness. Raisins act as a fat-replacer in baked goods without the addition of significant amounts of water and offer pleasant chewiness in a wide range of products. They are not gritty and typically free from large sugar crystals. California Raisins function well in fat-free baked goods, cookies and cakes.

Texture and Skin Integrity: The skin of the California Raisin is not easily damaged by processing aids or by other processes. Therefore, raisins retain their shape and integrity during preparation. In fact, raisins plump during microwaving and baking, building volume and mouthfeel.

Binding: California Raisin sugars create a firm texture that can help bind dry ingredients in foods such as bars, snacks, cookies, desserts and other dishes.

Water Activity: At the same moisture content, California Raisins generally have a lower water activity than other dried vine fruits because of their intact skin and fructose-glucose content. This prevents migration of moisture to or from ingredients in preparations and allows them to be added to recipes without concern for adding unneeded moisture.

The California Raisin industry offers a variety of products that are suitable for both consumer and industrial usage. Most of the products offered are of the “Vitis vinifera” Natural Seedless varietal type, including the Thompson seedless, and are typically dried by the sun, whether it is on paper trays or dried on the vine.

California Raisins are also available as paste and juice. **Raisin Paste** is made by extruding raisins through a fine mesh screen. Raisin paste can be used to add visual appeal and flavour to many products. It can be used as a humectant and natural mold inhibitor and is compatible with a variety of flavours. It also sweetens naturally, contains fibre, and has low microbiological counts, pH and moisture activity.

Raisin Juice Concentrate is a pure extract of raisins evaporated to produce a self-preserving concentrate that enhances flavour profiles and is a natural colouring agent. This juice is a natural preservative and sugar alternative that helps extend the shelf-life of bread products and naturally sweetens and colours baked goods. It can also be used as a natural binding agent or syrup to control breakage in cookies and crackers and maintain moisture in baked goods.

The possibilities to enhance your baking with the natural sweetness of California raisins are endless.

To learn more and for additional inspiration, visit www.californiaraisins.ca.

