



Have your cake and eat it

NATURAL BAKING

YOU CAN ALWAYS RELY ON CALIFORNIA RAISINS

THINK RAISINS THINK CALIFORNIA

California raisins have long been established in Europe as the dried fruit of preference for many consumers, thanks to a reputation for consistently high levels of product quality and taste.

California raisins are 100% natural – no additives are used to produce them just sunshine and mountain water. When a box of California raisins arrives at your door, you can rest assured that they will be clean and ready for immediate use.

Whether it's to add unique texture, flavour, and appearance, adding California raisins to baked goods is always a wise choice. Why, because California raisins bring many benefits to baked goods – from breads to cakes, pastries to cookies.

Bakers are used to using versatile California raisins whole, but 2 other derivatives, paste and juice can be used providing an extra dimension to baked products.

Successful bakeries have discovered that raisins give their products and edge by providing a natural substitute for preservatives and fat, all while enhancing flavour and texture. California raisins extend the shelf-life of bread products, sweeten and colour baked goods naturally and act as a binder. They also maintain structural integrity giving this little fruit the ability to hold up during mixing.

Regardless of how they are used, California raisins provide the unique product attributes that your customers will desire. Choose your ingredient wisely.



California Raisin plait

Yields 12 Plaits

2000g white flour
340g cake margarine
340g sugar
60g milk powder
40g improver
10g salt
200g eggs
820g water
180g yeast

FILLING

600g California Raisin paste
150g water
60g California Raisin juice concentrate

Place all the ingredients in a bowl and mix for 5 minutes on slow speed, and 10 minutes on second speed.

Dough temperature: 22°C.

When the dough is mixed, scale at 380g, mould into a round shape and let it stand for 10 minutes.



Mix all filling ingredients into a soft paste. Roll the dough out into a rectangular shape, and then spread the filling over the dough. Roll the dough to form a swiss roll. Now cut the dough pieces in two lengthwise) and plait. Place on a tray and prove for 25 minutes. Once proved, bake for 20 minutes at 220°C/425°F/Gas 7. When baked, you can finish by coating the plait liberally with fondant

ALL YOU NEED TO KNOW

California raisins are grown, processed, and shipped from the San Joaquin Valley in California. The valley is 240 miles long, 50 miles wide and sheltered from wind and rain by mountain ranges to the east, west and south and to the north by the Sacramento Valley.

It takes three years to produce a single raisin from planting the vine to harvesting the grape. In late Summer, when the grapes are mature and sugar-levels are optimum, the grapes are left to dry naturally in the sunlight for two to three weeks. During this period, the moisture content drops to below 16% and subtle chemical changes take place within the grape, concentrating the sugars, and giving the raisins their attractive blue-brown skin.

SUPPLY

CALIFORNIA RAISINS ARE AVAILABLE ALL YEAR ROUND! Even though they may not form part of your regular order now, national, and larger wholesale suppliers can easily meet your needs.



California raisins will generally be packed in 12.5kilo polythene-lined boxes for ease of handling and storage. There are about 2,000-2,600 raisins in every kilo.

STORAGE

The recommended temperature for storing California raisins is below 7-5°C (45°F), while the best range for relative humidity has been set at 45-55%. Should the temperature and humidity climb above these levels then it is recommended that the product be refrigerated for short periods of time. It is quite possible to freeze California raisins for later defrosting, they will not be damaged by the process.

California raisins are among the most stable ingredients in the industry but precautions need to be taken. These include;

- Not storing them on or against concrete.
- Not leaving them exposed to sunlight.
- Not storing them on the ground where they run the risk of pest attack.
- Not storing them next to radiators.

To get more ideas on recipes and how to use California Raisins visit our website at www.californiaraisins.co.uk

For a most up to date importers list or your nearest stockist contact info@ukraisins.com