



# Fresh Figs

Contact your local supplier to order our finest Italian specialties.



## About Our Figs

### Preparation Suggestions

Figs pair well with cheeses like blue cheese or gorgonzola, dried meats like prosciutto, and sauces with a balsamic base. They also caramelize well and are extremely moist when baked. Add them to muffins, pancake batter, or even pizza.

### Storage/Shelf-Life

Figs store well in the refrigerator up to five or seven days. They can also be frozen with excellent results; due to their high sugar content, figs will not freeze solidly. Just place figs in a sealed bag and freeze up to 6 months.

### Black Mission

**Available:** June 15th (3 wks) & August – Sept.  
A delicate, purple-black skin that conceals a dark pink flesh with a sweet flavor during their late summer peak.

### Green Kadota

**Available:** August – October  
Thick-skinned fig with a creamy amber color when ripe. Green figs are not as sweet as the Black Mission variety.

### Brown Turkey

**Available:** August – October  
A brownish-dark purple skin with pale pink inside. Brown figs tend to have a milder and less sweet flavor than other varieties.

Style / Case	Case / Pallet	Case Cube	Ti	Hi	Net Weight
8/ 1lb Clamshell	120	20 x 16 x 3 3/4"	6	20	9 lbs
12/ 8oz Clamshell	120	23 x 10 x 4"	8	15	9 lbs
15ct / 18ct / 21ct Value Tray	560	11 5/16 x 7 1/4 x 2 3/8"	20	28	1.8 lbs
12/ 1lb Market Pints	120	20 x 13 x 4"	8	15	12 lbs