

## Bulk Items\*

### Natural Raisins:

- 30# Select Natural Raisins "Boghosian Brothers" brand
- 10# Select Natural Raisins "Boghosian Brothers" brand

- 30# Oil Dressed Select Natural Raisins "Boghosian Brothers" brand  
16.0% - 18.0% moisture content; 1/2 of 1.0% oil content
- 30# Oil Dressed Select Natural Raisins "Boghosian Brothers" brand  
14%-16% moisture content; 1/2 of 1.0% oil content
- 25# Oil Dressed Select Natural Raisins "Boghosian Brothers" brand  
Maximum 14% moisture content; 1/2 of 1.0% oil content

- 30# Midget Natural Raisins "Boghosian Brothers" brand
- 30# Mini Midget Natural Raisins "Boghosian Brothers" brand
- 30# Micro Midget Natural Raisins "Boghosian Brothers" brand

- 50# Raisin Paste

### Golden Raisins:

- 30# Golden Raisins "Boghosian Brothers" brand
- 30# Oil Dressed Golden Raisins, 16-18% Moisture, "Boghosian Brothers" brand
- 10# Golden Raisins "Boghosian Brothers" brand

### Zante Currants:

- 30# Zante Currant Raisins "Boghosian Brothers" brand

### Flame Raisins:

- 30# Flame Raisins
- 30# Oil Dressed Flame Raisins, 16-18% moisture

### Raisin Juice Concentrate:

- 2500# Raisin Juice Concentrate  
Palletized Tote
- 630# Raisin Juice Concentrate  
Drum
- 57# Raisin Juice Concentrate  
Pail

\*All bulk raisin products can be oil dressed according to customer specifications with a variety of oils including non-GMO and Organic.

## Custom Packing Available

### A family tradition since 1965.

Boghosian Raisin Packing Company is a state of the art dehydration, raisin grading, and processing facility. We process to the most stringent specifications for size, moisture ranges, and defects, to provide the highest quality product at the greatest value to our customers.



## Certified Natural Organic Items

### Natural Raisins:

- 30# Certified Organic Natural Raisins “Boghosian Brothers” brand
- 30# Certified Organic Oil Dressed Natural Raisins “Boghosian Brothers” brand

## Consumer Packages

### Natural Raisins:

- 12/2# Stand-Up-Resealable-Pouches Select Natural Raisins “Boghosian” brand
- 24/15 oz. Cartons Natural Raisins “Boghosian” brand
- 24/6/1.5 oz. Cartons Select Natural Raisins “Boghosian” brand

### Golden Raisins:

- 24/15 oz. Cartons Golden Raisins “Boghosian” brand

### Bulk Prunes:

- Available upon request

### What is Raisin juice concentrate?

Raisin juice is a pure extract of raisins. Throughout several processing stages, raisins are leached with water to produce raisin juice. The liquid is then evaporated in a vacuum pan to produce a self-preserving concentrate. It's concentrate contains a minimum of 70 percent natural fruit soluble solids. It's added to a variety of foods, including dairy, confectionery and baking items. Raisin juice extends the shelf-life of bread products; it is a natural substitute for preservatives; and it naturally sweetens and colors baking goods. For confectionary items, it acts as a sugar substitute and a filling for hard candies and molded chocolates. In crisp cookies and crackers, raisin juice helps control breakage. With chewy or soft cakes and cookies, the raisin juice can help maintain moisture. It also is a natural binding agent in cereal bars. Raisin juice serves as a natural syrup for yogurts and ice cream. It enhances the color and flavor of chocolate milk and ice cream. It also brings out the flavors of condiments and is an all-natural coloring agent.

### What is Raisin paste?

Raisin paste is made from 100 percent raisins, produced by extruding raisins through a fine mesh screen and then heated to make the finished product malleable and easy to use in a wide variety of product applications. Raisin paste can be used to add visual appeal and flavor. It's a stable ingredient that sweetens naturally. Raisin paste is used in sundae-style yogurts and cottage cheese, as well as in ice cream and frozen novelties. It's also found in fruit-filled cereal products, granola bars and extruded breakfast cereals. Raisin paste has excellent sweetening capabilities in fine confectionery fillings and soft-center candies. In bakery items, such as breads, cookies and pastries, the paste inhibits molds, extends shelf-life and enhances flavor.

*Source: 2014 California Raisin Marketing Board.*