



INZANA RANCH  
& PRODUCE  
Hughson, CA 95326  
CERTIFIED ORGANIC BY CCOF



### FREQUENTLY ASKED QUESTIONS ABOUT OUR FRUITS AND NUTS!

Q. How do I store dried fruit, and how long will it keep?

A. Dried fruit will maintain its nutritious wholesomeness in almost any environment for long periods of time. However, it remains freshest sealed in an airtight bag with as much air squeezed out and refrigerated. As a general rule, dried fruit will keep 90 days at room temperature and a year or more refrigerated.

Q. Is dried fruit as nutritious as fresh fruit?

A. It takes approximately five pounds or more of fresh fruit to make one pound of dried, and it maintains most of its nutritional value through the process. Pound per pound dried fruit is actually more nutritious than fresh fruit.

Q. Is the dried fruit treated with anything?

A. No. There are no sulfites, sugar or anything added to flavor or preserve our dried fruits.

Q. After storing dried fruit for awhile 'white stuff' appears on it. What is it?

A. This is a natural process in which the fruit's own natural sugar crystallizes on the surface. It is perfectly wholesome, in fact, some people actually prefer the sugared surface. If desired, light washing with water will remove the sugar.

Q. What if my fruit is too dry?

A. Simply rehydrate, add water either by rinsing fruit in a colander and shaking to dry, or by spraying with a little water (two table spoons approximately per pound), putting them back in the bag and refrigerate. The next day they will have absorbed the water and be moist.

Q. Does dried fruit spoil or go bad?

A. Dried fruit can have its limitations, if ever there is a bad taste or bad odor, the most likely culprit is mold or yeast that has formed on the fruit. Neither is harmful to humans.

Q. Are our Almonds pasteurized?

A. NO. With the exception of our Roasted Almonds, all of our Almonds are raw and unflavored. When roasted, they are typically in a very low temperature oven (approximately 130°F) for 24 hours, and are just made crisp, not cooked. Only a certified grower, selling in a certified Farmers Market may sell non-pasteurized Almonds. There is a purchase limit of 100 lbs per day, per person.

Q. What is the best way to store nuts?

A. The recommended temperature at which nuts should be stored is below 40°F. The best way to store oily nuts is to freeze them. The oil contained in nuts will not allow them to freeze completely and will permit their use directly out of the freezer. Package your Almonds in the best portion size for your family's use, then remove from the freezer when you are ready to enjoy them.

Q. Why are some almonds hard and others soft?

A. The softness or hardness of a shelled nut is most often directly related to the percentage of moisture that it contains. The maximum desirable content is no more than 7%. Moisture content that is greater than 7% will not allow for proper storage conditions. The more moisture up to 7% the more softness and vice versa.

Q. Are organic Almonds fumigated in storage?

A. No. organic Almonds cannot be fumigated in any way. Organic Almonds are sent directly to a cold storage facility to be stored at temperatures below freezing, to as low as 10° degrees below zero F immediately after they are hulled and shelled. It is only after this initial freezing period that they may be packaged for sale.

Q. Why are pistachios expensive to process?

A. Pistachios are harvested 'green', in shell, and must undergo some form of drying or roasting to remain in their shell. Pistachios also are frequently eaten after being treated with salt or other flavoring. This is done through a 'bathing' process which in turn often requires a second drying or roasting. This multi-step process adds additional expense to the cleaning / hulling that all nuts experience and often makes pistachios more costly than, say, almonds or walnuts.

Q. Is your olive oil cold pressed? What does that mean?

A. Cold pressing olives means that there is no introduction of heat at any stage during crushing to increase the oil's temperature in an effort to extract a greater amount of oil. Our oil is cold pressed.

Q. What percentage of olive oil must be present within the bottle to be labeled 'olive' oil.

A. 5 percent minimum. Our bottles have 100% olive oil. The oil is made from a blend of 5 varieties, Mission, manzanillo, seviano, Fratolo and leccino.

Q. What is the difference between your raisins?

A. We grow about 6 varieties of grapes, however, we make raisins from only the Red Flame grape and the Golden Crimson grape. The Red Flame is harvested in August, is dried in the rows, in the sun. It is a rich sweet, seedless, grape tasting raisin. The Royal Crimson is an October harvested grape, dehydrated, and as a result, a little more sugary tasting, it is sweet and seedless. The Golden coloring quickly turns brown without the addition of sulfur to preserve it. We use the Red Flame grape raisin in all of our mixes using raisins.

Q. Why are pecans more expensive?

A. Pecans are produced in smaller numbers overall than our other nuts. The pecan season varies across the country depending on the area and seasonal weather. In California, Pecans are harvested in December and January (they need a frost to be harvested naturally). Pecans also require to be cracked before shelling because of the different shell thickness, this 2-step process is more expensive.