



Mitica
27619 - Figs Migos Pajarero

The Pajarero fig are grown in Spain, these dried delicacies are sweet and mild, with a tender bite. The figs are hand selected at the end of August when the Pajarero starts to fall from the tree, signaling they are ripe. Pair with fresh fruit or nuts.



Nutrition Facts

Servings per Container 4
Serving size 4pc (4H87)

Amount per serving
Calories 80

	% Daily Value*
Total Fat 0g	0%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 5mg	0%
Total Carbohydrate 19g	7%
Dietary Fiber 3g	11%
Total Sugars 14g	
Includes 0g Added Sugar	0%
Protein 1g	
Vitamin D 0mcg	0%
Calcium 48mg	4%
Iron 0.6mg	4%
Potassium 204mg	4%

* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

* Benefits

Rich, concentrated fig flavor encased in a small package. The Spanish Pajarero fig has a thin, delicate skin and is softer, juicier, and sweeter than most other varieties. They are carefully selected, harvested, and dried. While they work well on a cheese board or paired with fresh fruit and nuts, they are tempting enough to eat as dessert.

Ingredients

Dried Pajarero Figs

⚠ Allergens

Free From:

- crustaceans
- eggs
- fish
- milk
- peanuts
- sesame
- soy
- tree nuts
- wheat

Handling Suggestions

See label for suggestions
UNIT UPC: 825325000951

Serving Suggestions

While they work well on a cheese board or paired with fresh fruit and nuts, they are tempting enough to eat as dessert.

Prep & Cooking Suggestions

See label for suggestions

📄 Product Specifications

Brand	Manufacturer
Mitica	Forever Cheese

UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.
825325000951	ES276	27619	10825325000958		10/5.2 OZ

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
5.73lb	4.73lb	Spain		

Shipping Information						
Length	Width	Height	Volume	TlxHl	Shelf Life	Storage Temp From/To
10in	6in	4.5in	0.16ft3	20x10	293days	60°F / 77°F



Mitica
27619 - Figs Migos Pajarero

The Pajarero fig are grown in Spain, these dried delicacies are sweet and mild, with a tender bite. The figs are hand selected at the end of August when the Pajarero starts to fall from the tree, signaling they are ripe. Pair with fresh fruit or nuts.



Nutrition Analysis - By Measure

Calories	80	Total Fat	0g	Sodium	5mg
Protein	1	Trans Fats	0g	Calcium	48mg
Total Carbohydrates...	19g	Saturated Fat	0g	Iron	0.6mg
Sugars	14g	Added Sugars	0g	Potassium	204mg
Dietary Fiber	3g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	0mg		
Vitamin A(IU)•		Vitamin D	0mcg	Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C		Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-1 2•	
Monosodium		Sulphites		Nitrates	

Additional Images

