

# FIG CHAMOY SAUCE

**COMMERCIAL NAME:**  
FIG CHAMOY SAUCE



## PRODUCT DESCRIPTION AND PROCESSING:

A sweet sauce made from fruits and sweetened with fresh figs. Thick consistency with a sour flavor. Offers a blend of sour, sweet, and salty tastes. Comes in 1/2 liter (500 milliliter) bottles. Shelf life of 4 to 5 months in dry and controlled environments.





## ADDITIONAL DETAILS

### INGREDIENTS:

CHAMOY IS A POPULAR CONDIMENT IN MEXICAN CUISINE, OFTEN USED TO ENHANCE THE FLAVOR OF FRUITS, VEGETABLES, AND SNACKS.

IT IS TYPICALLY MADE FROM A VARIETY OF FRUITS, INCLUDING APRICOTS, PLUMS, AND MANGOES, AS WELL AS CHILI PEPPERS, LIME JUICE, AND SPICES.

CHAMOY CAN BE ENJOYED ON ITS OWN OR USED AS AN INGREDIENT IN VARIOUS DISHES, SUCH AS MICHELADAS, CHAMOYADAS, AND FRUIT SALADS.



### KEYWORDS:

CHAMOY  
FIG  
SAUCE  
SWEET  
SOUR

SALTY  
CONDIMENT  
MEXICAN CUISINE

CHAMOY DE HIGO SAUCE IS A DELICIOUS AND VERSATILE CONDIMENT THAT CAN BE ENJOYED IN A VARIETY OF WAYS. MADE WITH FRESH FIGS AND A BLEND OF SOUR, SWEET, AND SALTY FLAVORS, IT IS SURE TO TANTALIZE YOUR TASTE BUDS.

### HERE ARE SOME IDEAS FOR HOW TO ENJOY CHAMOY DE HIGO S

DRIZZLE IT OVER FRESH FRUIT OR VEGETABLES. USE IT AS A DIPPING SAUCE FOR CHIPS OR PRETZELS. ADD IT TO YOUR FAVORITE MICHELADA RECIPE. USE IT AS A TOPPING FOR CHAMOYADAS OR FRUIT SALADS. GET CREATIVE AND EXPERIMENT WITH YOUR OWN UNIQUE RECIPES! CHAMOY DE HIGO SAUCE IS AVAILABLE IN 1/2 LITER (500 MILLILITER) BOTTLES AND HAS A SHELF LIFE OF 4 TO 5 MONTHS IN DRY AND CONTROLLED ENVIRONMENTS.

