

While observing the natural blessings of the Zadar Region, which is enriched with various plant species characteristic for the Mediterranean climate, we came across different cultivation cultures. The owner of OPG, Sandra Babac, caught our attention. It was founded in 2003 in a place called Poljica in the hinterland of Zadar, whose owner is best known by her authentic name "Šinjinorina Smokva". Primarily, the name was supposed to be adaptable, translatable, and yet somehow local. Šinjinorina is a Dalmatian title for a lady, while Smokva then becomes her name. That's how the name kept its homely touch, and it can easily be translated into Miss Fig. Mademoiselle Figue... Their first and most famous product is organic fig jam. The idea to establish OPG came spontaneously, the desire for a healthy life came together with love for nature and eco products. She started her journey with one fig tree and the business expanded over time. Today, Sandra owns a large family fig plantation. OPG Babac cultivated several hectares of land on which they planted a fig plantation. The most dominant type of fig is zamorčica, which is ideal for manufacture, but they also planted other varieties such as bilica, petrovka, šaragulja... Many people think that figs are not difficult to maintain, but that is far from the truth. Namely, for the first five years, the fig tree requires special care. Also, figs require special attention when picking. The fig must be picked with the stalk in order not to jeopardize its quality during processing into jam. The biggest threat to this plantation is its geographical location, which is exposed to strong storm surges and salt deposits. For its high-quality products, OPG Babac has won numerous awards for quality and authenticity. They have also received awards for the special design of the product, which is slightly eroticized and thereby fits the more mature population, which buys products as souvenirs, gifts, but also for their own use. Their product has an ecological certificate, which means that the fig is not treated with chemical products at any stage of growth, development or processing. Also, "Šinjinorina Smokva" jam has only one ingredient - fig, which means that there is no added sugar, preservatives or other additives. In addition to figs, Sandra Babac also produces Šinjinorina Quince, Maraška, Mandarina and Plum. Because of the above, these products are suitable for diabetics, athletes, children, etc. OPG Babac products can be bought in: Kaufland, Gligora, Veronika delikatese, Split Airports, Zadar Zagreb. Figs in OPG Babac are produced in a small machine, which Sandra named Baltazar and which is financed with European money from the IPARD program. Baltazar consists of a machine for ossification, preparation, washing, sterilization. Of course, there is also a vacuum cooker that processes fruit at slightly lower temperatures than usual, so this is one of the secrets of high-quality fig jam.

- How many years have you been engaged in processing?

-This year we celebrate our twentieth anniversary

- Is there a story behind the name "Miss's Fig"?

I wanted an original name, so I asked friends for advice. I could not decide between "Miss fig" and "Smokvica", and in the end I still decided that it should be "Miss Fig".

- Why a fig?

The fig was literally in front of my nose, and when I made my first jam, I was delighted.

- How did you get the idea to start this business?

The first time I tasted my own marmalade, I was delighted and immediately knew that I should start a new business. Another reason is that I want my children to be fed healthy.

- Do you have problems with intruders?

- We have, mostly with cvilidrets.

- Where can your products be bought?

- Currently, our products can be found in: Kaufland, Gligora, Veronika delicatessen, airports Zadar, Split and Zagreb.

-How did you determine the price of your products?

- Our price for all marmalades was 4€ , but it is important to emphasize that the prices of figs and Marashka makes a big difference, in other words, Marashka marmalade costs more than fig jam.

- How demanding is the fig as a plant species?

- Many people in Dalmatia think that you don't have to do much with a fig, but a fig comes to you like a small child. Namely, for the first five years, you have to take special care of it. In our area, it can be very cold. We are in a very inhospitable part of Dalmatia where the continental and Mediterranean climate collide, the biggest danger is the storm that dries, cools and brings salt.

-What fruit do you make marmalades from?

-From quince, tangerine, passion fruit, plum and of course fig.

