



Concord Grape Pulp

All Natural 100% Whole Fruit



*It's not just good,
it's Grape!*



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Health Benefits Of Concord Grapes

Loaded with Antioxidants

High Levels of Resveratrol
(the same cholesterol lowering
ingredient found in red wine)

Anti-Inflammatory Properties
Rich in Polyphenols
(reduces blood pressure)

Abundant in Flavonoids

Good source of Calcium
Phosphorus and
Potassium

Solid source of Vitamins
A, C, B6 & Folate

Nutrition Facts

3.2 oz Concord Grapes

Calories 62

Calories from Fat 3

Total fat	0.3g	<1% DV
Cholesterol	0mg	0% DV
Sodium	2mg	<1% DV
Total Carbs.	15.8g	5% DV
Dietary Fiber	0.8g	3% DV
Sugars	15g	
Protein	0.6g	
Potassium	175.7mg	

Concord Grape Pulp

AgriAmerica vineyards are located right outside the door of our farm based fruit processing facility. This allows us to harvest at peak ripeness and immediately process it into finished product. The high quality & extreme freshness associated with AgriAmerica grape products is noticed each time you open a package.

Our farm and processing facility is government certified & has numerous measures in place to assure quality. The grapes are de-seeded leaving a combination of pulp, skins, & juice.

Finished product is packaged in food grade, FDA approved, freezer safe containers. The 3, 30 and 400 pound packages are placed into appropriate cold storage immediately upon being packaged, just a few hours from the actual time of harvest.

Kosher product is available on a special order basis.
Microbiological & technical data is available upon request.





Uses

Bars
 Breads
 Cheesecakes
 Chutney
 Coffee Cake
 Cookies
 Filling
 Jams & Jellies
 Ice Cream Topping
 Muffins
 Marinades - Vinaigrettes
 Puff Pastries
 Scones
 Syrup
 Tarts
 Milk Shakes & Smoothies
 Health Beverages

Let your imagination take you to Grape Places!

Concord Grape Pie

Makes: 1 (9") pie

Baking time: About 40 minutes

Save an hour of fresh grape de-seeding & preparation time by using AgriAmerica Concord Grape Pulp!

For the filling

- 1 ½ cups AgriAmerica Concord Grape Pulp
- 2 Tablespoons Flour
- 6 Tablespoons Sugar
- 1 ½ tsp. Lemon Juice
- 1 Tablespoon Melted Butter
- 1 two part pie crust (store bought or hand made)

- 1) Place thawed AgriAmerica Concord Grape Pulp into a bowl
- 2) In a separate bowl whisk together the flour and sugar.
- 3) Add the flour-sugar mixture to the AgriAmerica Grape Pulp mixing in evenly.
- 4) Add the lemon juice and then the melted butter mixing thoroughly.
- 5) Pour everything into your bottom crust.
- 6) Cover the filling with the second crust. Prick the top near the center 4-5 times with a knife to allow steam to escape. (You can use a lattice or a full crimped crust.)
- 7) To get a nice brown top, brush the crust with 1oz. of milk and sprinkle with 1 Tablespoon sugar.
- 8) Preheat the oven to 350°F and put one rack in the center. Place a sheet of aluminum foil on a lower rack to catch drips. Bake at 350°F for approximately 40 minutes until the crust is golden brown and juice bubbles out of the cuts.
- 9) Let it cool for about 2 hours. Consider serving warm with vanilla ice cream.





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Experience the "Grape Escape"
The fall grape harvest has always been a very special time of year in our area. For just a few weeks each year, the wonderful aroma of ripening fruit fills the countryside air and it is hard to resist snagging a bunch of fresh grapes to snack on all day long. For years we have wondered what it would be like if we could somehow contain and preserve the intense taste, color, texture and aroma of fresh Concord grapes to share with other people throughout the year. After several years of work, we are very proud to introduce AgriAmerica's Concord Grape Pulp to the marketplace. Regardless of what time of year it is, upon trying it, we are confident that you will gain an understanding of what makes grape harvest season so special to us each year. Being that we are a small family owned business, we truly appreciate the interest you have in our products.

Eric & Rich

*Founding Partners & Operators of
AgriAmerica, LLC*



Homegrown Concord Grapes

AgriAmerica owned vineyards are located in the Lake Erie Region of New York, the oldest and largest Concord grape region in the world. The microclimate provided by the great lake, unique soil conditions, and ample natural rainfall combine to produce highly flavorful fruit. The area, like no other is comprised of past heritage and technically advanced expertise. AgriAmerica has the overall infrastructure that offers the support required to successfully grow, harvest, and process large quantities of high quality Concord grapes.

The Farmers

In 1986 Eric Huddy bought his first tractor at the age of 17 and rented his first vineyard as a means of paying for his college education. As the farm grew Rich Jozwiak became a partner in the business. Eric & Rich have over 65 combined years of vineyard management, and fruit processing experience.

AgriAmerica is on the cutting edge of sustainable grape growing practices which include balanced pruning, integrated pest management, and precision nutrient applications using organic materials where applicable.

AgriAmerica is proud to produce fresh and frozen de-seeded concord grapes. A fruit pulp product that was once considered seasonal is now available for bakers, preserve manufacturers, and artisan chef's year around. We have taken the tedious complication of preparing these nutritious berries for your convenient use in your culinary delights.

At all times, AgriAmerica knows exactly where its fruit is coming from. Do you currently know where your fruit comes from? AgriAmerica's concept of growing and processing its own fruit assures an unbroken chain of accountability from the vineyard all the way to the finished grape pulp product.