

# RAISINS



## HOW THEY ARE MADE:

Method 1: Remove grapes from the vine. Dry them on paper placed in field.

Method 2: Vine drying allows the grapes to dry while still hanging.

Method 3: Using a dehydrator to remove the water from the grape. This is the quickest way to make raisins.

# FROZEN GRAPES



## HOW THEY ARE MADE:

Grapes are placed into a freezer. They are removed once they are frozen. Then they are ready to be eaten!

# GRAPE JUICE



## HOW ITS MADE:

Grapes are crushed before being sent to a mixer. The mixture is put through a set of brushes. This separates the juice from the solids. Then solids are pressed. This gets all the solids, color, and flavor.



# JAM/JELLY



## HOW ITS MADE:

Crushed fruit or juice is combined with pectin and sugar. This thickens the mixture. The ingredients are heated. Acid is then added to help preserve the jam/jelly.