

Black Grape



Black Seedless Grapes :

Grapes are among one of the oldest cultivated fruits dating back to as early as 8000 years ago. More grapes are grown than any other fruit in the world. Black grapes are sometimes called red because their color varies from deep rose-pink to purple to black. For a taste treat, freeze whole grapes and snack on them straight from the freezer.

We offer black grapes that are found large popularity in our export items. We offer ranges of grapes like black grape whole fruit and pulp. They are packed in cold corrugated wooden boxes which keep the grapes fresh for a longer duration. Even the package ensures the taste in intact. These are offered in the competitive prices.

Black Grape juice :

Ingredients :-

Black Grapes cleaned and washed thoroughly- 1 kg

Sugar - 4 cups

Water - 8 cups

Cardamom powder - 1/4 tsp

Banana - 1/2 (Optional:-I dont like the flavour of bananas much and so I prefer this without adding bananas.I mentioned it only because it was there in the original recipe.)

Method :

Combine grapes,sugar,cardamom powder and water in a big vessel and boil it until the skin of the grapes begins to break.

Allow it to cool.Reserve few grapes for garnishing.

Add banana pieces into a blender and mash it well.Now add the cooled grapes along with the juice and blend it for a few seconds without breaking its seeds.Strain it,chill and serve.

Serving suggestions :

1) Serve with a scoop of Vanilla Ice cream and a grape.

2) Separate the flesh from the reserved boiled grapes by carefully removing the seeds and the skin. Add these flesh to the grape juice, chill and serve. You can add as much grape flesh as you wish. (Some grapes have thin skin and is difficult to remove it from the flesh. Well ripened black grapes with seeds available in India are best for this. I remember grape juice from Bimbis restaurant, Ernakulam, it tastes great and is full of grape flesh. Try it out if you ever get a chance. I'm not sure how they are separating the flesh from the grapes, it cannot be a manual process as they serve lots of grape flesh along with the juice.)

Grapes Storage

Optimum temperature (F) 31 - 32

Optimum Temperature (C) -0.5 - 0

Optimum Humidity (%) 90 - 95

Storage Life (days) 30 - 180

Ethylene Producer no

Odor Producer yes

Ethylene Sensitive no

Odor Sensitive yes

Mist no

Top Ice no

Water Sprinkle no

Ripens After Harvest no



Contact Us

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