



Bits & Pieces

Graceland, ShoEi Foods Offer New & Improved Infused Dried Strawberries

Graceland Fruit's infused dried strawberries look and taste even more like fresh strawberries, thanks to a gentler infusion process.

Graceland has formed an alliance with ShoEi Foods of Japan to open a processing plant in Qingdao, China, to produce the new and improved infused dried strawberries.

"The plant is able to infuse the strawberries more gently, creating a more fresh-looking and tasting berry," explained Graceland CEO Don Nugent.

"The new plant will allow us to free capacity until our new dryer in Frankfort, MI, is complete," Nugent said.

ShoEi Foods has been Graceland's partner in the Asian market for several years. "ShoEi's commitment to quality food products was a key factor in our decision to partner with them in this project," Nugent said.

The new berries are manufactured according to Graceland's specifications and high standards, and maintain a Kosher certification. The infused dried strawberries are available whole, julienne sliced, diced and 1/4" diced, and are still shipped in 10# and 25# cases.

For samples of the new strawberries, contact customer service at (800) 352-7181.



Plant Expansion Under Construction



The expansion of Graceland Fruit's Frankfort, MI processing facility got underway in early April, according to Vice President of Operations Doug Plumstead.

"The basic building should be done by June 30, with interior finishes following through the summer," Plumstead explained.

Once the building is

continued on page 3

This Issue's
**Flavor
Focus:**

Cranberries

page 2

**In This
Issue**

**President's
Message**

page 2

**Graceland
Welcomes New
Employees**

page 3

**Flavor Focus
Recipe**

page 4

A Newsletter from
**GRACELAND
FRUIT, INC.**



flavor focus Cranberries

Tart and delicious cranberries are perfect at Thanksgiving and throughout the entire year to add a burst of healthy flavor to baked goods, rice dishes, salads, sauces, trail mixes, juice products and more.

Graceland Fruit, Inc., is a leading manufacturer of infused dried and Soft-N-Frozen™ cranberries and recently began producing cranberry juice concentrate, as well as a new whole infused dried cranberry.

Cranberries are one of the healthiest foods in the world, scoring a whopping 1,750 on the ORAC (Oxygen Radical Absorbance Capacity) scale that measures the level of antioxidants in foods.

In addition, cranberries are rich in vitamin C and have been shown to fight against urinary tract infections, and recent research suggests cranberries may also help protect against ulcers and oral bacteria.

For samples, or to learn more about Graceland's extraordinary infused dried or Soft-N-Frozen cranberry products, contact Graceland's sales department at (800) 352-7181 or (231) 352-7181. For information about Graceland's cranberry juice concentrate, contact Milne Fruit Products at (509) 786-2611.



(See recipe and product listing on page 4.)

President's Message

Springtime is always a time for new growth. An expansion of the tree of life.

I'm pleased to report that Graceland Fruit continues to grow in both sales dollars and in volume. As a matter of fact, we have grown our sales over 700% since our last expansion; it is little wonder that we need additional drying capacity today.

Our expansion has resulted in a much larger project than just installing some equipment. First, we need additional floor space for the dryer, supporting equipment and additional warehouse space.

Second, the added equipment will overload the electrical supply capacity of the power supply lines currently feeding our factory. So, we are installing an electrical substation with the feed coming

from a 46,000-volt transmission line. And finally, we are in the process of building a new wastewater treatment facility to match our increased capacity. Our new wastewater treatment system will be a two-stage system with a primary anaerobic treatment followed by an aerobic treatment stage. All of these developments will put Graceland in position for continued growth and success.

Our corporate objective is "Creating Opportunities through Extraordinary Food Ingredients." To this end, we at Graceland continue to develop and promote new value added fruit ingredients. Dr. Nirmal Sinha and his research and development staff along with Mr. Robert Donnan and his engineering department have developed our new infused dried whole cranberry. If you didn't see it at the FMI show please stop by our booth at the IFT and check it out. It is FANTASTIC!!!

Thank you for your support,

Don Nugent



Don Nugent
President & CEO



Graceland Welcomes New Employees



Four new people have joined the Graceland Fruit team recently in a variety of capacities, rounding out the customer service, quality assurance, accounting and shipping departments.

Akihiko Machida, Customer Service Administrator for Western U.S. and International

“Aki brings a diverse background and language skills to the customer service department,” explained National Sales Manager Derek Klein. “His attention to detail helps him handle customer orders and the day-to-day operations of customer service.”

Machida is fluent in Japanese and English, and can speak French and Russian, as well. He has unique expertise with Graceland’s products because he has worked with the manufacturing department in the past.

Chris Oberski, Quality Assurance Manager

Oberski has 12 years of quality assurance management experience, and has expertise in designing experiments, working with statistical process control and implementing quality systems.

“Chris’ vast knowledge, as well as many

years of experience in the field of quality assurance will be an asset to Graceland Fruit. We are looking forward to his contributions for many years to come,” said Vice President of Operations Doug Plumstead.

Christine Anderson, Accounts Payable

Anderson, who joins the accounting department, has a background in all office operations, including accounts payable and receivable.

“Christine has a wealth of knowledge and experience and we are delighted to have her on the Graceland Fruit team,” said Accounting Manager Laura Reznich.

Patricia Gamache, Shipping

Gamache has worked as a shipping manager for the past seven years, and offers Graceland and its customers experience in domestic and international shipments, cost reduction techniques and strong vendor relationships. Gamache will coordinate and schedule all inbound and outbound shipments.

“Patty’s experience, work ethic and dedication will be a great asset to Graceland,” said Customer Service Manager Heidi Farkas.

Plant Expansion *(continued from page 1)*

complete, the installation of a new dryer will begin, leading to increased capacity.

“The increased capacity will allow us more manufacturing flexibility, as well as additional capacity for new products, such as our infused dried vegetables,” he said.

National Sales Manager Derek Klein said the impact on customers would be positive. “We’ll have more flexibility to meet demand for products. And we’ll have the ability to customize more products,” he said.





GRACELAND FRUIT, INC.
1123 Main Street • Frankfort, MI 49635
(231) 352-7181 • FAX (231) 352-4711 • 1-800-352-7181

Presorted
First Class
U.S. Postage
PAID
Permit # 7
Marietta, GA

Extraordinary Fruit & Vegetable Ingredients
Infused Dried Fruit • Soft-N-Frozen™ Fruit
Infused Dried Vegetables • Fridg-N-Fresh® Vegetables
www.GracelandFruit.com

Visit us
at IFT in
ORLANDO!
June 24-28
Booth #865

Cranberry Products

Infused Dried

Whole Cranberries

Sliced Cranberries

Julienne Cranberries

Cranberry Bits

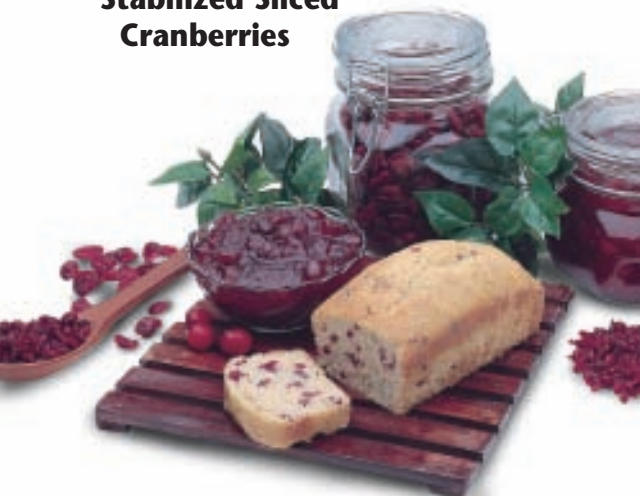
Organic Julienne Cranberries

Soft-N-Frozen™

Infused Whole Cranberries

Infused Sliced Cranberries

**Stabilized Sliced
Cranberries**



Sweet & Hot Chicken Saute

4 Boned, Skinned Chicken Breast Halves	1 Clove Garlic, Pressed
1 Tbsp. Vegetable Oil	1 Cup Graceland Dried Cranberries
1/2 Cup Chicken Broth	1/2 Cup Graceland Dried Julienne Sliced Carrots
1 Tbsp. Dry Sherry	1 Small Green Pepper, Julienne Sliced
1 Tbsp. Soy Sauce	1/4 Cup Sliced Water Chestnuts
1 Tbsp. Rice Wine Vinegar	Slivered Green Onion for Garnish
1 Tbsp. Sesame Oil	
1 Tbsp. Sesame Seeds	
1 Tbsp. Honey	
1/4 tsp. Hot Pepper Flakes	

Brown chicken in vegetable oil in a large nonstick skillet over medium high heat; lower heat. Cook covered for 8 minutes or until chicken is tender and cooked through. Remove the chicken; keep warm. To the skillet, add the next 9 ingredients. Bring to a boil; add the cranberries and vegetables. Cover, lower the heat and cook 1 minute. Spoon the sauce into a serving dish. Slice the chicken and arrange on top. Add garnish.