



## Infused Dried Blueberries

Crazy-popular. Remarkably versatile. Powerfully nutritious.

See, taste, and experience the Graceland Fruit infused dried blueberry difference

- Cultivated for rich sweet flavor
- Wild for bold intense flavor
- Naturally vibrant blue color
- Moist chewy texture
- Outstanding piece integrity
- Superfruit nutrition
- Exceptional flowability

For complete Documentation & Specifications, to Request Samples, or to discuss Custom Solutions, link to our website below:

Documentation & Specs

Request Samples

Talk to Our Experts



Graceland Fruit, Inc. is a leading producer and global distributor of premium quality dried fruit ingredients for the food industry. Our exceptional product and service performance make it easy for innovative food manufacturers and providers to create delicious, on-trend products that surprise and delight their consumers.



Graceland Fruit infused dried blueberries start with fresh, high-quality, cultivated and wild blueberries harvested at peak season and flash frozen to preserve their integrity, nutrition, vibrant color, and authentic flavor. Both our rich, sweet, cultivated blueberries and bold, intense, wild blueberries offer the superfruit nutrition, delicious taste, distinctive texture, and all-natural health cues consumers crave.

Nutrients in dried fruit are more concentrated than fresh fruit, allowing a smaller amount of dried to provide similar benefits to a larger quantity of fresh. The nutrient value of ¼ cup dried cultivated or wild blueberries is equivalent to 1 cup of their fresh counterpart and are:

- A good source of fiber
- A good source of vitamin C
- High in vitamin K
- Naturally fat free
- Cholesterol free
- Sodium free

Cultivated and wild blueberries owe their deep blue color and powerful health protection properties to an abundance of naturally occurring anthocyanins and anthocyanidins. Dietary antioxidants such as those found in the blue pigments of blueberries neutralize free radicals and help prevent cell damage and inflammation.

While both cultivated and wild blueberries are recognized superfruits, the high skin-to-pulp ratio and small size of wild blueberries deliver 72% more fiber, twice the antioxidants, and 33% more anthocyanins in every serving than their cultivated brethren. A growing body of on-going research\* suggests that both cultivated and wild blueberries may play a positive role in:

- Cardiovascular health
- Insulin response and prevention of type 2 diabetes
- Brain health, including memory retention, decision-making, and focus
- Cancer prevention and tumor progression
- Digestive health
- Reduction of inflammation associated with chronic disease and aging
- Urinary tract health
- Oral health
- Vision health
- Wound healing

As the centerpiece or as an accent, our exceptional dried blues contribute to the nutritional profile of a wide variety of commercial food applications. Small but mighty, they deliver big flavor, nutrition, color, and delight!

\* Learn more about the superfruit nutrition of cultivated and wild blueberries at [US Highbush Blueberry Council](#), [US Highbush Blueberry Council/Health Professionals](#), [US Highbush Blueberry Council/Tech](#), [Wild Blueberries](#), [Wild Blueberry Producers Association of Nova Scotia](#), [Canadian Wild Blueberries](#), [Produce for Better Health Foundation](#), [Nutrition Value](#), [USDA National Nutrient Database for Standard Reference](#)