

From lush green grapes to juicy California Raisins

California Raisins have been grown in the San Joaquin Valley for over 130 years. From the early pioneering days, each generation has perfected the art of drying grapes. Read about California Raisins journey to becoming the versatile and healthy dried fruit, perfect for baking, snacking and in everyday meals.

THE PERFECT CLIMATE, SEEN FROM SPACE!



Often referred to as the USA's 'Salad Bowl', the San Joaquin Valley in California USA is a 240 mile long by 50 mile wide valley lying between the Sierra Mountains in the East and the Western Coastal Ranges close to the Pacific Ocean.

Around 60 million years ago, when sea levels were approximately 100m higher than they are today, the San Joaquin Valley was flooded with ocean water. The water flooding the San Joaquin Valley mainly entered through what is now the San Francisco bay area.

Around 2 million years ago the exit to the sea became cut off as sea levels reduced and the lake, now isolated from the ocean, reduced in salinity and gradually became a fresh water lake. Sediments then built up over the next millennia and the lake gradually became shallower and shallower until it eventually dried up some 200,000 years ago.



During the summer months, temperatures in the San Joaquin valley can reach 44°C+ (110°F) and the vines are continually fed by a complex irrigation system of pure mountain water.

This unique combination of quality soil, created from sediment deposits from the original lake, consistent seasonal weather conditions and a supply of meltwater from the Sierra mountains,

all combine to produce the highest quality raisins from the Fresno, San Joaquin Valley, California.

All this makes Fresno, California the Raisin Capital of the World.

19TH CENTURY - THE BIRTH OF CALIFORNIA RAISINS

Scotsman, William Thompson and his family settled in North Sacramento Valley in 1863. In 1872 he sent to New York for three cuttings called Lady de Coverley of which only one survived.

The grape, became known as Thompson's seedless, a seedless grape variety that was thin-skinned, seedless, sweet and very tasty. There are other cultivars such as Selma Pete and Fiesta.



FROM US TO YOU

The California Raisin industry comprises of 25 packers and processors and 3,000 growers. Approximately 350,000 tons of raisins are grown each year from 200,000 acres in the San Joaquin Valley.

It takes three years to produce a single raisin, from planting the vine to final harvesting around late August to September.

The grapes are hand picked and then laid out on clean paper trays between vines or dried on the vine (DOV) for around 3-4 weeks in 40°C temperature.

When the Raisins are dried to perfection they are collected and taken for packing and processing.

California Raisins go through a rigorous cleaning process to make sure they are free from bacteria, pests and mould. California Raisins are then ready to be delivered to you for trade use in bulk or consumer packs as required.



Think Raisins, Think California

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