



Upcycling & Sustainability

At FruitSmart, we take the pomace—pulp, skin, and seeds—left over after we make our outstanding juices, concentrates, and purees and turn it into valuable products.

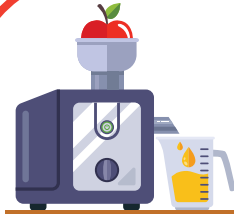
We continually challenge ourselves to become more efficient and find fresh ways to squeeze every bit of goodness from the fruits we process. You can call it sustainability or upcycling; we call it turning what's left over into something useful and wholesome.

At FruitSmart, we're experts in taking what we have now and turning it into something even better tomorrow.

FRESH FRUIT

Fruits arrive at FruitSmart

Our 13-acre Grandview plant processes apples, blueberries, cherries, and more.



Fruits are cold-pressed or decanted

The maximum amount of liquid and finely solubilized fruit is extracted.

Pomace is collected and transported

This travels to our 335,000 sq ft., 19-acre Prosser facility, only eight miles away.



Pomace is then air-dried

This is a relatively unique step in the industry.



In some cases, seeds are separated to sell or press for oils.

The air-dried product is milled

While a variety of sizes are available, it commonly becomes a flour-like substance.



The milled product is packaged for sale

Often shipped in 50lb boxes although other options are available.



ZERO WASTE