



Mathieu Bakery

Fructum Vitis

In most wine-producing areas the grape seeds are discarded after being pressed. However, they contain a variety of valuable substances, including the all-important antioxidant OPC. In particular the high proportion of vitamins A, C and E as well as Lecithin, is extremely effective in protecting cells from damage.

The „Fructum Vitis“ company has rediscovered this gem from the vine and processes it to manufacture valuable products. These are suitable for use not only in the food industry, but can also be used for medicinal and therapeutic reasons in vinotherapy.

A total of 2000kg of grapes are needed to produce approximately 15kg of grape seeds. These 15kg of grape seeds are then cold-pressed to produce 1 litre of premium grape seed oil.

The grape seed bread, grape seed flour and cold-pressed oil is produced at the Mathieu Bakery grape seed manufacturing plant.



Grapeseed Oil

The cold-pressed grapeseed-oil from Fructum Vitis contains double and triple unsaturated fatty acid, among them linolacid which is a very valuable acid for our alimentation.

This most precious cooking oil has it's smoke-point at over 190°C and is therefore ideal for gentle roasting and steaming of meat, fish and vegetables. It's flavour reminds one of walnuts which is why it's great to use for flavoring in the cold kitchen.

Grapeseed Flour

After the manufacturing of the grapeseed-oil, flour is produced from the press cake, which is left over. Trough adding it in breads, pastery, noodles or muesli, one can benefit from the bioactive components and the flavour of the seed. The product can replace up to 10% of the usual flour.



You find us here:

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FRUCTUM



Vitis



A Product from Valais

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