

Byproducts of Winemaking – Healthful & Flavourful

Mark Walpole - an internationally recognized Certified Chef de Cuisine - has taken what was formerly a co-product of the wine industry and converted it into a premium ingredient in gourmet breads, pastas and other products

His natural instincts as a chef combined with Walpole's proximity to Niagara Wine Country, led to the development of a grape flour/powder. Walpole discovered a beneficial use for grape skins. This byproduct from the winemaking process is either distilled to make grappa, spread on the vineyards as fertilizer, or thrown away until becoming the ingenious input to Vinifera For Life.



Walpole, with the help of the research and development staff at the Guelph Food Technology Centre, discovered a

multitude of health benefits from the byproduct including a high level of fibre and polyphenols such as antioxidants and resveratrol, which are said to help the body fight against illnesses such as cancer.

Following the discoveries, Walpole founded Vinifera For Life, which today produces four varieties of flour/powder from the grape skins including Cabernet, Chardonnay, Icewine and Late Harvest which are used to produce tasty and healthy breads and pastas.

Funding for this project was provided in part by Agriculture and Agri-Food Canada through the Agricultural Adaptation Council's CanAdvance Program.

Vinifera For Life takes Wine grapes have commonly been shown to have health-promoting effects and Walpole's product is no exception possessing components which help to fight off a multitude of illnesses including cancer.

As the driving force of Vinifera For Life, Walpole has put his more than 30 years of experience as an internationally-recognized chef to good use.

The possibilities seem endless as Walpole continues to seek out new uses for his product including the possibility of using the flour or powder to produce crackers, snack foods, cheese, energy bars or drinks even in chocolate in Korea.

Have you ever thought of having Eggs Benedict on a Gewürztraminer English Muffin or imagined a Pinot Noir Baguette with your favourite cheeses? Now, all of this is possible thanks to Vinifera For Life and innovator Mark Walpole. Together, they are marketing a product that has great flavour with all the "French Paradox" health benefits, but without the alcohol.

This uniquely Canadian flour additive is made using grape skins and seeds. Chefs, bakers and innovative industry leaders are rapidly discovering this product, derived from the Ontario Wine Industry.

HEALTH BENEFITS

A key component of the grape skin is resveratrol, a rich, natural anti-oxidant recognized for its significant health benefits, particularly in relation to heart diseases and cancer.

Research conducted by the University of Waterloo's Innovation Centre with support from Industry Canada's IRAP (Industrial Research Assistance Program) Program, as well as studies by the Guelph Food Technology Centre, have confirmed the formidable health benefits of the pomace of grape skins after they have been dried and ground.

To mention a few, this product contains Omega-6, Omega-3, Vitamin A, Potassium, Iron, Fibre, ORAC (short for Oxygen Radical Absorbance Capacity which is a test tube analysis that measures the total anti-oxidant power of foods and other chemical substances) and Phenolics (natural anti-oxidants).

With so many benefits, it's no wonder why popularity for Vinifera For Life products continues to grow.

VINIFERA FOR LIFE Inspired by the Ontario Wine Industry

Ask for products containing Vinifera powder at your favourite restaurant or bakery.

Varietals Available

- Cabernet
- Chardonnay
- Late Harvest
- Icewine

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