

Sunsweet® Prunes – Background & Process

French Prunes are Asian

"Prune d'Agen," or the French prune, is the principal variety produced in California. Despite its name, the French prune did not originate in France, but in Western Asia. Historians report that these prunes were first introduced to Europe from Turkistan in the 15th century, and then introduced into California from France (1856), by San Jose nurseryman Louis Pellier.

When is a Plum a Prune?

Botanically speaking, a prune is a plum, but not all plums can become prunes. A fresh plum variety, known as the prune-plum, is one of the few plum varieties which can be dried without severe fermentation. Technically, only dried plums are called prunes, though the term is commonly applied to fresh plums which can be dried successfully.

Quality as Standard

At SUNSWEEET, we pride ourselves on the highest standards of quality. Knowing where and how SUNSWEEET Prunes are grown, dried and packed is the only way to ensure their quality. SUNSWEEET Prunes come exclusively from SUNSWEEET orchards, so we can set high standards and monitor our prunes. That's part of what we call 'SUNSWEEET Total Quality' (STQ).

A Year Round Operation

Fresh plums are harvested for a 3-4 week period in August/September and delivered to a network of SUNSWEEET dryers. These dryers are located strategically close to the growing areas, to ensure the optimal quality of the fruit is maintained. At the dryers the fruit is washed, dried and then delivered to SUNSWEEET.

SUNSWEEET's Unique Pitting System (SPS)

It's easy to spot a SUNSWEEET Prune because the unique SUNSWEEET pitting system results in fruit with a plump shape that sets them apart from any other prune. Removing the stone from a prune is a delicate business and only SUNSWEEET uses a system which seals in the prune's fruit and juices whilst the stone is carefully removed. That's the secret to the succulent taste and distinctive rounded shape of SUNSWEEET Prunes.