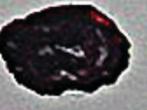


RAISIN Generic Name	PARENT GRAPE	PROCESS	DESCRIPTION	AVAILABILITY	USES
Sun Dried Natural Seedless 	Thompson Seedless 	Dried under the sun. No chemical treatment used.	Seedless; dark brown color; average size.	93% of the total raisin crop. Found in all food stores all year around.	The most popular raisin for cooking, baking, salads, desserts, and eating out of hand.
Golden Seedless or Goldens 	Thompson Seedless 	Mechanically dehydrated. Specially treated with sulfur dioxide to preserve the golden color.	Seedless; golden-amber color; average size.	5% of the total raisin crop. Available in most food stores, especially in the fall and winter.	Used wherever a light colored raisin is desirable. Popular for fruit cakes and confections.
Dipped Seedless 	Thompson Seedless 	Sun ripened. Bathed in hot water and mechanically dehydrated. No chemical treatment used.	Seedless; light brown color.	Limited availability. Found in large food stores.	Used in cooking, baking, salads, desserts, and for eating out of hand.
Seeded or "Puffed" Muscat 	Muscat 	Dried under the sun. No chemical treatment used. Seeds removed mechanically during processing.	Large, dark and extra sweet. Distinctive fruity flavor; seeds removed.	Limited availability. Found in food stores, especially in the fall and winter.	Prized for baking, especially in fruit cakes.
Zante Currants or Currants 	Black Corinth 	Dried under the sun. No chemical treatment used.	Seedless; mini-raisin, 1/4 average size. Very dark color; tart, tangy flavor.	Limited availability. Found in large food stores.	Popular for baking; traditional in hot cross buns.
Flame Seedless 	Flame Seedless 	Dried under the sun. No chemical treatment used.	Large, dark red and extra sweet. Distinctive fruity flavor.	Limited availability. Found in large food stores.	Prized for baking, especially in fruit cakes.