

Agriculture Fact Sheet

Muscadines 2023



- Muscadines ripen from Mississippi from late August through September.
- Mature vineyards average 10 to 12 tons of muscadines per acre.
- Muscadines are native to the southeastern United States.
- There are four major varieties of muscadines used for processed juice - Carlos, Noble, Sterling and Doreen.
- Some excellent fresh market varieties are Summit, Black Beauty, Darlene, Fry and Sweet Jenny.



- American muscadines have long been noted for excellent tasting fruit, jellies, pies and juice.
- There are red and bronze muscadines. The bronze are better known as white muscadines, which are preferred for juices and jellies.
- Muscadines have fewer pest problems when compared to other crops.
- The muscadine is one of the most productive of all berries.



- Some muscadines are female and some are self-fertile. Female varieties need a self-fertile variety close by to pollinate it. A female variety growing alone will not bear fruit.
- Muscadines are high in vitamin C and several other nutrients and low in sodium. The fruit, especially the skin and pulp, is an excellent source of calcium, magnesium, potassium, and iron.
- Muscadine pomace (by-product of the muscadine after the juice is pressed) is an excellent source of resveratrol and water-soluble fiber that aids in helping to lower high blood pressure, serum triglycerides and cholesterol.



Source: Mississippi State University & USDA-NASS

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**AGRICULTURE
& COMMERCE**

Mississippi Department of Agriculture and Commerce
Andy Gipson, Commissioner
Phone (601) 359-1100 · www.mdac.ms.gov