

By Tanya Henry

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Products made from grape remains lessen carbon footprint of wine industry



“Finally, husband-and-wife team Valentin and Nanette Humer, purveyors of Salute Santé!® grapeseed oils and flours in Napa are true pioneers in the field. For 20 years the couple has been spreading the gospel of the health benefits of their pure grapeseed oil and its high antioxidant levels, exceptional finishing properties and high smoke point. Considered a “secret” ingredient

by some celebrity chefs, herb-infused oils have been added to the mix by the couple, and include organic basil, chili, lemon, roasted garlic and rosemary. All of the oils are produced with the company’s proprietary pressing machine that compresses the grape seeds while leaving behind long strands of the residual secondary byproduct. This is then collected and ingeniously milled into flour, thus creating both an oil and flour from the discarded seeds.

And as if that isn’t impressive enough, both products are quite tasty. The infused oils boast the essence of the added herbs and the flour has a toothsome quality to it that makes it a good choice for cookies and breads. To find out more about these grapeseed delectables, visit grapeseedoil.com “

