

# State of Mississippi

Mississippi Department of  
Agriculture and Commerce

## Agriculture Fact Sheet Muscadines 2021



- 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



Mississippi Department of Agriculture and Commerce

Andy Gipson, Commissioner

Phone (601) 359-1100 [www.mdac.ms.gov](http://www.mdac.ms.gov)