



Authentic Gourmet Spreads from Germany

- ✦ Natural, regional ingredients
- ✦ No preservatives, additives or GMO
- ✦ Naturally free of gluten and lactose

Graftschafter Gourmet Fruit Spread

The Graftschafter Gourmet series is an irresistible mélange of freshly harvested apples with fresh, complementary fruit. All are naturally free of gluten and lactose, and contain no preserving agents or artificial colors. These delicious fruit spreads go well on bread, crêpes and croissants and make a good accompaniment to cheese platters.

Each jar contains nearly 3 pounds of meticulously processed select fruits which guarantees a pure fruit experience.

Simply divine in flavor!



Apple-Pear Fruit Spread

This premium spread is a traditional German specialty made from freshly harvested apples and pears that grow locally in the Rhine region.

Care in production preserves the high quality of the ingredients, ensuring the rich and distinctive taste. Fresh, sweet and fruity!

Graftschafter Apple-Pear spread is wonderful on pancakes and crêpes. A terrific addition to meat sauces, marinades, desserts and in your favorite apple cocktail recipes.

Apple-Pear PURE Fruit Spread

Contains only the pure fruit without any sweetening. Careful preparation and processing of the highly concentrated fruit creates a distinctive and delicious tart and fruity flavor. Ideal as a natural alternative to sweeteners.

Like a fine apple cider, the complexity of the pure fruit adds vibrance to culinary dishes or your favorite cocktails.

Apple-Blackcurrant

Sweet and extra fruity spread of apples and tart and sweet blackcurrants.

Graftschafter Goldsaft Sugar Beet Syrup

Graftschafter Goldsaft is the concentrated juice of pure, natural, freshly harvested sugar beets, without any vegetable fibers.

This syrup is distinctively sweet and malty with a dark caramel-brown hue and a viscous texture.

No chemical agents are used in production, and the syrup contains no preservatives, gluten or lactose.

This natural syrup spread has been a staple at breakfast tables across Europe for over 50 years.

Unlike granulated table sugar, the special manufacturing method of Goldsaft retains all the natural nutrients of the sugar beet.

Limitless possibilities

Perfect for sweetening your favorite sauces and desserts. The malty aroma and dark color enhance whole-meal bread, pumpernickel and gingerbread. Swirl on cakes, waffles and french toast. Wonderful with potato pancakes and added to a beef marinade.

The drip-free bottle makes it easy to add just the right amount of natural sweetness



Apple-Elderberry Spread

The essence of apples and aromatic elderberries. Sweet and extra fruity, an exquisite and versatile spread.

Apple-Ginger Spread

A refined fruit spread of fresh apples and mildly spicy ginger for an exotic flair.





Graftschafter – History of Quality & Care

Graftschafter Krautfabrik has more than 100 years of success; its cornerstone– the sugar beet. The moderate climate of the Lower Eifel is ideal for growing sugar beets as well as a variety of fruit.

In 1893 Josef Schmitz built pit-fired brickworks at Meckenheim, Germany.

In 1900, he started producing sugar beet syrup as a supplement to his farming business.

In 1953, a variety of packaging was introduced, and distribution expanded beyond the borders of Meckenheim.

In 1976, Graftschafter purchased the leading German manufacturer of apple spread.

In 2009, the company optimized its use of alternative energy sources, substantially decreasing carbon dioxide emissions each year.

In 2010, the Gourmet Series fruit spreads were launched and distributed in the premium culinary market segment.

As part of their quality assurance program, all Graftschafter products are inspected regularly. Since 1997, the company has been certified according to DIN EN ISO 9001, and since 2004, certified by the International Featured Standard (IFS Food).

All Graftschafter selections are made in accordance with the HACCP food safety principles.

