

# Wrap It Up With Fruits and Vegetables



Scientists at the ARS Western Regional Research Center in Albany, CA, partnered with NewGem Foods to reinvent the classic wrap by using an **ARS-developed technology** that makes edible films out of unmarketable fruits and vegetables. “**GemWraps**” are low-carb alternatives to bread, tortillas, and lavash. Made from fruit and vegetable purées, one wrap equals one full serving of fruits or vegetables. The wraps are all natural, gluten free, 100-percent plant based, low calorie, and come in flavors like tomato, carrot, and apple-kale. The wraps prevent moisture loss, keep the fillings fresh, and block oxygen that could cause unattractive browning.

Another wrap made with the same ARS technology serves as an alternative to nori, or seaweed wrap, used in making traditional sushi. “Sushi Wraps” come in jewel-toned colors and feature flavors like mango-chipotle, pineapple-habanero, carrot-ginger, barbecue, mango, lemon, yuzu, and green apple. The wraps are available online and at retailers in the United States and Canada. They are also available in bulk rolls for use in food-service operations.



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