

FIND YOUR PERFECT FLAVOUR.

1. ANALYTICALLY VALIDATE PRESERVATIVE FREE

2. FRUIT RECEIVAL

3. CRUSH & DESTEM

4. DRAIN / PRESS

5. PROTEIN & COLOUR STABILISE

6. CLARIFICATION & FILTRATION

7. POTASSIUM ADJUSTMENT - ION EXCHANGE

8. EVAPORATE

9. STANDARDISATION & ANALYSIS

10. ASEPTIC / NON-ASEPTIC PACKING
/ ANALYSIS

11. COLD STORAGE