I. Classified Index FRUIT PROCESSING 2009

A

Acai
Superfruits: Are they Authentic?
Dr Eric Jamin, Eurofins Scientific Analytics, France

ACB
Becopad
Matthias Meyer & Rainer Junker, Begerow, Langenlonsheim, Germany

Acerola
Superfruits: Are they Authentic?
Dr Eric Jamin, Eurofins Scientific Analytics, France

Added Value
Added Value and Sustainability
Matthias Warneke, O-I Europe

AIJN
European Fruit Juice Industry
AIJN Invitation to DG Agri for Plant Visit in Spain

Alicyclobacilli
Alicyclobacilli, Fruit Juice Spoilage microbes in the south African Processing Environment
Willem H. Groenwald, Yvette Smit, R. Coril Withun, South Africa

Aluminium packaging
sustainable, economic an convenient: THE CAN IS BACK
Wolfgang Jung. Rexam Beverage Can Berlin GmbH, Berlin, Germany

Antioxidants
Antioxidants – Natural Power from Plants
Diana Wolfstädter, Döhler Group, Darmstadt Germany

Anuga Food Tec
Anuga Foodtec 2009 presents current and future Food and Drink Technology

Apple
Apple – One of the Primary Fruits Worldwide in the Non-Alcoholic Beverages Segment
Döhler Group

Apple Pomace Extraction with New Enzyme Preparations
Monika Markowski Jaroslaw, Fastyn Witold Ploczarski, Reinhold Urlaub, Andrzej Dadas, Research Institute of Pomology and Floriculture, Poland AB

Apple Pomace Extraction with New Enzyme Preparations
Monika Markowski Jaroslaw, Fastyn Witold Ploczarski, Reinhold Urlaub, Andrzej Dadas, Research Institute of Pomology and Floriculture, Poland AB

Apple Juice
The Versatile Filler – Keltener Müller looks to the Future – with Innofill DNRF All-Rounder
Ferdinand Schmitt, KHS AG, Bad Kreuznach Germany

Apple – One of the Primary Fruits Worldwide in the Non-Alcoholic Beverages Segment
Döhler Group

New Wild Apple Selections – Some Features of Samples Obtained from Open Pollination

Apple Pomace

Apple Pomace Extraction with New Enzyme Preparations
Monika Markowski Jaroslaw, Fastyn Witold Ploczarski, Reinhold Urlaub, Andrzej Dadas, Research Institute of Pomology and Floriculture, Poland AB

Apple Pomace Extraction with New Enzyme Preparations
Monika Markowski Jaroslaw, Fastyn Witold Ploczarski, Reinhold Urlaub, Andrzej Dadas, Research Institute of Pomology and Floriculture, Poland AB

Apples
The 2009 European and pears crop estimates
wapa association

B

Becopad
Matthias Meyer & Rainer Junker, Begerow, Langenlonsheim, Germany

Benign Effect
Apple – One of the Primary Fruits Worldwide in the Non-Alcoholic Beverages Segment
Döhler Group

Beverage can
Sustainable, Economic and Convenient: THE CAN IS BACK
Wolfgang Jung. Rexam Beverage Can Berlin GmbH, Berlin, Germany

Beverage Market
Opening up the Energy Drink Opportunity
Diana Wolfstädter, Döhler Group, Darmstadt Germany

Beverages
Vitamins to go: Fruit Juices in High Quality Beverage Cans

Refreshment from the Desert – Egypt: Juhayna’s New Fruit Juice Plant
Roland Sosna

Vitamin Analysis of Beverages – How many Vitamins does Fruit Juice really Contain?
Sylvia Stengl, R-Biopharm AG, Darmstadt ifp-Institute of Product Quality, Berlin, Germany

Bioanalytical Methods
The Easy Way of Vitamins Analysis – with Innovative Bioanalytical Methods

Bottles
The Versatile Filler – Keltener Müller looks to the Future – with Innofill DNRF All-Rounder
Ferdinand Schmitt, KHS AG, Bad Kreuznach Germany

Brazil
New Wild Apple Selections – Some Features of Samples Obtained from Open Pollination

Burkhardt
Juiced up - Modern Tank monitoring
Rüdiger Settelmeyer, Endress+Hauser Messtechnik GmbH+Co KG, Weil am Rhein

C

Cans
Vitamins to go: Fruit Juices in High Quality Beverage Cans

Cashew apple
Innovative Raw Materials for innovative Drinks
Ingo Kniepert, tropextrakt GmbH, Frankfurt am Main, Germany

CIP Unit
The CIP Unit with a Plus – A Project realised with a Customised Design by Ruland
Walter Zech, Hendrik Stoltz, Ruland Engineering & Consulting GmbH, Neustadt – Germany

Circulation Pumps
Increased Efficiency for NH3 –Cooling Systems
Dipl. Brm. Franz Stoltz, Hallbergmoos, Germany

Cleaning Systems
Processing Plants for Fruit and Vegetables meet most Stringent Safety Standards
Louca Tripodi, Jakob Safety AB, Italy Mats Linger Jakob Safety AB, Sweden
EU Regulation

The EU regulation on health claims - between desperation and hope

Dr Florian Meyer, Munich, Germany

European commission

The EU regulation on health claims - between desperation and hope

Dr Florian Meyer, Munich, Germany

Evaporation

Increased Efficiency for NH3 -Cooling Systems

Dipl. Brm. Franz Stolz, Hallbergmoos, Germany

Extraction

Apple Pomace Extraction with New Enzyme Preparations

Monika Markowski Jaroslaw, Fastyn Witold Plocharski, Reinhold Urlaub, Andrzej Dadas, Research Institute of Pomology and Floriculture, Poland AB

Enzymes Germany & Poland

F

Fieldgate

Juiced up - Modern Tank monitoring

Rüdiger Settelmeyer, Endress+Hauser Messtechnik GmbH+Co KG, Weil am Rhein, Germany

Filling Systems

The Versatile Filler – Kelterei Müller looks to the Future – with Innofill DNRF All-Rounder

Ferdinand Schmitt, KHS AG, Bad Kreuznach, Germany

Filtration System

Becopad

Matthias Meyer & Rainer Junker, Begerow, Langenlonsheim

Flavours

Global Trends in the Juice Market

Heike Thevis, SIG, Linnich, Germany

FMCG

The Turkish Fruit Juice Industry

Mrs Ebru Akdag, Meyed, Ankara

Fruit Concentrate

Alicyclobacilli, Fruit Juice Spoilage micorbes in the south African Processing Enviroiment

Willem H. Groenwald, Yvette Smit, R. Corli Withun, South Africa

Fruit Juice

Low Growth for Soft-Drinks in Germany

Vitamins to go: Fruit Juices in High Quality Beverage Cans

Vitamin Analysis of Beverages – How many Vitamins does Fruit Juice really Contain?

Sylvia Stengl, R-Biopharm AG, Darmstadt ifp-Institute of Product Quality, Berlin, Germany

Becopad

Matthias Meyer & Rainer Junker, Begerow, Langenlonsheim

Global Trends in the Juice Market

Heike Thevis, SIG, Linnich, Germany
Fruit Juice Industry
The Turkish Fruit Juice Industry
Mrs Ebru Akdag, Meyed, Ankara

Fruit Juice Plant
Refreshment from the Desert – Egypt: Juhayna’s New Fruit Juice Plant
Roland Sossna

Fruit Juice Spoilage
Alicyclobacilli, Fruit Juice Spoilage microbes in the south African Processing Environment
Willem H. Groenwald, Yvette Smit, R. Corli Withun, South Africa

Functional Benefits
Antioxidants – Natural Power from Plants
Diana Wolfstädter, Döhler Group, Darmstadt, Germany

Opening up the Energy Drink Opportunity
Diana Wolfstädter, Döhler Group, Darmstadt, Germany

Future Trends
Anuga Foodtec 2009 presents current and future Food and Drink Technology

Gea TDS
Refreshment from the Desert – Egypt: Juhayna’s New Fruit Juice Plant
Roland Sossna

Glass
Why Glass for Non-Alcoholic Beverages (NAB)?
Ingo Neuling, crossrelations GmbH, Düsseldorf, Germany

Added Value and Sustainability
Matthias Warneke, D-I Europe

Juice Market
Global Trends in the Juice Market
Heike Thevis, SIG, Linnich, Germany

Juice Processing
AJJN Invitation to DG Agri for Plant Visit in Spain
Debbie Spillane, Novozymes A/S, Denmark

Juice Yield
A Juicy and Colorful Way to Stay Healthy
Debbie Spillane, Novozymes A/S, Denmark

Kelterei Müller
The Versatile Filler – Kelterei Müller looks to the Future – with Innofill DNRF All-Rounder
Ferdinand Schmitt, KHS AG, Bad Kreuznach, Germany

Lulo
Innovative Raw Materials for innovativ Drinks
Ingo Kniepert, tropextrakt GmbH, Frankfurt am Main, Germany

Mangosteen
Superfruits: Are they Authentic?
Dr Eric Jamin, Eurofins Scientific Analytics, France

Microbes
Alicyclobacilli, Fruit Juice Spoilage microbes in the south African Processing Envirommet
Willem H. Groenwald, Yvette Smit, R. Corli Withun, South Africa
Milk Production
India strengthens its Position in the Group of Top Milk Producers Worldwide
Georg Herbertz, Kempten/Allgäu, Germany

MIS
Marketing Information Systems – Not all meet the Expectations of the Beverage Industry
David Kimmig, Combera GmbH, Munich, Germany

N

Nab
Why Glass for Non-Alcoholic Beverages (NAB)?
How current Trends are Influencing the NAB Sector
Ingo Neuling, crossrelations GmbH, Düsseldorf, Germany

Natural Ingredients
Why Glass for Non-Alcoholic Beverages (NAB)?
How current Trends are Influencing the NAB Sector
Ingo Neuling, crossrelations GmbH, Düsseldorf, Germany

New Segments
Low Growth for Soft-Drinks in Germany

O

Objectives
European Fruit Juice Industry
O-I

Added Value and Sustainability
Matthias Warneke, O-I Europe

Orae
Antioxidants – Natural Power from Plants
Diana Wolfstädt, Döhler Group, Darmstadt, Germany

Orange Processing Plant
AIJN Invitation to DG Agri for Plant Visit in Spain

Outsourcing
Marketing Information Systems – Not all meet the Expectations of the Beverage Industry
David Kimmig, Combera GmbH, Munich, Germany

P

Packaging
Added Value and Sustainability
Matthias Warneke, O-I Europe

PET blockades at the conveyor?
Rolf Lamers, Steidl GmbH, Leverkusen, Germany

Per-Capita Consumption
Low Growth for Soft-Drinks in Germany

PET blockades/PET bottles
PET blockades at the conveyor?
Rolf Lamers, Steidl GmbH, Leverkusen, Germany

Pextinex Ultra Color
A Juicy and Colorful Way to Stay Healthy
Debbie Spillane, Novozymes A/S, Denmark

Pic
PET blockades at the conveyor?
Rolf Lamers, Steidl GmbH, Leverkusen, Germany

Pollination
New Wild Apple Selections – Some Features of Samples Obtained from Open Pollination

Premium Products
Why Glass for Non-Alcoholic Beverages (NAB)?
How current Trends are Influencing the NAB Sector
Ingo Neuling, crossrelations GmbH, Düsseldorf, Germany

Prognosfruit Conference
The 2009 European and pears crop estimates
wapa association

Purple Corn
Innovative Raw Materials for innovativ Drinks
Ingo Kniepert, tropextrakt GmbH, Frankfurt am Main, Germany

R

Retention Rate
Becopad
Matthias Meyer & Rainer Junker, Begerow, Langenlonsheim

Rexam
Vitamins to go: Fruit Juices in High Quality Beverage Cans
Sustainable, Economic and Convenient: THE CAN IS BACK
Welf Jung, Rexam Beverage Can Berlin GmbH, Berlin, Germany

Ruland
The CIP Unit with a Plus – A Project realised with a Customised Design by Ruland
Walter Zech, Hendrik Stoltz, Ruland Engineering & Consulting GmbH, Neustadt, Germany

S

Safety
Processing Plants for Fruit and Vegetables meet most Stringent Safety Standards
Luca Tripodi, Jokab Safety AB, Italy Mats Linger, Jokab Safety AB, Sweden

Sampling System
The CIP Unit with a Plus – A Project realised with a Customised Design by Ruland
Walter Zech, Hendrik Stoltz, Ruland Engineering & Consulting GmbH, Neustadt, Germany

Sensors
Processing Plants for Fruit and Vegetables meet most Stringent Safety Standards
Luca Tripodi, Jokab Safety AB, Italy Mats Linger, Jokab Safety AB, Sweden

Soft Drink
Low Growth for Soft-Drinks in Germany

Software
Marketing Information Systems – Not all meet the Expectations of the Beverage Industry
David Kimmig, Combera GmbH, Munich, Germany
<table>
<thead>
<tr>
<th>Author</th>
<th>Title</th>
<th>Pages</th>
</tr>
</thead>
<tbody>
<tr>
<td>Thevis, Heike</td>
<td>SIG, Linnich, Germany</td>
<td>287</td>
</tr>
<tr>
<td>Tripodi, Luca</td>
<td>Jokab Safety AB, Italy</td>
<td>130</td>
</tr>
<tr>
<td>Urlaub, Reinhold</td>
<td>Research Institute of Pomology and Floriculture, Poland</td>
<td>118</td>
</tr>
<tr>
<td>Vieira, R.G.</td>
<td>National Council of Research</td>
<td>188</td>
</tr>
<tr>
<td>Warneke, Matthias</td>
<td>D-I Europe</td>
<td>237</td>
</tr>
<tr>
<td>Withun, R.</td>
<td>Corli, South Africa</td>
<td>222</td>
</tr>
<tr>
<td>Wosiacki, G.</td>
<td>Ponta Grossa State University</td>
<td>188</td>
</tr>
<tr>
<td>Yvette, Smit</td>
<td>South Africa</td>
<td>222</td>
</tr>
<tr>
<td>Zardo, D.M.</td>
<td>Ponta Grossa State University</td>
<td>188</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Author</th>
<th>Title</th>
<th>Pages</th>
</tr>
</thead>
<tbody>
<tr>
<td>Linger, Mats</td>
<td>Jokab Safety AB, Sweden</td>
<td>130</td>
</tr>
<tr>
<td>Markowski Jaroslaw, Monika</td>
<td>Research Institute of Pomology and Floriculture, Poland</td>
<td>118</td>
</tr>
<tr>
<td>Meyer, Florian</td>
<td>Dr, München</td>
<td>284</td>
</tr>
<tr>
<td>Meyer, Matthias</td>
<td>Begerow, Langenlonsheim</td>
<td>266</td>
</tr>
<tr>
<td>Neuling, Ingo</td>
<td>crossrelations GmbH, Düsseldorf, Germany</td>
<td>20</td>
</tr>
<tr>
<td>Nogueira, A.</td>
<td>Ponta Grossa State University</td>
<td>188</td>
</tr>
<tr>
<td>Plocharski, Fastyn Witold</td>
<td>Research Institute of Pomology and Floriculture, Poland</td>
<td>118</td>
</tr>
<tr>
<td>Prestes, R.A.</td>
<td>National Council of Research</td>
<td>188</td>
</tr>
<tr>
<td>Schmitt, Ferdinand</td>
<td>KHS AG, Bad Kreuznach, Germany</td>
<td>34</td>
</tr>
<tr>
<td>Settelmeyer, Rüdiger</td>
<td>Endress+Hauser Messtechnik GmbH+Co KG, Weil am Rhein, Germany</td>
<td>282</td>
</tr>
<tr>
<td>Spillane, Debbie</td>
<td>Novozymes A/S, Denmark</td>
<td>128</td>
</tr>
<tr>
<td>Stengl, Sylvia</td>
<td>R-Biopharm AG, Darmstadt, Germany</td>
<td>178</td>
</tr>
<tr>
<td>Stolz, Franz</td>
<td>Dipl. Brm. Hallbergmoos, Germany</td>
<td>7</td>
</tr>
<tr>
<td>Stolz, Hendrik</td>
<td>Ruland Engineering &amp; Consulting GmbH, Neustadt, Germany</td>
<td>186</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Author</th>
<th>Title</th>
<th>Pages</th>
</tr>
</thead>
<tbody>
<tr>
<td>Wosiacki, G.</td>
<td>Ponta Grossa State University</td>
<td>188</td>
</tr>
<tr>
<td>Zardo, D.M.</td>
<td>Ponta Grossa State University</td>
<td>188</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Author</th>
<th>Title</th>
<th>Pages</th>
</tr>
</thead>
<tbody>
<tr>
<td>Schmitt, Ferdinand</td>
<td>KHS AG, Bad Kreuznach, Germany</td>
<td>34</td>
</tr>
<tr>
<td>Settelmeyer, Rüdiger</td>
<td>Endress+Hauser Messtechnik GmbH+Co KG, Weil am Rhein, Germany</td>
<td>282</td>
</tr>
<tr>
<td>Spillane, Debbie</td>
<td>Novozymes A/S, Denmark</td>
<td>128</td>
</tr>
<tr>
<td>Stengl, Sylvia</td>
<td>R-Biopharm AG, Darmstadt, Germany</td>
<td>178</td>
</tr>
<tr>
<td>Stolz, Franz</td>
<td>Dipl. Brm. Hallbergmoos, Germany</td>
<td>7</td>
</tr>
<tr>
<td>Stolz, Hendrik</td>
<td>Ruland Engineering &amp; Consulting GmbH, Neustadt, Germany</td>
<td>186</td>
</tr>
</tbody>
</table>
Simply the Best. The strive of every professional is to provide an optimum product or service – better than all the rest.

Topical expert knowledge is required to stay abreast. In the fruit processing industry, the professional magazine FRUIT PROCESSING has been providing what is needed to allow constant improvement and sustain your competitive advantage.

Overviews and outlooks on crops and produce together with specific sales figures per country are featured. Findings from scientific research and development as well as product and company news are covered in every issue.

Still to come this year are
- beverage packaging, e.g. glass, paperboard, PET, cans
- citrus processing, e.g. NFC, cooling and chilling
- filling technology, e.g. ACF, conveying, capping
- juice treatment, e.g. filtration, sterilization and pasteurisation
- organic drinks, e.g. markets, products, marketing
- quality control, e.g. hygiene, inspection and sorting systems
- shows and fairs, e.g. drinktec, Anuga

FRUIT PROCESSING is issued every two months as double issue, and made available in print as well as online. It is read in 68 countries worldwide by more than 25.000 readers per issue.

Secure your future success.
Subscribe the printed magazine and/or opt for the online version.
The fax form below will facilitate your action, and help you stay ahead.

Single Print Subscription
FRUIT PROCESSING
www.fruit-processing.com
as of issue ____________
(backdating of subscription possible)

Germany: 101 EUR incl. mailing costs/VAT
Europe: 110 EUR incl. mailing costs plus VAT for EU-Member-States without ID-No.*
Overseas: 119 EUR incl. mailing costs

Single Online Subscription
(Password protected login under www.fruit-processing.com)
For all countries: 115 EUR plus VAT, if applicable*

* Combined with a print subscription of FRUIT PROCESSING, the rate for an online subscription is reduced to 55 EUR.

Subscriber Details:

Family Name: First Name:
Department: Position:
Company:
Street:
Country/ZIP Code: City/Town:
Int. Phone: Int. Fax:
E-mail:
Date: Signature:

Mode of Payment
☐ Bank Transfer ☐ Cheque enclosed
☐ Credit Card Service: If you wish to benefit from our credit card service, please indicate your card details below.

Yes, please charge my credit card.

☐ American Express ☐ Eurocard/Mastercard ☐ Visa

Card No.

Expiry Date

Card Control Number*

* American Express: Frontside, right in the middle, four-digit
* Eurocard/Mastercard and Visa: Backside the last three numbers

Please indicate your VAT-ID number:

Secure your future success.
Subscribe the printed magazine and/or opt for the online version.
The fax form below will facilitate your action, and help you stay ahead.

Simply the Best. The strive of every professional is to provide an optimum product or service – better than all the rest.

Topical expert knowledge is required to stay abreast. In the fruit processing industry, the professional magazine FRUIT PROCESSING has been providing what is needed to allow constant improvement and sustain your competitive advantage.

Overviews and outlooks on crops and produce together with specific sales figures per country are featured. Findings from scientific research and development as well as product and company news are covered in every issue.

Still to come this year are
- beverage packaging, e.g. glass, paperboard, PET, cans
- citrus processing, e.g. NFC, cooling and chilling
- filling technology, e.g. ACF, conveying, capping
- juice treatment, e.g. filtration, sterilization and pasteurisation
- organic drinks, e.g. markets, products, marketing
- quality control, e.g. hygiene, inspection and sorting systems
- shows and fairs, e.g. drinktec, Anuga

FRUIT PROCESSING is issued every two months as double issue, and made available in print as well as online. It is read in 68 countries worldwide by more than 25.000 readers per issue.

Secure your future success.
Subscribe the printed magazine and/or opt for the online version.
The fax form below will facilitate your action, and help you stay ahead.

Single Print Subscription
FRUIT PROCESSING
www.fruit-processing.com
as of issue ____________
(backdating of subscription possible)

Germany: 101 EUR incl. mailing costs/VAT
Europe: 110 EUR incl. mailing costs plus VAT for EU-Member-States without ID-No.*
Overseas: 119 EUR incl. mailing costs

Single Online Subscription
(Password protected login under www.fruit-processing.com)
For all countries: 115 EUR plus VAT, if applicable*

* Combined with a print subscription of FRUIT PROCESSING, the rate for an online subscription is reduced to 55 EUR.

Subscriber Details:

Family Name: First Name:
Department: Position:
Company:
Street:
Country/ZIP Code: City/Town:
Int. Phone: Int. Fax:
E-mail:
Date: Signature:

Mode of Payment
☐ Bank Transfer ☐ Cheque enclosed
☐ Credit Card Service: If you wish to benefit from our credit card service, please indicate your card details below.

Yes, please charge my credit card.

☐ American Express ☐ Eurocard/Mastercard ☐ Visa

Card No.

Expiry Date

Card Control Number*

* American Express: Frontside, right in the middle, four-digit
* Eurocard/Mastercard and Visa: Backside the last three numbers

Please indicate your VAT-ID number:

Secure your future success.
Subscribe the printed magazine and/or opt for the online version.
The fax form below will facilitate your action, and help you stay ahead.

Simply the Best. The strive of every professional is to provide an optimum product or service – better than all the rest.

Topical expert knowledge is required to stay abreast. In the fruit processing industry, the professional magazine FRUIT PROCESSING has been providing what is needed to allow constant improvement and sustain your competitive advantage.

Overviews and outlooks on crops and produce together with specific sales figures per country are featured. Findings from scientific research and development as well as product and company news are covered in every issue.

Still to come this year are
- beverage packaging, e.g. glass, paperboard, PET, cans
- citrus processing, e.g. NFC, cooling and chilling
- filling technology, e.g. ACF, conveying, capping
- juice treatment, e.g. filtration, sterilization and pasteurisation
- organic drinks, e.g. markets, products, marketing
- quality control, e.g. hygiene, inspection and sorting systems
- shows and fairs, e.g. drinktec, Anuga

FRUIT PROCESSING is issued every two months as double issue, and made available in print as well as online. It is read in 68 countries worldwide by more than 25.000 readers per issue.

Secure your future success.
Subscribe the printed magazine and/or opt for the online version.
The fax form below will facilitate your action, and help you stay ahead.

Single Print Subscription
FRUIT PROCESSING
www.fruit-processing.com
as of issue ____________
(backdating of subscription possible)

Germany: 101 EUR incl. mailing costs/VAT
Europe: 110 EUR incl. mailing costs plus VAT for EU-Member-States without ID-No.*
Overseas: 119 EUR incl. mailing costs

Single Online Subscription
(Password protected login under www.fruit-processing.com)
For all countries: 115 EUR plus VAT, if applicable*

* Combined with a print subscription of FRUIT PROCESSING, the rate for an online subscription is reduced to 55 EUR.

Subscriber Details:

Family Name: First Name:
Department: Position:
Company:
Street:
Country/ZIP Code: City/Town:
Int. Phone: Int. Fax:
E-mail:
Date: Signature:

Mode of Payment
☐ Bank Transfer ☐ Cheque enclosed
☐ Credit Card Service: If you wish to benefit from our credit card service, please indicate your card details below.

Yes, please charge my credit card.

☐ American Express ☐ Eurocard/Mastercard ☐ Visa

Card No.

Expiry Date

Card Control Number*

* American Express: Frontside, right in the middle, four-digit
* Eurocard/Mastercard and Visa: Backside the last three numbers

Please indicate your VAT-ID number:

Secure your future success.
Subscribe the printed magazine and/or opt for the online version.
The fax form below will facilitate your action, and help you stay ahead.

Simply the Best. The strive of every professional is to provide an optimum product or service – better than all the rest.

Topical expert knowledge is required to stay abreast. In the fruit processing industry, the professional magazine FRUIT PROCESSING has been providing what is needed to allow constant improvement and sustain your competitive advantage.

Overviews and outlooks on crops and produce together with specific sales figures per country are featured. Findings from scientific research and development as well as product and company news are covered in every issue.

Still to come this year are
- beverage packaging, e.g. glass, paperboard, PET, cans
- citrus processing, e.g. NFC, cooling and chilling
- filling technology, e.g. ACF, conveying, capping
- juice treatment, e.g. filtration, sterilization and pasteurisation
- organic drinks, e.g. markets, products, marketing
- quality control, e.g. hygiene, inspection and sorting systems
- shows and fairs, e.g. drinktec, Anuga

FRUIT PROCESSING is issued every two months as double issue, and made available in print as well as online. It is read in 68 countries worldwide by more than 25.000 readers per issue.

Secure your future success.
Subscribe the printed magazine and/or opt for the online version.
The fax form below will facilitate your action, and help you stay ahead.

Single Print Subscription
FRUIT PROCESSING
www.fruit-processing.com
as of issue ____________
(backdating of subscription possible)

Germany: 101 EUR incl. mailing costs/VAT
Europe: 110 EUR incl. mailing costs plus VAT for EU-Member-States without ID-No.*
Overseas: 119 EUR incl. mailing costs

Single Online Subscription
(Password protected login under www.fruit-processing.com)
For all countries: 115 EUR plus VAT, if applicable*

* Combined with a print subscription of FRUIT PROCESSING, the rate for an online subscription is reduced to 55 EUR.

Subscriber Details:

Family Name: First Name:
Department: Position:
Company:
Street:
Country/ZIP Code: City/Town:
Int. Phone: Int. Fax:
E-mail:
Date: Signature:

Mode of Payment
☐ Bank Transfer ☐ Cheque enclosed
☐ Credit Card Service: If you wish to benefit from our credit card service, please indicate your card details below.

Yes, please charge my credit card.

☐ American Express ☐ Eurocard/Mastercard ☐ Visa

Card No.

Expiry Date

Card Control Number*

* American Express: Frontside, right in the middle, four-digit
* Eurocard/Mastercard and Visa: Backside the last three numbers

Please indicate your VAT-ID number:

Secure your future success.
Subscribe the printed magazine and/or opt for the online version.
The fax form below will facilitate your action, and help you stay ahead.

Simply the Best. The strive of every professional is to provide an optimum product or service – better than all the rest.

Topical expert knowledge is required to stay abreast. In the fruit processing industry, the professional magazine FRUIT PROCESSING has been providing what is needed to allow constant improvement and sustain your competitive advantage.

Overviews and outlooks on crops and produce together with specific sales figures per country are featured. Findings from scientific research and development as well as product and company news are covered in every issue.

Still to come this year are
- beverage packaging, e.g. glass, paperboard, PET, cans
- citrus processing, e.g. NFC, cooling and chilling
- filling technology, e.g. ACF, conveying, capping
- juice treatment, e.g. filtration, sterilization and pasteurisation
- organic drinks, e.g. markets, products, marketing
- quality control, e.g. hygiene, inspection and sorting systems
- shows and fairs, e.g. drinktec, Anuga

FRUIT PROCESSING is issued every two months as double issue, and made available in print as well as online. It is read in 68 countries worldwide by more than 25.000 readers per issue.

Secure your future success.
Subscribe the printed magazine and/or opt for the online version.
The fax form below will facilitate your action, and help you stay ahead.
PEER REVIEW BOARD

Permanent Members:
- Dr Victor ARA, Chelab, Hemmingen, Germany
- Rossana BORGESE, (MSc), FMC – Food Technologies Italia Spa., Italy
- Prof Dr Reinhold CARLE, Hohenheim University, Germany
- Prof Dr Helmut DIETRICH, Research Institute Geisenheim, Germany
- Dr rer. nat. Hans-Jürgen HOFSONNER, GfL, Berlin, Germany
- Helmut HÖFLEIN, INDAG GmbH & Co. Betriebs KG, Eppelheim, Germany
- Tilo HÜHN, Wädenswil University, Wädenswil, Switzerland
- Prof Dr Helmut JACOB, Research Institute Geisenheim, Germany
- Dr Stefan PECORONI, Westfalia Separator Food Tec GmbH, Oelde, Germany
- SGF International e. V., Nieder-Olm, Germany
- Matthias SASS, Rudolf Wild GmbH & Co. KG, Eppelheim, Germany
- Dr Joachim TRETZEL, DöhlerGroup, Darmstadt, Germany
- Dr Frank WILL, Research Institute Geisenheim, Germany
- Dr Gilvan WOSIACKI, Ponta Grossa State University, Brazil
- Dr Edgar ZIMMER, Bucher Processtech AG, Niederweningen, Switzerland