Apple Juice Technology
The fruit juice guide for the practitioner

The German edition of „Modern Apple Juice Technology“ was first published in 2011 and an up-dated version in 2017. Hundreds of juice professionals have relied on this informative guide book through the years.

Also experiencing a regular demand for the book in other languages, we are now preparing an English edition with the aim that juice professionals all over the world can profit from the practical information provided.

Target group: juice experts and practitioners, students, technicians and engineers. Prospective specialists and managers can learn technical basics. The book is also suitable for educational purposes at technical colleges.

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The book will be published in autumn 2018.

If you want to be informed as soon as the book is available, please send a short email message to christian.friedel@confructa-medien.com