

Preview:

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.

Content:

1 Raw Material

- 1.1 Raw material, plant nutrition and crop problems
- 1.2 Quality Parameters
- 1.3 Effects of raw material (apples) on the processability of apple juice
- 1.4 Apple varieties

2 Juicing Technology

- 2.1 Fruit receiving
- 2.2 Maceration
- 2.3 Juicing
- 2.4 Mash enzymes
- 2.5 Decanter technology
- 2.6 Yield calculation for apple juice extraction by decanter
- 2.7 Use of separators for separation of turbidity and clarification of apple juice

3 Juice Treatment

- 3.1 Fining
- 3.2 Pasteurisation
- 3.3 Filtration
- 3.4 Storage of flash-pasteurised juices

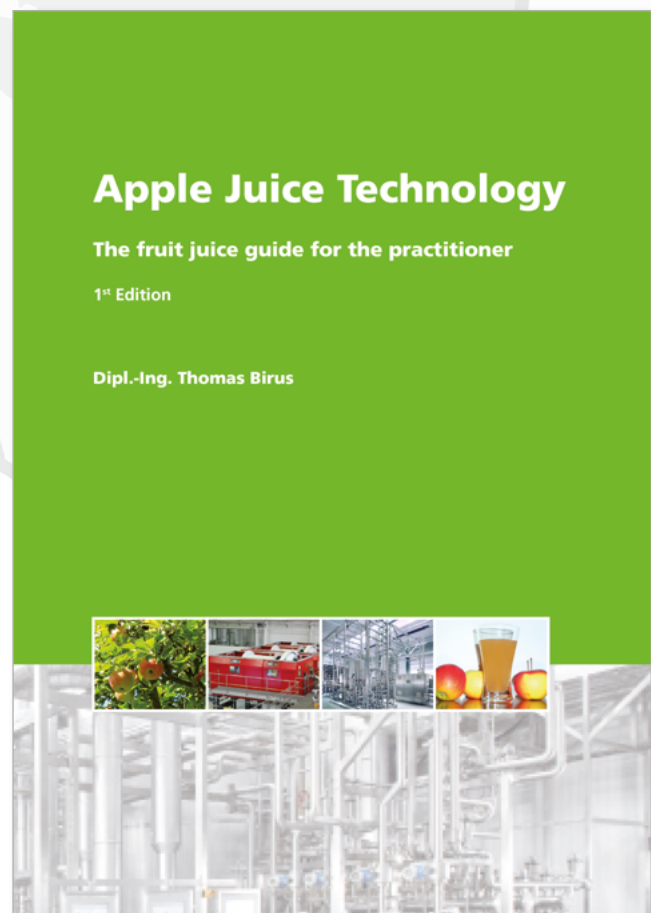
4 Production of Apple Juice Concentrate

- 4.1 Basics
- 4.2 Evaporators
- 4.3 Energy-related considerations
- 4.4 Further concentrate treatment
- 4.5 Aroma recovery

5 Yield Calculation with Different Extraction Technologies

6 Utilisation of Pomace and Lees

- 6.1 Apple pomace as feed ingredient
- 6.2 Apple Pomace as important raw material for pectin production
- 6.3 Apple Pomace drying
- 6.4 Apple pomace composting process
- 6.5 Apple pomace combustion
- 6.6 Fining lees



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