

FRUIT PROCESSING *digital*

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Coding & Marking

Cold Storage

Events

Fruit Processing

Generative AI

Market Price Report

Packaging

Power Management

AUGUST
8/2026

INTERNATIONAL JOURNAL FOR THE FRUIT PROCESSING, JUICE AND SOFT DRINKS PRODUCING INDUSTRY

PROGNOSFRUIT 2026 – EU apple and pear forecast



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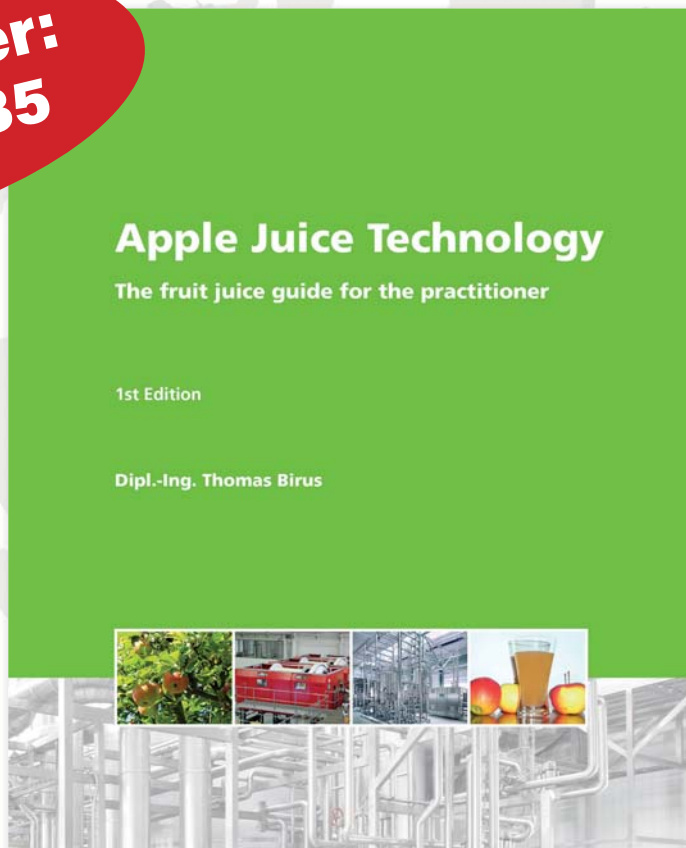
The production of apple juice is a carefully engineered sequence of technological measures aimed at extracting the valuable, flavoursome, enjoyable and desired contents from apples and presenting them to the consumer in the very best packaging.

With this book, up-to-date information is now available to practitioners keen to learn what's new in the increasingly automated production. The book sheds light on the back-ground to modern apple juice technology without delving too deeply into scientific detail.

This book is intended to be of service to school and college students, skilled and master craftsmen and engineers.

It will help to answer the many questions about "How does that work?", "Is there an alternative to this method?" and "Can I do something better in my operation?".

Content: raw material, juice extraction technology, juice treatment, manufacture of apple juice concentrates, yield calculation from various juice extraction methods, recycling of pomace and sludge.



1. Raw material	9	2.4 Mash enzymes	32
1.1 Raw material, plant nutrition and harvest issues ..	9	2.4.1 Structure of a plant cell wall	32
1.1.1 Raw material, fruit	9	2.4.2 Maceration	32
1.1.2 Propagation	9	2.4.3 Total liquefaction	35
1.1.3 Plant nutrition and fertilisation	9	2.4.4 Pomace liquefaction	34
1.1.4 Development of flowers and fruit	9	2.5 Extraction by decanter	34
1.1.5 Harvesting issues	10	2.6 Yield calculation for decanted apple juice	38
1.2 Quality characteristics of raw material	10	2.7 Separators for the removal of coarse cloudy substances and the fining of apple juice	39
1.2.1 Correct degree of ripeness	10	3. Juice treatment	40
1.2.2 Freshness	11	3.1 Fining of fruit juices	40
1.2.3 Cleanliness	11	3.2 Fruit juice pasteurisation	55
1.2.4 Health	11	3.3 Filtration	70
1.3 Constituents elements of raw fruit material and their technological significance	13	3.4 SHT heating storage	77
1.3.1 Water	13	4. Manufacture of apple juice concentrates	86
1.3.2 Carbohydrates	13	4.1 Fundamentals	90
1.3.3 Fruit acids	13	4.2 Evaporator engineering	90
1.3.4 Vitamins	14	4.3 Energy efficiency	92
1.3.5 Proteins	14	4.4 Finishing of concentrate	93
1.3.6 Enzymes	14	4.5 Aroma recovery	94
1.3.7 Aromatic elements	14	5. Yield calculation from various juice extraction methods	97
1.3.8 Pigmentation and tannins	15	6. Recycling of pomace and sludge	98
1.3.9 Fats and wax	16	6.1 Apple pomace as animal feed	98
1.3.10 Minerals and trace elements	16	6.2 Apple pomace as input for pectin extraction	98
1.4 Apple cultivars	16	6.3 Pomace drying	98
2. Juice extraction technology	18	6.4 Composting of pomace	99
2.1 Fruit reception	18	6.5 Pomace incineration	99
Washing the fruit	18	6.6 Cloud sludge	99
Sorting	19		
NFC juice	19		
2.2 Maceration	20		
Grinding mill	22		
Centrifugal grinder	22		
Hammer mill	21		
Disc grating mill	22		
Displacement pumps	23		
Monopump	24		
Rotary piston pumps	25		
Screw spindle pump	25		
MasoSine pump	25		
2.3 Juice extraction	25		
2.3.1 Belt presses	25		
2.3.2 Horizontal presses	27		
		Index	102
		Bibliography	104

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GENERATIVE AI

Yannick Haeck

A large serving of Gen AI is helping fuel the manufacturing workforce in food and beverage 254

While some pundits had Gen AI touching every facet of consumer and business working practices, it is now clear that in business, and in particular in manufacturing, there are some defined and valuable use cases where Gen AI can be seen as a major productivity tool – and nowhere more so than on the factory floor in the German food and beverage industry. The new Gen AI-connected food and beverage worker is overcoming problems caused by skilled worker shortages, and making BlueCollar work appealing for Gen Z, as Yannick Haeck, VP Product, Poka, explains ...

EVENTS

PROGNOSFRUIT 2026 – EU apple and pear forecast 258

At Prognosfruit Conference in Constance, the World Apple and Pear Association (WAPA) unveiled its highly anticipated forecast for the 2026/2027 season. This annual event, co-organised with the BVEO (Bundesvereinigung der Erzeugerorganisationen Obst und Gemüse e.V.), is Europe's leading forum for the apple and pear sector, attracting industry leaders from across the EU and its neighbourhood as well as delegates from the USA, China, and the Southern Hemisphere. The Conference discussed the outlook for the new season and the future of the sector ...

FRUIT PROCESSING

Bryan Stone

Business integration vs. systems integration: why the difference is worth millions 262



A fruit processing operation can invest in the most advanced grading and sorting technology, traceability platforms, and cold chain management systems. But if no one understands the seasonal intake workflows, pack house coordination requirements, varietal and grade data structures, or how orchard, processing, and distribution operations actually connect, the business still underperforms ...

COLD STORAGE

Extending fruit storage to 14 months while cutting peak power demand by 20 percent 264

Betko Fresh Produce Pty (Ltd), a South African producer of apples and pears that also operates packing facilities, has expanded its cold storage capabilities with a new GEA-equipped controlled-atmosphere facility. The upgrade extends fruit storage to up to 14 months and enables Betko to process approximately 50,000 additional fruit bins annually ...



CODING & MARKING

2DJET™: A new coding class for 2D codes without compromise 266



2DJET™: A new coding class and a completely new approach to industrial coding and marking. Built to solve the current number-one challenge facing the packaging industry – the transition to GS1 2D codes – 2DJET™ delivers razor-sharp, GS1-compliant 2D codes at up to 300 dpi and printing speeds of up to 120 m/min across a wide range of packaging materials and formats, without compromising productivity or flexibility. Designed for seamless integration into existing production lines, 2DJET™ is exceptionally easy to install and operate, helping manufacturers simplify both implementation and GS1-compliant day-to-day production ...

PACKAGING

Innovative Syrup Bottle with integrated dosing system for HOLY 268

Individual flavour intensity instead of standardised soft drinks: together with HOLY, Greiner Packaging has developed the Syrup Bottle, which flavours drinks individually only when drinking. A reusable bottle combined with precise dosing technology creates a user experience that unites convenience, personalisation, and more sustainable consumption habits in a single product ...



POWER MANAGEMENT

Henry Martel

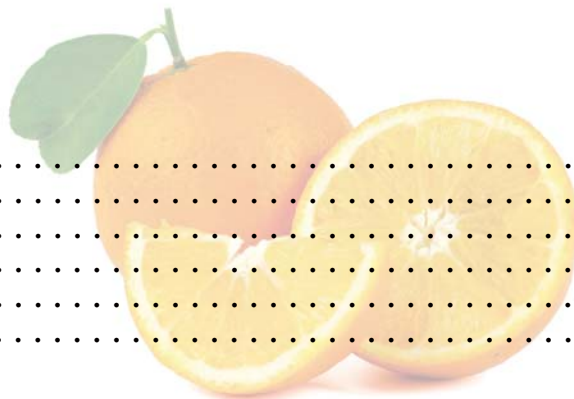
High-power delivery for industrial AI-ready networks 270



High-Power PoE (IEEE 802.3bt) is the power infrastructure the intelligent edge has been waiting for. As factories automate, smart cities scale, and mission-critical networks push compute closer to the action, a single cable now needs to do it all: deliver the bandwidth and the wattage to keep pace with multi-sensor fusion, advanced imaging, and real-time analytics. IEEE 802.3bt rises to meet that demand, purpose-built for an era where edge devices don't just connect, they compute ...

REGULAR SECTIONS

Editorial	251
Business Contacts	256
Business News	272
New Product Launches	278
Market Price Report.	280
Imprint	283



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