



FRUIT PROCESSING

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Water Treatment

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Calamansi – a new flavour trend

► read more on p. 18

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WATER TREATMENT

Carrier-based anaerobic waste water treatment – a unique solution, Part 2 6



The impact of environmental matters on business performance in the food & beverage industry is increasing and will continue to do so. In the dynamic field of food & beverage wastewater treatment increasing numbers of new systems have been tested over the past decades. The latest technologies aim to meet ever stricter regulative demands as well as to ensure continuous improvement towards operability and efficiency, thus reducing operational expenditure ...

ANALYTICS

Microbial spoilers in beverages as potential risk 10

Microorganisms are omnipresent. They are considered to be remarkably adaptable and resistant, are able to reproduce quickly and possess various negative, but also positive characteristics which have been made use of by mankind since time immemorial. Without alcoholic fermentation by yeasts, for example, we would not drink beer nor wine. Today, probiotic bacteria are artificially added to several products, as they are supposed to have beneficial effects on the immune system or a protective effect against harmful organisms. Apart from all of these positive characteristics, specific microorganisms are dreaded as spoilage agents or, in the worst case, even as pathogens ...



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Editorial Office

Editor-in-Chief: Marco BRENNICH

marco.brennich@fruit-processing.com

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Cornelia HEBBE

cornelia.hebbe@fruit-processing.com

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Christian FRIEDEL

christian.friedel@fruit-processing.com

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confructa medien GmbH

D-56587 Oberhonnefeld, Germany

Address for all Communications:

confructa medien GmbH

FRUIT PROCESSING

Westerwaldstrasse 2a

D-56587 Oberhonnefeld, Germany

phone: +49 (0)2634 9235-0

fax: +49 (0)2634 9235-35

editorial@fruit-processing.com

www.fruit-processing.com

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PACKAGING

The future of packaging is connected – turning packs into experience **14**



Where did this product come from? It is a simple question that is fuelling a new era of fully transparent and traceable products. Consumers want to buy healthy, quality food that they can trust. They want to know where it comes from, who produced it, where it has been, and how it got to their table. They want to understand the entire food supply chain – from farm to fork. And, for this added peace-of-mind, they are likely to pay a premium ...

SCIENCE & RESEARCH

Rhubarb juice as a natural antioxidant **16**

Researchers at the Zurich University of Applied Sciences (ZHAW) have used rhubarb juice as a natural antioxidant in food production for the first time. Products, such as cut apple pieces, have been processed without the need for ascorbic acid and sulphur and have remained fresher longer. The cost-effectiveness of various rhubarb varieties is now being investigated ...



RAW MATERIAL

Refreshingly different – Calamansi **18**



Some success stories have an adventurous start. Such as the discovery of the calamansi for the European food and beverage market, which features a spontaneous invitation, a palatial estate on factory grounds and a peacock in the middle of the city, all set in a Philippine scenery ...

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