



# FRUIT PROCESSING

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Business News

Flavours & Ingredients

Market Price Report

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Science & Research

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



**Dynamic Crossflow Filtration  
in Wine and Fruit Juice Production**

### SCIENCE & RESEARCH

#### Rhubarb juice as a possibility of biological enzyme control in the production of apple juices . . . . . 364

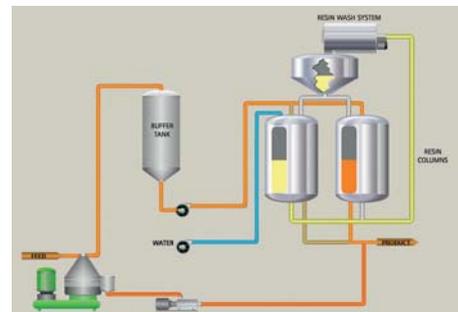


As soon as the cell structure has been destroyed as a result of processing apples to juice, polyphenol oxidases begin to oxidize dyes and tannins. In order to preserve colour and to protect the ingredients from oxidation, manufacturers use ascorbic acid as an antioxidant. The effect of ascorbic acid in preventing undesired enzymatic oxidation of phenolic ingredients is based on its affinity for molecular oxygen. Thanks to the high rate constant, ascorbic acid minimises the number of reactants that are relevant for the oxidation, but without affecting the action of the oxidation enzymes. As ascorbic acid is consumed by the reaction with oxygen and oxidized to dehydroascorbic acid, the product is only temporarily protected against oxidation ...

### PROCESS TECHNOLOGY

#### Adding Value : The treatment of juices and liquid foods with ion exchange resin and adsorbent polymers. . 368

Bucher Unipektin AG in Switzerland, and its subsidiary Bucher Alimontech Ltd in New Zealand have been working for decades on researching, developing, and deploying fruit juice and liquid food technologies using ion exchange and adsorptive polymers. There are now close to 100 machines operating in 24 countries on six continents. Our international team of chemists, food scientists and engineers of various disciplines collaborate closely to provide complete skid-mounted solutions applying these technologies ...



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**FILTRATION**

**The end of the Spirits Monopoly Law – Dynamic crossflow filtration in wine and fruit juice production . . . . 372**



The abolition of the spirits monopoly law provides an opportunity to deal with new technologies for lees processing. During beverage production, treatment techniques—regardless of whether they are vegan or traditional—such as fining produce considerable quantities of lees. In addition to the yeast that has reached the end of its life cycle, fining sediments exist during the winemaking process. Both types of lees still contain a high proportion of valuable juice or wine ...

**FLAVOURS & INGREDIENTS**

**Natural and functional: Transform your drinks with fruit and veg . . . . . 376**

No longer should beverage manufacturers just prioritise the taste and appearance of their products. Consumers want drinks that are both better for them and for the environment, and industry professionals are under pressure to deliver soft drinks that are delicious, healthy, sustainably sourced and aesthetically pleasing – all at the same time. It can seem an impossible task to ensure that all these boxes are ticked, but could fruit and vegetables be the answer? ...

**MARKETS**

**Beverage trends: Non-alcoholic drinks . . . . . 380**

The non-alcoholic drinks sector continues to fascinate, wherever in the world you are. Especially because the creative machinery keeps on turning. Ideas follow ideas – and while some are just passing, others take hold and stay. If new non-alcoholic drinks pick up on a current trend, they have every chance of developing further. There is a particular focus on questions of health-consciousness, sustainability, convenience, and the combination of tradition and innovation ...

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**INSERT NOTICE:**

- Fruit Juice Calendar 2020

**Wishing all of you Happy Holidays  
and a successful New Year!**

