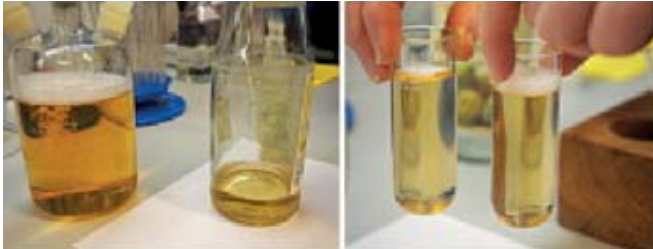


Instability of fruit-based beverages – clouds, hazes, and sediments

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SCIENCE & RESEARCH

Instability of fruit-based beverages – clouds, hazes, and sediments 42



During the production of clear beverages a lot of processes are carried out to reach and maintain stability within the recommended shelf life. Technological processes to avoid haze formation in clear fruit based beverages start normally with an enzyme treatment to degrade pectin and in case of apples and pears also starch with pectinases and amylases. In the juice stage, mechanical treatment

steps like flotation, racking, decanting, and centrifugation are used to clarify the product. Additionally, colloidal stabilisation is done with classical fining (gelatin/plant proteins, silica sol, bentonite) or polyphenol removing with active carbon, adsorber resins, or PVPP. Finally, different filtration techniques (diatomaceous earth, sheet, cross-flow, dead end filtration) are used to achieve clear products. In spite of this high clarification effort, clouds, hazes, precipitations, and sediments are occurring in an estimated low, but unknown percentage of readily produced fruit beverages ...

RAW MATERIAL

World Apple and Pear Association (WAPA) presents annual Southern Hemisphere production forecast . . 48

The World Apple and Pear Association (WAPA) held its Annual General Meeting on the last day of the Fruit Logistica fair in Berlin, 7 February 2020. Representatives of the key global apple and pear producing and exporting countries met to discuss the Southern Hemisphere production forecast, the final update of the Northern Hemisphere production forecast that was released in August 2019, and the season developments ...

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FILLING & PACKAGING

Reliable and efficient: Asahi Soft Drinks in Japan relies on the InnoPET Blomax Series V stretch blow molder from KHS 50

A strong partner for Asahi Soft Drinks: KHS equips the Japanese bottler with up-to-the-minute technology for its Rokko water brand. The company is particularly convinced by the high quality and sustainability of the InnoPET Blomax Series V stretch blow molder. Everyone in Japan is familiar with the brands produced by Asahi Soft Drinks, such as ‘Wilkinson’. Outside the country, too, the enterprise is also a known entity as a shareholder in or even owner of famous ...



SUPPLYING MARKETS

Global pectin market to register over 7.6 % CAGR up to 2026 52

Pectin market value is expected to surpass USD \$1.8 billion by 2026, owing to a growing necessity for organic and herbal cosmetic products among the young population. Global pectin market research studies the types of application (food & beverages: jams, dairy, non-dairy beverages, confectionery), their type (high methylated ester pectin, low methylated ester pectin, and amidated pectin), their function (gelling agents, thickener, stabilizer, fat replacer and others), regional outlook, price trends, growth potential, competitive market share and provides forecasts for 2019-2025 ...

BEVERAGE INNOVATIONS & TRENDS

O.Vine wine essence waters tap UK trends 54



Wine Water, Ltd.’s award-winning portfolio of O.Vine branded wine grape infused waters are now available in full-sized 700 ml bottles for the British beverage sector. The new, larger bottles of the startup’s exclusive non-alcoholic beverage will be launched in the UK and is set to feature on the menus at high-end restaurants, hotels, and bars to serve a growing British population of more prudent drinkers ...

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