

2 minutes application break

Fruit concentrates



Facts

Origin Globally

Dates back Early 20th century

Ingredients Fruit puree or juice

Sweetening and flavoring agent in food and beverages

MixSing Process



Design

Shear	CFD simulations confirms $>200,000 \text{ s}^{-1}$
Design	According to European legislation and CE marked
Hygiene	Complying with EHEDG guidelines
Viscosity	Up to 75,000 cP
Accessories	Vacuum system, scrape agitator
Materials	Stainless steel: AISI 316L. All materials: EC 1935

Insight

The origins of fruit concentrates can be traced back to the early 20th century when they were first developed to preserve fruits for long periods. This preservation method allowed fruits to be enjoyed out of season and made transporting fruits to different regions easier.

Fruit concentrates are made by washing, peeling, and cutting the fruit. The fruit is then cooked in a large pot over low heat to soften the flesh and release the juice. The cooked fruit is then pressed to remove the juice, filtered and processed to remove any solids. The juice is then cooked again to reduce the water content and increase

the sugar concentration. This process can be done through evaporation or by adding sugar. The final product is a thick, syrupy concentrate that can be stored for long periods.

Fruit concentrates are popular ingredients in the food industry and are used in a wide range of products such as jams, jellies, syrups, and fruit-flavoured drinks. They are also used in baking, as a sweetener for breakfast cereals, and as a flavouring for yoghurt and ice cream. Fruit concentrates are also used to produce fruit-flavoured candies and chewing gums.

Fruit concentrates are a convenient and versatile ingredient that can be used in a wide range of dishes and are considered safe for consumption by regulatory agencies such as the Food and Drug Administration (FDA) and the European Food Safety Authority (EFSA).

Fruit concentrates are also used as an ingredient in food service, for example, in producing smoothies and other beverages.