



About us

- Apple juice concentrate plant in Khotyn, Ukraine.
 - 2010 - 2012 – produce capacity 4 thousand t/year of cloudy apple juice concentrate 65 Brix.
 - 2013-2014 – produce capacity 7,5 thousand t/year of cloudy (65 Brix) and clarified apple juice concentrate (70 Brix)
 - geographical location of the plant allows to use for processing environmentally friendly apples from the orchards of Bukovina, Podolia, Zakarpattia and Volyn
 - The upgraded product line enables conserving natural and beneficial properties of apples and producing apple juice concentrate of high quality.
- Official dealer of company Sunland Kft in Ukraine.
 - Distribution of «Apple pectin extract» under the trade name So'ok
- Partner companies:
 - Agrana Fruit Ukraine
 - Dinter Ukraine
 - RAUCH Fruchtsäfte





Achievements 2013/2014

- Increased plant capacity to 7.5 thousand tons / year of apple juice concentrate.
- Installed brand new ultrafiltration system for clarified apple juice (70 Brix) producing
- Updated equipment:
 - crusher **Bucher**
 - hydraulic presses 4 x **Bucher HP5000**
 - ultrafiltration **Bucher-Unipektin**
 - belt press **Flottweg**
 - evaporator - **B&P Engineering**
 - 3500 mt of storage tanks (built 2012-2014) - **B&P Engineering**
 - **ACB plate filter**
- Entering the European and Russian market of clarified juice concentrates
- Certification ISO 9001:2008 and ISO 22000:2005

BUCHER

Flottweg





Specification/Certification

AJC produced exclusively from the fruit and does not contain additives, colorants, sugars or preservatives (according to 2001/112/EC). Product does not contain any genetically modified organisms (GMO) or allergens of any kind. The product meets the requirements of AIJN and GMP.

Organoleptic parameters	
Appearance	dense, almost clear liquid
Taste and smell	typical for apple juice
Physical and chemical properties	
Mass fraction of dissolved dry substances, %	70-71
Titrated acidity, % (at pH 8.1 in terms of malic acid)	3,0-4,0
Colour (Abs 420 nm)	0,300-0,600
Turbidity, NTU (when diluted to 11.2)	less than 5.0
Stability Δ NTU	less than 1.0
Test for Pectin (acidified alcohol)	negative
Test for Starch (iodine)	negative
Hydroxymethylfurfural (HMF), mg / l	less than 5,0
Patulin, mg / kg	less than 0,02
Sediment	free from sediment
The impurities of vegetable origin	free from impurities of vegetable origin
Mineral impurities	free from mineral impurities
Microbiological properties	
Total plate count, CFU / ml	max 5x10 ³
Coliform in 1,0 g	negative
Pathogenic, including salmonella in 25 g	negative
Yeast, CFU / g:	max 2x10 ³
Mould, CFU / g:	max 5x10 ²
Remarks	
Packaging	bulk in stainless steel tanks (tanks must be labeled "for foodstuffs")
Storage	at temperature not higher than +10°C and a relative humidity max 75%
Shelf	1 year from date of production

