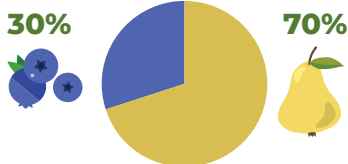


PEAR AND BLUEBERRY JUICE

Ingredients



- Choose the non-overripe pears with high soluble sugar content (12.4 - 14.7 °Brix).
- The fruits are washed, drained, placed in a freezer at -18 °C, stored in bags. Storage time - up to one year.
- Both wild blueberries and high bush blueberries can be used for juice.
- The berries are frozen in a boxes, stored in bags at -18 °C. Storage time - up to one year.
- Before pressing the juice, the pears and blueberries are thawed (on average 18 to 24 hours).
- Thawed pears and blueberries put in a press, squeezing juice.
- The ingredients are mixed according to the recipe, pasteurized (86 ± 1 °C) and bottled.



The pear cultivars (grown in Latvia) suitable for juice preparation:

‘BELORUSSKAJA POZDŅAJA’; ‘MRAMORNAJA’; ‘KURZEMES SVIESTA’; ‘MĻIJEVSKAJA RAŅŅAJA’.