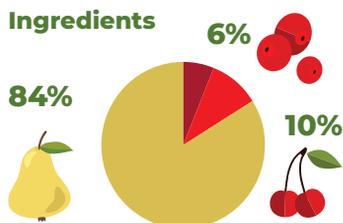


# PEAR, CRANBERRY AND CHERRY JUICE



- Choose the non-overripe pears with high soluble sugar content (12.4 - 14.7 °Brix).
- Choose sour cherry cultivars with high soluble sugar content (14.2 – 16.5 °Brix) and dark red fruit colour.
- The fruits and berries are washed, drained, frozen in a boxes, stored in bags at -18 °C. Storage time - up to one year.
- Before pressing the juice, the pears and cherries are thawed (on average 18 to 24 hours).
- Thawed pears and cherries put in a press, squeezing juice.
- The ingredients are mixed according to the recipe, pasteurized ( $86 \pm 1$  °C) and bottled.

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



'BELORUSSKAJA POZDŅAJA';  
 'MRAMORNAJA'; 'KURZEMES  
 SVIESTA'; 'MĻĪJEVSKAJA  
 RAŅŅAJA'.

## The sour cherry cultivars (grown in Latvia) suitable for juice preparation:



'ORĻICA'; 'ŠOKOLADŅICA';  
 'LATVIJAS ZEMAIŠ';  
 'BULATŅIKOVSKAJA'.