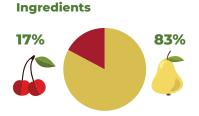


**InnoFruit** 

Advancement of non-technological innovation performance and innovation capacity in fruit growing and processing sector in selected Baltic Sea Region countries' (InnoFruit), #R004



## PEAR 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.
- $\bullet~$  The ingredients are mixed according to the recipe, pasteurized (86  $\pm$  1  $^{\circ}\text{C})$  and bottled.



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

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



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

'ORĻICA'; 'ŠOKOLADŅICA'; 'LATVIJAS ZEMAIS'; 'BULATNIKOVSKAJA'.