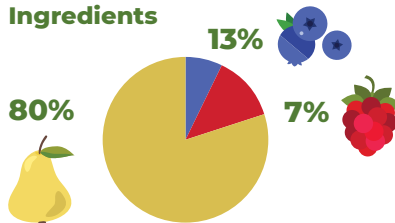


PEAR, RASPBERRY, BLUEBERRY JUICE

Ingredients



- Choose the non-overripe pears with high soluble sugar content (12.4 - 14.7 °Brix). The fruits must be washed, drained, placed in a freezer at -18 °C, stored in bags.
- Storage time - up to one year.
- Choose sweet raspberries with high soluble sugar content (11.7 - 12.6 °Brix).
- 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, raspberries and blueberries are thawed (on average 18 to 24 hours).
- Thawed pears and blueberries put in a press, squeezing juice.
- Thawed raspberries are poured onto the sieves for draining the clear part of the 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’; ‘MĻĪJEVSKAJA
RAŅŅAJA’.

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



‘NORNA’; ‘INA’; ‘OTTAWA’;
‘ĻUBETOVSKAJA’; ‘GLEN DOLL’.