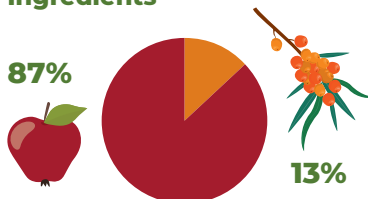


APPLE AND SEA BUCKTHORN JUICE

Ingredients



- Choose the non-overripe apples with high soluble sugar content (11.5 – 14,0 °Brix).
- The fruits are washed, drained, frozen in a boxes, stored in bags at -18 °C. Storage time - up to one year.
- The sea buckthorn is frozen in a boxes, stored in bags at -18 °C. Storage time - up to one year.
- Before pressing the juice, the apples and sea buckthorn are thawed (on average 18 to 24 hours).
- Thawed apples put in a press, squeezing juice.
- Thawed sea buckthorn grind with blender, squeezing juice.
- The ingredients are mixed according to the recipe, pasteurized (86 ± 1 °C) and bottled.

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



'KONFETNOJE'; 'BALTAIS DZIDRAIS'; 'KOVAĻENKOVSKOJE'; 'TIINA'; 'SALTANAT'; 'AUKSIS'; 'STARS'; 'SPARTANS'; 'IEDŽĒNU'.

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



'BOTANIČESKAJA ĻUBIĶĒLSKAJA'; 'AVGUSTINKA'; 'TROFIMOVSKAJA'.