

# Juice and juice concentrate

## Combine nature's best with your product

*SVZ is a leading producer of fruit and vegetable juice and juice concentrate. Our top quality is a result of using first-class raw materials. Freshness and safety are guaranteed because SVZ itself influences the actual growing process, and carries out the entire cultivation process in specialist factories. SVZ has the facilities, the knowledge and the experience to turn juice and juice concentrate into a multipurpose ingredient. Not only as the core component of a finished product, but also as a colouring or flavouring agent. A wide selection of red fruit, yellow fruit, exotic fruit and vegetables offer surprising possibilities for specific applications. Although juice and juice concentrate are often viewed as bulk products, based on the company's knowledge, experience and service, SVZ supplies tailored products. In addition, SVZ guarantees consistency in quality and composition. In this way, you can combine nature's best with your products.*

---

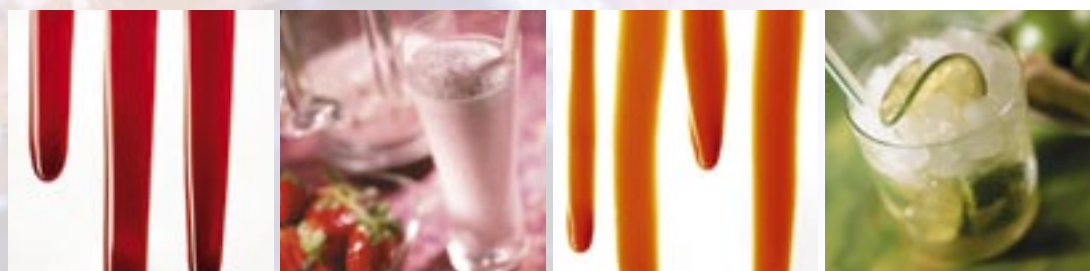
### How are they made?

---

Juice and juice concentrate are derived by pressing the juice from fruit and vegetables. The residue (fibres, peels and skins and seeds and stones) is fully or partially removed.

At SVZ, juice means just juice, or NFC (not from concentrate). From a single kilogram of fruit, a specified quality of juice can be obtained. With NFC juice, the 'natural' ratio between raw material and juice is maintained.

In other words, this is not juice obtained from concentrated juice.





In addition, there are concentrated juices, also known as concentrates. These are produced by removing a proportion of the water from the original juice (NFC) for easier transportability while preserving the delicate colour and flavour of the fruit or vegetable.

Juice and juice concentrates add fruit and vegetable content to any finished product, and contribute precisely the right natural flavour, colour and aroma to an end product. With concentrates, this is guaranteed by ensuring that the concentration process is carried out in a controlled, non aggressive manner (under vacuum) and by returning any aromas that escape.

Juice (NFC) and juice concentrate are available in a range of qualities:

- clear
- clear and stable in an alcohol environment
- cloudy

---

## What can you do with juice (concentrates)?

---

The possibilities for juice and juice concentrate from SVZ are more wide-ranging than you would expect. You can use them to contribute to your finished products in various ways including:

- **natural colouring** (for example elderberry, aronia, beetroot)
- **flavouring** (for example strawberry, raspberry, sour cherry, blackcurrant, blueberry, carrot)
- **flavour-enhancing ingredient** (for example clear tropical juice, lychee, mango, passion fruit, acerola, spinach)
- **fruit or vegetable content additive**
- **sugar replacement** (for example apple, white grape)
- **nutraceutical benefit** (blueberry, acerola)

Possible areas of application are also varied:

- drinks: fruit-based drinks, vegetable juices, alcoholic drinks
- dairy
- soups
- sauces
- jam and fruit preparations
- natural flavourings



---

## Why work with SVZ?

---

SVZ operates specialist factories dedicated entirely to the production of juice and juice concentrate. Knowledge, experience and leading-edge technology are combined at these locations.

SVZ excels at tracking & tracing, and as a consequence is a reliable partner when it comes to food safety and quality. SVZ manages the entire chain from cultivation and processing right through to delivery of a wide range of fruit and vegetable ingredients.

As a consequence, harvesting conditions, origin and process suitability, for example, are fully known, and can be influenced by SVZ. SVZ has a wealth of knowledge about product characteristics and the possibilities of incorporating these in your products. All in all, SVZ is able:

- to produce its own juice and juice concentrate, thus itself influencing quality and composition. The result is guaranteed consistent quality;
- to proactively supply new variants in terms of composition and new and/or trendy vegetable/fruit varieties;
- to support its customers with product development;
- to offer technical sales support;
- to offer flexibility and creativity;
- to ensure safety and reliability;
- to offer service in packaging, logistics and storage.



---

## Range

---

### Fruit

Practically every type of fruit is suitable as a raw material for juice or juice concentrate. SVZ can access a wide range of fruit varieties. From red fruit to exotic fruit, from strawberry to lychee. Consult our fruit portfolio for an overview of commonly-requested fruit varieties.

Should the list not contain what you are looking for, please let us know and we will inform you of further possibilities.

### Vegetables

Many types of vegetable are suitable for juice and juice concentrates. For example spinach and carrot, but also less common vegetable varieties such as pumpkin and red bell pepper. Consult our vegetable portfolio for an overview of commonly-requested vegetable types.

Should the list not contain what you are looking for, please let us know and we will inform you of further possibilities.

---

## Shelf life

---

### Frozen

The standard method of storing juice and juice concentrate is freezing (-18°C), whereby the product has a shelf life of at least 24 months.

### Aseptic

Although aseptic juice or juice concentrate is microbiologically stable at room temperature, it is recommended that the product be stored at a maximum temperature of 4°C, to maintain the organoleptic characteristics. Depending on the fruit variety, an aseptic juice or juice concentrate may be stored between 3 and 12 months.

---

## Packaging

---

### Frozen

Can, pail, drum, stainless steel container, octabin

### Aseptic

Carton, drum, stainless steel container, octabin

Consult the leaflet 'Packaging' published by SVZ for detailed information.

Try visiting our website at [www.svz.com](http://www.svz.com) for news about our products and activities, detailed information about fruit in the 'fruit fact files' and other interesting details about fruit and vegetable ingredients.



SVZ International BV  
Oude Kerkstraat 8  
Postbus 27  
4870 AA Etten-Leur - NL  
Tel. +31 (0)76 5049 494  
Fax +31 (0)76 5049 400  
info@svz-nl.com

SVZ USA Inc.  
1500 N. Broadway  
P.O. Box 715  
Othello, WA, 99344 - USA  
Tel +1 509.488.6563  
Fax +1 509.488.2631  
info@svz-usa.com

