

WP 3.2 ATTRACTIVENESS AND QUALITY OF DIRECT JUICES, NECTARS AND CONCENTRATES

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<p>OBJECTIVES</p> <ol style="list-style-type: none"> 1. Improve quality of direct juices/nectars and concentrates from red fruit by technology optimisation (e.g. using new enzymes) and selection of raw material 2. Determine quality of single cultivar juices according to the Code of Practice of the European Fruit Juice Association (Association of the Industry of Juices and Nectars from Fruits and Vegetables) 3. Selection of high acidity scab resistant apples suitable for sustainable orchard management and for juice/concentrate production, considering juice yield, and quality 4. To supply analytical data and products for juices/nectars to pillar 2 5. Elucidation of consumer perception of single cultivar juices and nectars 	
<p>TASKS</p> <p>Task 3.2.1. Characterization of raw material, production and thorough analysis of processed apple products prepared for intervention studies</p> <p>Task 3.2.2. Optimisation of technology and selection of raw material for production of direct red fruit juices</p> <p>Task 3.2.3. Selection of high acidity scab resistant apples, suitable for juice/concentrate production considering juice yield, and quality</p> <p>Task 3.2.4. Transfer of specific compounds from mash to juice</p> <p>Task 3.2.5. Collection of analytical data for investigated cultivars of apples, sour cherries, plums and black currants in reference to Code of Practice requirements.</p> <p>Task 3.2.6. Consumer perception of single cultivar juices and nectars from important fruit species</p>	