

Juice Making



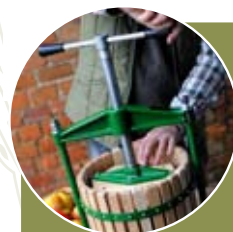
Apples ripe & ready for collection



Check for rotten fruit and wash if muddy. (do not use any you wouldn't want to eat)



Mill/crush the apples



Press to extract the juice

Once frozen the bag can be removed from the box. You will have a block of juice that can be stored for months in your freezer.

FREEZING

Line empty juice cartons with a plastic bag and fill with juice. Tie top of bag and place in freezer.



Drink and enjoy!



Collect the juice from press (optional: add ascorbic acid to stop browning)



Enjoy your juice all year round!

Once it has reached 70°C, leave for 20 minutes, keeping the temperature at 70°C. Remove bottles, tighten caps and lie bottles on their side to cool.

PASTEURISATION

Fill bottles and place lids on loosely. Place them in a bath of water at 70°C. Check the temperature of the inner bottle with a thermometer.



Please see our cider making guide for steps on how to turn your apple juice into homemade cider.