Apple Juice Making

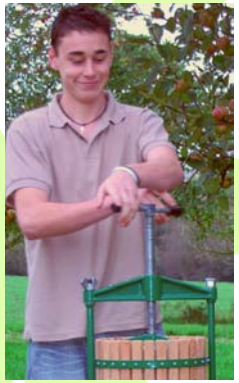
Making the most of your fruit

Apples ripe & ready to be picked (pips black?)

Sort:
- Check for rotten fruit
- Wash if muddy
- For apple juice, don't use any apple you wouldn't want to eat.

Mill/crush the apples

Press to extract juice



Collect juice from press

Optional: Add ascorbic acid to prevent oxidisation (browning)

Enjoy your freshly pressed juice!

Pasteurisation

Fill bottles and place lids on loosely.

Place them in a bath of water at 70°C

Check the temperature of the innermost bottle with a thermometer. Once it has reached 70°C, leave for a further 20 minutes, keeping a steady temperature of 70°C.

Remove bottles, tighten caps and lie bottles on their side to cool.

Freezing

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

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.

Enjoy your juice the whole year round!

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