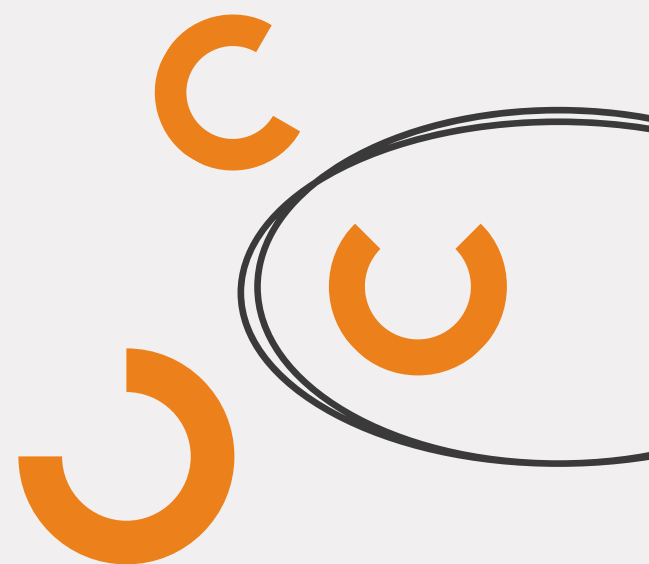
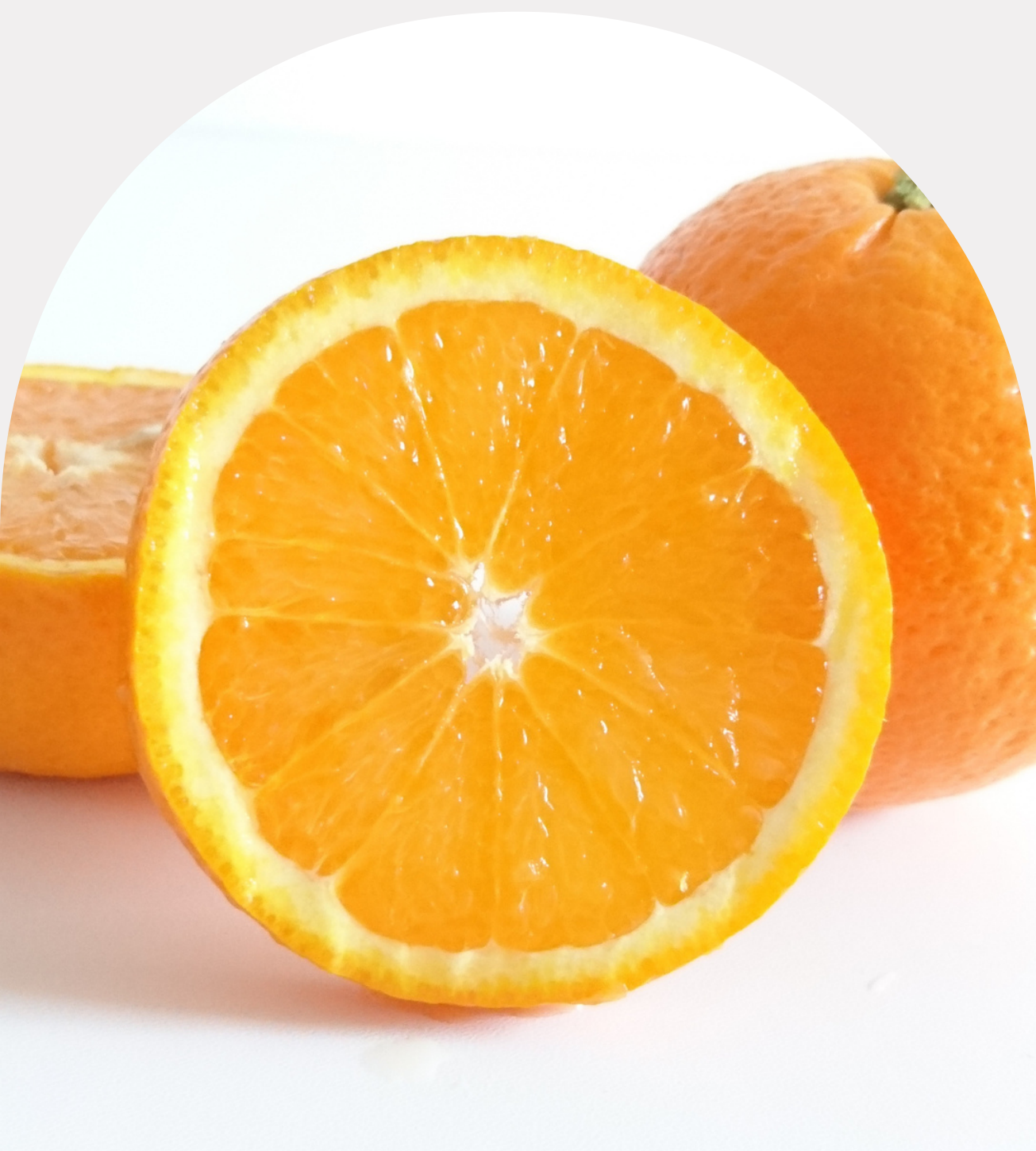
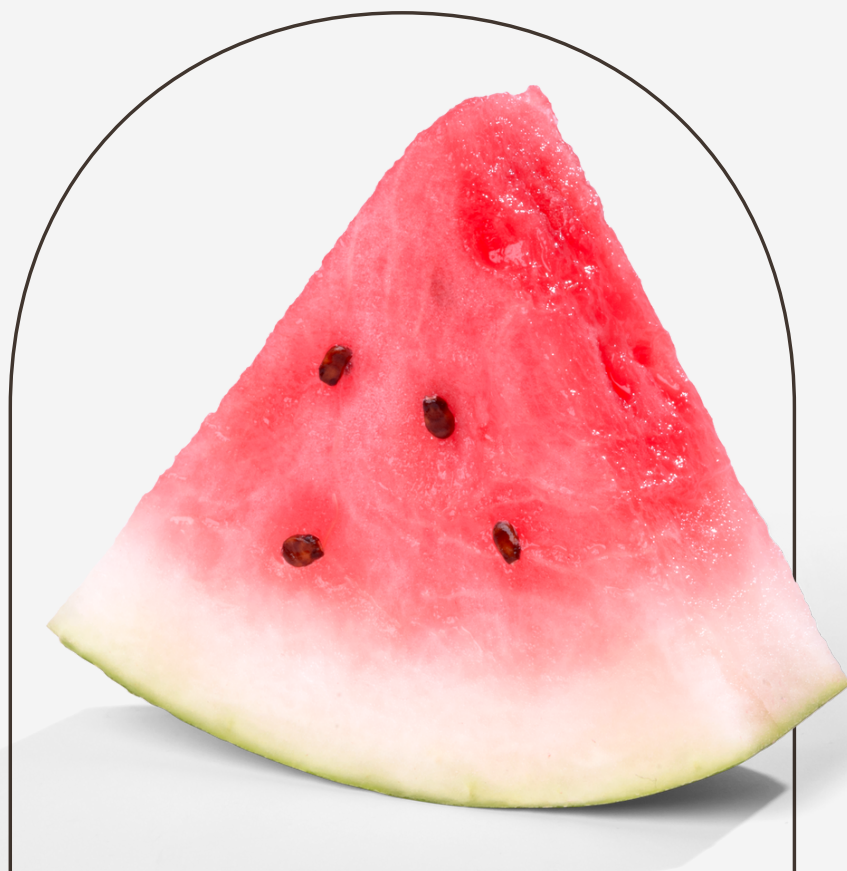


FRUIT CONCENTRATE



Concentrates are products processed to remove water and reduce their volume. The resulting concentrated product is typically thicker and more potent than the original. Concentrates can be made from various food products, including fruits, vegetables, and animal products.



- Fruit concentrates: used as a sweetener or flavoring agent, such as juices, jams, and baked goods. Common fruit concentrates include apple, grape, and orange concentrates.
- Vegetable concentrates: used as flavoring agents or to add nutritional value. Examples of vegetable concentrates include tomato paste, onion powder, and garlic powder.
- Animal concentrates: made by processing animal parts, such as bones, into a thick liquid or powder. Often used to add flavor or nutrition to soups, stocks, and other savory dishes.
- Concentrates are popular in the food industry because they are easier to transport and store and have a longer shelf life. They can also be used as a cost-effective alternative to fresh ingredients.

Market Scope

- Fruit and vegetable concentrates are the market's most popular types of concentrates, with apple, grape, and orange concentrates being the most commonly used.
- Animal-based concentrates such as chicken, beef, and fish concentrates are also gaining popularity, as they are used in the production of soups, sauces, and stews.



Major market players

1. Archer Daniels Midland Company
2. Cargill, Inc.
3. Ingredion Incorporated
4. Tate & Lyle PLC
5. Kerry Group PLC
6. Döhler GmbH
7. Agrana Beteiligungs-AG
8. Frutarom Industries Ltd.
9. SunOpta Inc.
10. Diana Food (part of Symrise AG)

Commercial production

1. **Harvesting:** The raw material, such as fruits, vegetables, or animal parts, is harvested at the peak of ripeness and transported to the processing facility.
2. **Washing and sorting:** The raw material is washed to remove any dirt or debris, and then sorted to remove any damaged or diseased parts.
3. **Crushing or grinding:** The raw material is then crushed or ground into a pulp or paste.
4. **Filtering:** The pulp or paste is then filtered to remove any solids or impurities.
5. **Concentrating:** The filtered liquid is then concentrated by removing the water through evaporation or other methods. This increases the concentration of the desired flavor, sweetness, or nutrition.
6. **Pasteurizing:** The concentrated liquid is pasteurized to eliminate any bacteria or pathogens that may be present.
7. **Packaging:** The concentrate is then packaged in airtight containers, such as cans, bottles, or drums, for distribution and storage.