



**BRITISH APPLE CO BITTERSWEET APPLE CONCENTRATE**  
**Destined for North America and Europe**

**APPLICATION SHEET FOR USE IN CIDER**

**What is apple concentrate?**

Apple concentrate is produced by removing water from freshly pressed apple juice by evaporation under vacuum. This concentrates the natural sugars in the juice and makes it easier to store and transport.

**How can this concentrate be used?**

We suggest you use 6 parts water to 1 part concentrate to re-make this to the original apple juice. The Brix level is 70%. You can use this as a flavour ingredient alongside your local fresh apple juices to impart high levels of tannin that give a wonderful mouthfeel, complex flavour and great colour and body to your hard cider.

There are two options:

1. Re-make the bittersweet concentrate with 6 parts water to 1 part concentrate and then blend this juice with local dessert juice. You might wish to try the following dessert juice to bittersweet ratios:  
75%:25%  
50%:50%  
25%:75%
2. Re-constitute the British bittersweet juice with local dessert juice in ratios of 1 part bittersweet juice to 6 parts dessert juice. This blending approach would allow the cider maker to then experiment by adding either more or less bittersweet until the desired flavour profile has been achieved.

For more information, please visit our website [britishappleco.co.uk](http://britishappleco.co.uk).



## **BRITISH APPLE CO Bittersweet Concentrate Product Specification**

### **Description**

British Bittersweet concentrate high provenance concentrate derived from dedicated orchards on our own farms, with known varieties, discrete segregation of fruits and juice. Full traceability. Our farms are all recognised by the assured produce scheme. Positive release of product following full analytical analysis for toxicology.

### **Origin**

UK only from our orchards in Herefordshire and Worcestershire.

### **Designation**

Clean, crisp with good aroma and acidity, giving a dry bite to the unfermented product [result of the concentrated tannic acid content].  
Semi clear liquid with an amber to dark amber colour. Viscous liquid with a brix level of around 70.

### **Product**

Shelf life of 24 months at below 5 0c.  
Cool dark storage to preserve the colour of the liquid.  
Packaging; blue food grade steel drums with liner.  
Free from external damage, clean and in good order.  
Sealed steel lids, numbered and tamper proof seals intact on delivery.  
Weight a nominal 260 kg gross.

### **Specifications**

Micro  
TVC less than 10 cfu/g  
Yeasts less than 10 cfu/g  
Moulds less than 10 cfu/g

Brix 70 plus or minus 2%  
Acidity as malic acid 1 to 1.5  
Specific gravity 1.36 to 1.43  
Tannins 1.6 to 2.2 g at 11.2 to 11.5 brix

### **Fruits**

Source Herefordshire and Worcestershire farms.  
Clean, fresh and pressed locally within 24 hrs of harvest to preserve the fruit flavours.  
Not to be washed prior to arrival at the factory.  
From high tannic acid varieties.  
Picked at a sugar level of 9.1 to 11.4.  
Starch levels to range from 62% to 80% plus on a random 20 apple sample.