Production of clear sour cherry concentrate

ERBSLÖH Geisenheim

heat tunnel

thawing, warming
⇒ 40 °C

roller mill

destoner

tubular heater

mash heating
⇒ 70 °C

press

2. pressing

extraction water
30-70 %

centrifuge

aroma recovery/
pasteurisation

Fructozym® Color 20-40 ml/1,000 l
Fructozym® UF 10-15 ml/1,000 l

pectin degradation
protein stabilisation

fining tank

NaCalit® PORE-TEC 100-150 g/hl
ErbiGel® 5-10 g/hl
Klar-Sol Speedfloc 50-100 ml/hl

classical fining
-especially protein coagulation-

micro filtration/
D.E. filtration

evaporator