



Sweet by nature



fruit specialities



## *Fruit concentrates*

*Camoco Foods by Belgosuc brings you a diverse range of fruit concentrates derived from Red fruits, Grape, Lemon, among others.*

*See the following pages and search the best option for your requirements.*

*Would you like more details about our products or do you have a specific question about fruit concentrates? Be sure to contact us. Our experienced experts will be able to help you.*

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**Visit us at** [www.camocofoods.eu](http://www.camocofoods.eu)



## CONCENTRATE CLEAR JUICE

*Obtained from the fruit by mechanical processes and concentrated by the physical removal of a part of the water.*

*The definition of Clarified is a juice which would normally be sold as pulpy or cloudy, but has been processed to be clear with no suspended particles. This provides an advantage when formulating a clear beverage with no sedimentation.*

*Some of the advantages to using a clarified juice versus a cloudy is the interaction with other ingredients and the ease of blending and processing.*

*When juices are clarified they are stripped of their pulp, but the product still retains enough of its nutritional content to be considered a juice concentrate*

- **Apple,**  
*Concentrated clear apple juice is the product obtained from ripe and fresh parts of 'Malus Domestica' varieties*
- **Pear,**  
*Concentrated clear pear juice is the product obtained from ripe and fresh parts of 'Pyrus Communis L.' varieties*
- **Peach,**  
*Concentrated clear peach juice is the product obtained from ripe and fresh parts of 'Prunus Persica' varieties*
- **Apricot,**  
*Concentrated clear apricot juice is the product obtained from ripe and fresh parts of 'Prunus Armeniaca L.' varieties*
- **Kaki,**  
*Concentrated clear kaki juice is the product obtained from ripe and fresh parts of 'Diospyros Kaki' varieties*

## PUREE

*Is produced from selected and washed fruit, sifted through a steel sieve. The product is preserved by means of a high temperature-short time process, quick cooling and aseptic packaging. This process guarantees the conservation plenty of organoleptic characteristics of fruit and aseptic conditions*

## PUREE SINGLE STRENGTH NATURAL ° BRIX present in fruit

### PUREE CONCENTRATED FROM 16° BRIX

*Raw material is heated and passed through a TurboExtractor with diverse screen. Then it is pasteurized and aseptically filled at 0°C// +3°C*

- **Strawberry,**

*Fruits from 'Fragaria Ananasa' varieties with stalks, fresh, hygienic and healthy. Strawberries washed to remove sand. Concentration factor 2,5 times. ORIGIN SPAIN & PORTUGAL*

- **Blackberry,**

*Fruits from 'Rudus Ulmifolius' varieties with stalks, fresh, hygienic and healthy. Blackberries washed to remove sand. ORIGIN SPAIN & PORTUGAL*

- **Blueberry,**

*Fruits from 'Vaccinium Angustifolium' varieties with stalks, fresh, hygienic and healthy. Blueberries washed to remove sand. ORIGIN SPAIN & PORTUGAL*

- **Raspberry,**

*Fruits from 'Rudus Idaeus' varieties with stalks, fresh, hygienic and healthy. Raspberries washed to remove sand. ORIGIN SPAIN & PORTUGAL*

## JUICE CONCENTRATE 65° BRIX

*Raw material, washed and despectinized, then is filtered through a processor that extracts water (when the pulp is removed is concentrated)*

## WHITE GRAPE JUICE CONCENTRATE 65° BRIX

*Product obtained by partial dehydration of sulphur white grape must*

## WHITE GRAPE JUICE CONCENTRATE CLARIFIED 65° BRIX

*Obtained by partial dehydration of white grape juice through a vacuum evaporation after desulphurisation (sulphur dioxide removal by applying heat and vacuum)*

## RED GRAPE JUICE CONCENTRATE 65° BRIX

*Product obtained by partial dehydration of sulphur red grape must*

## DEIONIZED CONCENTRATE GRAPE JUICE 65° BRIX

*Obtained by partial dehydration of white grape must, through a vacuum evaporation (maximum temperature 88° C), after rectification\*.*

*\*Rectification process: removes all juice components except water, glucose and fructose. The obtained juice is transparent in colour and neutral in taste which makes it particularly suitable for sweetening.*



## CLARIFIED GRAPE JUICE CONCENTRATE LA 65° BRIX

*Obtained by partial dehydration of white grape juice through a vacuum evaporation after desulphurisation (sulphur dioxide removal by applying heat and vacuum).*

*Product with low color and acidity, only has 1 (g/L) maximum acidity regarding to tartaric acid.*

## CLOUDY CONCENTRATE JUICE CONCENTRATE ORGANIC JUICE CONCENTRATE CELLS *all fruits except pink grapefruit*

**Lemon, Orange, Mandarin & Pink Grapefruit**

## PULP OIL

**Lemon**

*We offer a wide range of lemon products which are 100% pure and natural, obtained exclusively from material of vegetable origin (lemon of the species Citrus limon) ripe and healthy fruit, selected and harvested at an appropriate time in the season, by physical process without addition of any additive.*



		VARIETIES				PACKAGING						
		CLEAR	ORGANIC	CLOUDY	CLARIFIED	FLEXITANK	ROAD TANKER	ASEPTIC DRUM	JUMBO BIN	IBC (plastic pallet)		
Apple	Concentrate clear juice		•			•	•	•				
	Juice concentrate		•			•	•	•				
	Juice	•	•	•		•	•	•				
	Puree							•				
Pear	Concentrate clear juice		•			•	•	•				
	Juice concentrate		•			•	•	•				
	Juice			•		•	•	•				
	Puree							•				
Peach	Concentrate clear juice		•			•	•	•				
	Juice concentrate		•			•	•	•				
	Juice			•		•	•	•				
	Puree							•				
Apricot	Concentrate clear juice		•			•	•	•				
	Juice concentrate		•			•	•	•				
	Puree							•				
Kaki	Concentrate clear juice		•			•	•	•				
	Juice concentrate		•			•	•	•				
	Puree							•				
Orange	Juice concentrate		•	•		•	•	•				
	Juice			•		•	•	•				
	Cells							•				
Mandarin	Juice concentrate		•	•		•	•	•				
	Juice			•		•	•	•				
	Cells							•				
Pink Grapefruit	Juice concentrate		•	•		•	•	•				
	Juice			•		•	•	•				



## PACKAGING



**Flexitank** 18.000 - 24000l



**Jumbo Bin** 1000 Kg



**Road Tanker** 25000 Kg



**IBC Plastic Pallet** 1300 Kg



**Aseptic Drums** 200 - 250 Kg

