



### **Case Study: Apple Juice Manufacture and Concepts using Stevia (no. 1123)**

To provide the client with consultation on apple juice processing, especially in the use of new enzyme types and product development concepts using Stevia/Rebaudioside.

#### **Conclusion:**

Consultation and a report was provided to a local apple juice processor. This reviewed the current state of the apple juice processing and application of some new pectinase enzymes. These were tested with the client who explored a new strategy for enzyming, pressing, and heating. The refined process reduced energy use by about 7% and updated the enzyming/heating steps with a new enzyme and reduced heating step. A further review was conducted on the process to ensure no unwanted flavour changes occurred.

Additionally, some new apple juice concepts with Stevia or Rebaudioside were developed at the client's premises to reduce added sugar use but retain a matched sweetness. The concepts were developed in anticipation of a proposed approval of the sweetener. Consultation was also provided on regulatory approval, labelling and ingredient declaration. The client was pleased with the development of a modified process and new formulations for launch.