

Apple Juice – Make & Enjoy!

Do you like apple juice? Do you have too many apples & don't know what to do with them? Are you a fruit grower? If so, have you thought about making your own apple juice either for your own use or for sale?

Did you know?

Apples were first cultivated in the aptly named “Mountains of Heaven” (Tien Shan) in central Asia, about 6500 BC and probably still are the most widely known and appreciated of all human foods. Today, 2,300 apple varieties exist in the UK alone.

After a period of decline in the number of orchards, the trend has now been reversed due to a growth in demand for local produce & healthy eating and an increase in the popularity of apple-based products, especially apple juice.

Not only is apple juice delicious, it contains a number of vitamins and minerals as well as other important nutrients, is free of fat and is a good source of dietary antioxidants.

Who is the course for?

This course is suitable for beginners, for those planning or already making juice – either for home use or as a business - and for anyone with an interest in or “taste” for this healthy product.

Who is the tutor?

Peter Mitchell – a highly qualified and internationally recognised authority in drink's production, leads the course. With 25 years of practical experience with juice and cider, he is a professional trainer, a UK and USA advisor and competition judge and an award-winning producer in his own right.



Course Content

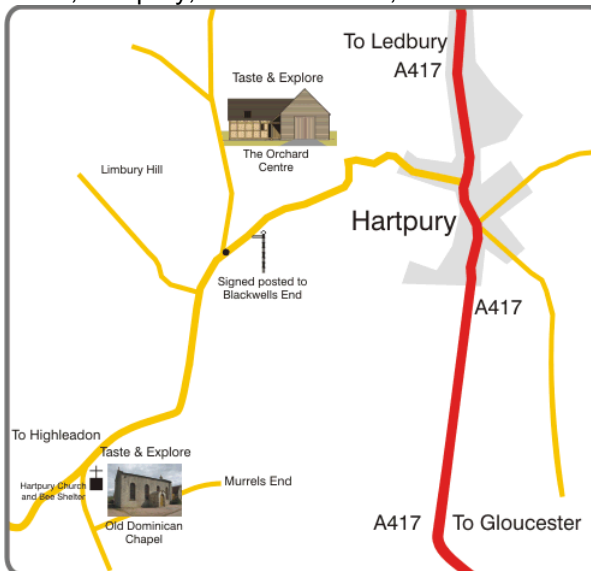
A practical-based course, which involves the production of apple juice from fresh fruit. The programme includes:

- Choice, use and care of equipment
- Setting-up and operating a production facility
- Selection of apple varieties
- Fruit grading, milling and pressing
- Juice treatment and processing
- Bottling and pasteurisation
- Potential problems and their control
- Ensuring product quality and safety
- Juice blends – including with other fruit
- Introduction to commercial production – legislation, standards, labelling, costs, marketing
- Juice tasting

Where is the course run?

The course is based at:

Taste & Explore's Orchard Centre, Blackwell's End, Hartpur, Gloucestershire, GL19 3DB



Course Dates & Costs

- Dates: **Saturday 22nd August 2009**
Saturday 10th October 2009
- Time: 09.30 – 16.30
- Full course fees: **£115 inc. VAT**

Course fees **include** all materials, refreshments, lunch **and** you get to take away a bottle of freshly-made juice!

Discounts. The following early-booking discounts are currently available:

- ✓ For courses booked & paid for at least 3 months in advance, **deduct £30.00 pp**;
- ✓ For courses booked & paid for between 2 to 3 months in advance, **deduct £20.00 pp**;
- ✓ For courses booked & paid between 1 to 2 months in advance, **deduct £10.00 pp**.

NB A 2.5% handling fee is added to all payments made by **credit** card.

Other Courses & Activities

Mitchell F&D Limited runs a range of other specialist courses and activities, including:

- 🔗 **Cider & Perry – Make & Enjoy!** This very popular one-day course is suitable for beginners, for those interested in making cider or perry at home and for anyone with a general interest in these unique and versatile products.
- 🔗 **Cider Making – Principles & Practice.** A thorough grounding in the main principles and practices of orcharding and cider and perry making (5 days).

For course bookings or other information, please contact: **Mitchell F&D Limited:**
01386 552324; info@mitchell-fd.co.uk