We also manufacture following juice concentrates:

**APPLE**

**BLACKCURRANT**

**SOUR CHERRY**

Do you know that aronia berry is considered the **healthiest berry fruit** in the world?

So what the **health benefits** has aronia berry juice concentrate?

- many sorts of minerals and vitamins crucial for correct functioning of your body – “vitamin bomb”
- strengthens your immunity
- makes your mind and body work more effectively
- helps you combat diseases in particular lifestyle disease
- helps you look young – natural elixir of youth

We also manufacture following juice concentrates:
**Origin of raw material**
Our juice concentrates are made of fresh and healthy fruit grown in non-industrial farms in south-eastern Poland. The region is known as eco-friendly areas of the country. Fruit used in production of the juice is GMO free.

**Processing method**
We get the fruit juice concentrates without the use of preliminary fermentation or chemical preservatives, from raw fruit juice, obtained in the process of pressing. The juice is subjected to enzymatic processing, clarification, filtration, and concentration, based on physical methods designed to remove specified contents of water and aromatic compounds. The obtained juice is kept in cold storage.

**Consumer destiny**
Food product for general use during juices, nectars and drinks production and to wine production. For all consumer excepting children up to 3 years old.

**Storage**
At the temperature from 0°C to +4°C – 20 months from the date of production (aronia juice concentrate, blackcurrant juice concentrate, sour cherry juice concentrate), apple juice concentrate – 24 months, or 24 months from the date of production at the temperature below -18°C.

**Type of packaging**
Bulk storage in cistern or metal drums with internal aseptic bag.

### Organoleptic properties

**ARONIA**
- **Appearance**: semi-fluid, homogenous liquid.
- **Colour**: strong, distinctive to aronia.
- **Taste**: typical, characteristic, no foreign tastes.
- **Odour**: typical, characteristic for aronia, weaker as a result of aroma separation, no foreign odours.

**Apple**
- **Appearance**: semi-fluid, homogenous liquid.
- **Colour**: strong, distinctive to apple.
- **Taste**: typical, characteristic, no foreign tastes.
- **Odour**: typical, characteristic for apple, weaker as a result of aroma separation, no foreign odours.

### Physicochemical properties

- **Conventional extract**: 65,0 ±0,5ºBx.
- **Total acidity as acid malic**: 2,8 – 5,0%.

- **Conventional extract**: 70,0 ±0,5ºBx.
- **Total acidity as acid malic**: 2,0 – 5,0%.

### Microbiological properties

- **Total count of microorganisms**: up to 1.000 cfu.
- **Yeast/Moulds**: up to 100 cfu.

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- **Yeast/Moulds**: up to 100 cfu.
HORTINO ZPOW Leżajsk Sp. z o.o., the owner of the POLTINO brand, is one of the biggest fruit and vegetable processing plants in Poland. The company continues the traditions of fruit and vegetable processing since 1973. The Company cooperates with more than 550 farmers and business entities, and with 12 producer groups. Every year, the plant processes ca. 80,000 tons of fruit and vegetables. During the season we can manufacture approx. 500 tons for each of aronia juice concentrate, sour cherry juice concentrate, blackcurrant juice concentrate, and approx. 5,000 tons of apple juice concentrate. The company offers also the following products: frozen fruit and vegetables, frozen ready dishes, dried apples and bakery fruit fillings. About 67% of the company’s general sales includes the export to e.g.: Germany, the Netherlands, the UK, Belgium, Italy, Norway, Finland, Sweden, Denmark, Austria, Switzerland, the USA, Canada, Ukraine, Belarus, Estonia, Lithuania, Latvia, Kazakhstan, Azerbaijan, the Czech Republic, Hungary, Romania, Bulgaria as well as other countries.

<table>
<thead>
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