

Calvados Pierre HUET



— Apple Juice —

NAME Apple Juice (1 L)

INGREDIENTS 100 % pure juice –

with no added sugar, no colouring, no food preservative.

ELABORATION

The apples are first picked up to the right maturation manually or mechanically. Then, they are washed, crushed and pressed to get the apple most. This apple most is cleared, pasteurized (to avoid all fermentation), bottled and cooled.

- → Our apple juice is made from a sour and sweet variety of cider apples (Judor).
- → The apple juice conserves all its aromatic qualities.

PRESERVATION

The apple juice can be drunk in the 2 years following the making process –see the best-before date (DLUO) on the bottle and/or on the label.

Once opened, it should be consumed within 3 days. Keep in the fridge.

We now sell our apple juice in 5 liter-boxes as well. They are really practice and can be kept for 2 to 3 months once opened.

