Apple Wine Processing

Apple processing

As juice is collected into tanks and sent for inspection, approved juice is sent for pasteurisation process and transfered to fermentation tank and yeast is added to the juice to increase fermentation process which takes 2-3 days and this is achieved with regular stiring to regulate the temperatures.
Similarly, Fermented juice is filtered to remove yeast and sediments and wine is filled into sterilised bottles and sold. Machines needed for processing include vegetable and fruit washing machine, pat drier, fruit crusher, juice extractor, collection tanks, fermentation vessels, centrifugal pumps, ageing tanks, ultra filtration units, glass, bottle steriliser, bottle filling machine and crown capping machine.