

Market Trends in Apple Juice NFC Products

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- Production and Sales of NFC Juices, Purees and Concentrates: Apple Pear Black/Red Currants
- Organic and Conventional
- S Factories selling a volume of >100.000 litres
- Toppas, Serbia: Growing and Marketing of Organic-IQF-Fruits

Market Trends

- In D fruit juice containing drinks increased in sales in 2015 by 2,5% (GfK, 2016)
- In contrary main flavours like apple and orange are still loosing significance, this is due for West European Countries and refers to juices made from concentrates
- However, NFC Juices gain importance especially Apple Juice NFC; Focus on value added Products
- In D Share of 100% juices within the segment of fruit juice containing drinks is at ~59% (GfK, 2016)

Consumer Expectations for Apple Juice NFC

- ► Natural Product → Naturalness → Freshness
- Preference of natural cloudy Apple Juice NFC natural fine Apple Flavour
- Local Growing fair trade Terms
- Enhancing Authenticity, Quality and Environmental Development

Credibility is crucial

Naturalness und local Geographies as Marketing Strategy

"Von Hier" - Project:

Organic - and conventional Products from Brandenburg and Berlin



Quelle:

http://www.vonhier.com/

Cawston Press

PICKED & PRESSED



At harvest time we only pick the finest fruit brimming with flavour.



We only ever use pressed, not concentrated juice.

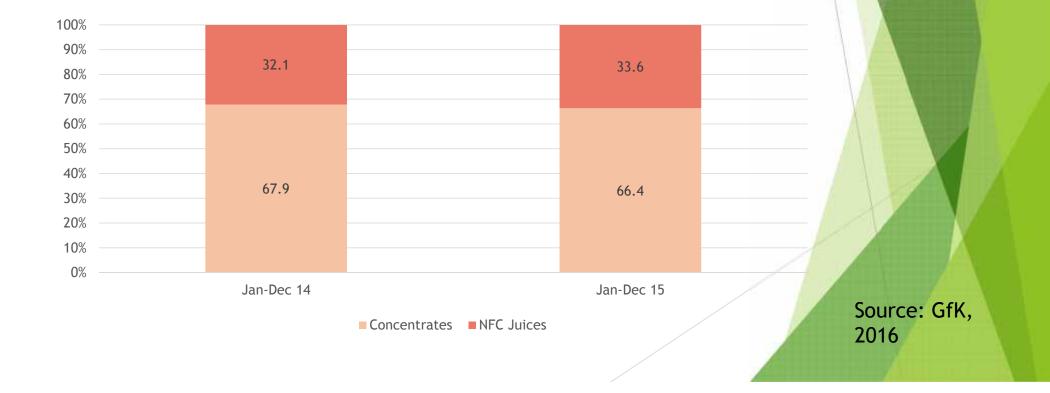


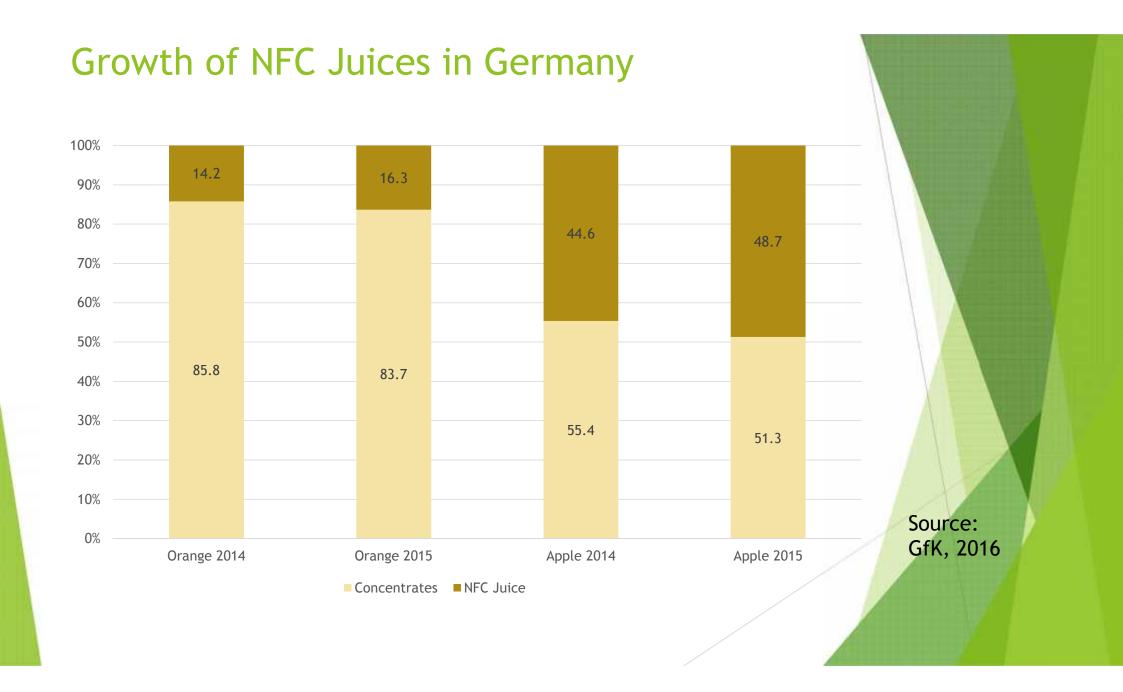
We are master blenders, inspired by the apple and ingredients from our kitchen garden.

Quelle:

http://www.cawstonpress.com

Decline of Juices made from Concentrates in Germany





Volume Evolution of Apple Juice NFC in selected European Countries (ca.)



300 Mio. Liter



80 Mio. Liter





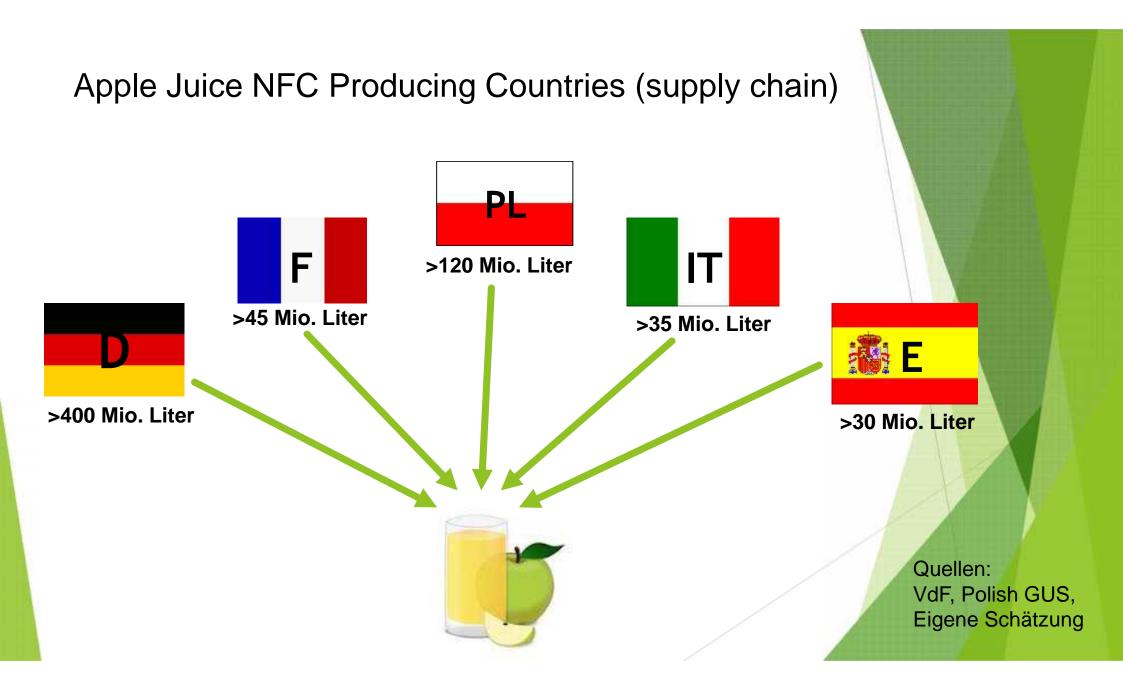


25 Mio. Liter



>600 Mio. Liter

Quellen: AIJN, GfK, Nielsen, eigene Schätzung 2015/16



Quality Requirements for Apple Juice NFC

Legal Requirements

- Apple Juice made from Concentrate: Brix 11,2°
- ▶ Apple Juice NFC: Brix 10,0°
- Technical Requirements
 - Mikro Contamination Risk
 - Flash Pasteurisation after Pressing
 - Aseptic Storage
 - Product to be loaded with low TPC and chilled Transport
 - Immediate usage upon delivery
- Organoleptic Requirements
 - Sufficient level of Acidity ---- good balanced Taste
 - Sufficient natural Turbidity
 - Pale yellowish Colour





Thank you for your attention!





