

Fruit Processing & Bottling Services

Do you have apples & pears you want to process? Do you have drinks you want to make & bottle? Do you wish to develop new products?

Then, come to The Orchard Centre!

Background

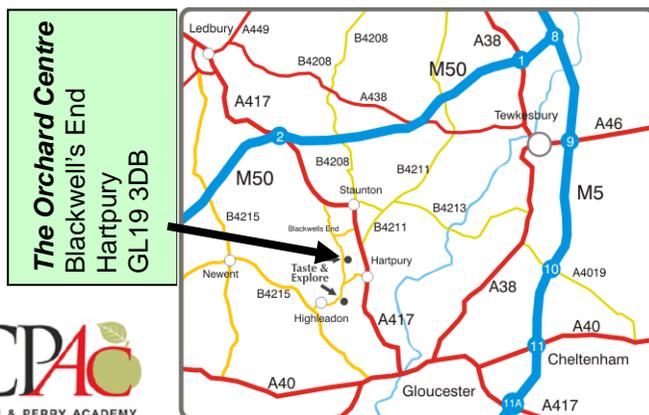
The Orchard Centre is the base for a unique collaborative initiative between the *Hartpury Heritage Trust* and *Mitchell F&D Limited*. The original concept for The Orchard Centre was developed by the *Trust* in 2007 - the intention being to conserve the traditional fruit orchard by stimulating use and demand for its products.

Mitchell F&D Limited was founded in 2003 by **Peter Mitchell** – a highly qualified and internationally recognised authority in juice production and cider & perry making. With over 30 years of practical experience, he is a professional trainer and consultant, a UK and USA cider competition judge and an award-winning cider producer in his own right.

The Company operates the **Cider & Perry Academy**, which provides training courses, advisory work and support services such as described here.

Where are we based?

The Orchard Centre at Hartpury in Gloucestershire is conveniently located between two of the main fruit growing and cider production areas of the UK - Herefordshire and the South West of England. As well being the base for the training courses on offer, the venue incorporates a demonstration commercial production facility, which is utilised for these services.



Fruit Processing & Juice Production

Two options are available as follows:

1. **Small-scale** electric fruit mill and hand-operated rack & cloth press for batches of apples & pears weighing 40kg and upwards. Up to 500kg of fruit can be processed in a day.
2. **Medium-scale** fruit handling, centrifugal mill and hydraulic press for batches of apples & pears weighing 250kg and upwards. Up to 1000 litres of juice can be produced in a day.

Fresh-pressed juice can also be **bottled & pasteurised** if required. **Pumps** and short-term juice **storage/transport vessels** are also available for use.

A fully temperature controlled cider, perry and wine **fermentation system** is also available for use if required. Do contact us for further details.

Final Processing & Bottling for Cider, Perry & Other Beverages

Equipment and facilities are available to process and bottle cider, perry & other beverages, involving the following steps:

1. **Initial processing:** Filtration, product blending, chilling, carbonation and liquid handling.
2. **Bottling:** For still & carbonated products into glass bottles (275ml – 2.0 litres). Capping (screw-cap, ROPP & crown).
3. **Product Stabilisation:** In-bottle pasteurisation. Use of preservatives (SO₂) and anti-oxidant control.
4. **Labeling & Casing:** Label application (single label). Shrink-wrap casing.

Normal **minimum** run capacity is 250 litres, but smaller quantities can be processed if required. The bottle filler is rated up to 250 x 500ml bottles per hour (less for larger bottles), but the total amount produced in a day is dependent what processes are carried out (e.g. if pre-filtration is required) and the type of product to be bottled (e.g. still vs. carbonated).

Other Facilities

1. **Vinegar Production:** A fully controlled semi-continuous vinegar fermenter is available, which is capable of producing up to 30 litres per week of full-strength vinegar from cider, perry or fruit wine.
2. **Ancillary:** Infrastructure for operational quality control are also available as required, including: IT support, record systems, laboratory analysis (%ABV, SG, CO₂, acidity, SO₂), data logging (temperature & time), "bench-scale" blending trials and expert advice & support (e.g. for new product development).

How can you access the facilities?

The facilities are available in two ways:

1. A supervised **self-help** service is provided. After initial training, individuals and businesses will be able to book and use the facilities themselves, under the guidance of expert staff. In this way, new skills, experience & knowledge can be gained.
2. All work can be **contracted to us** to do for you.

A **flexible** menu-based system is used to determine the most **cost-effective solution** to your requirements.

Users can source their own materials (e.g. bottles) **or** obtain them through The Orchard Centre.

The available facilities & services are highly suitable for new product development (NPD) work.

What other services are available?

- **Advisory and support services** include bespoke training, work on new product development (NPD), organoleptic assessment and assistance with business planning & development.
- **Training courses** in cider, perry and juice production courses are on offer for beginners, recreational makers through to those in small and large-scale commercial production. Details are available on the website <http://www.cider-academy.co.uk/> and other leaflets.
- **Award-winning** cider, perry, juice and vinegar products are available for sale. New products will be developed on an ongoing basis to demonstrate how value can be added to orchard fruits to meet existing and future market needs. Product information is available here: <http://www.outoftheorchard.co.uk/>