



Enabling Food Innovation Project

ASHOVER CIDER LIMITED

Ashover Cider Limited was founded in 2011 using excess apples in the village to make 100% apple juice cider. The company has outgrown its original facility and due to local demand is scaling up its operation, moving into larger premises and investing in new equipment. The company produces standard cider but also some flavoured ciders.

Project Brief: Aug 2017

1. An outlet is required for the pomace to make a value added product from this waste stream.
2. Help is required in processing kit layout to ensure minimising times they move the cider about, and to minimise aeration.
3. Information is required on cider made from wild ferments versus added yeasts.
4. More information is required on flavour development in cider and the link between process variables and cider flavour.
5. Information is required on body in cider, and what can be done to increase body in their product.
6. A process of how to make syrup or cordial from raw materials is required in order to hand make the flavourings for their flavoured ciders.
7. They wish to understand if they create a process without the use of sulphites and sorbates.

The Response: Aug 2017

1. The team is to supply technical advice on the link between cider process variables and finished product sensory properties.
2. The team will reviews plans for a new factory layout, giving advice when new kit arrives and before hand based on SALSA and GMP principles.
3. Potential new value-added uses for the apple pomace are to be determined, potentially utilising a new Post doc specialising in waste management or be part of a student degree project.

Benefit to the Business:

Ashover Cider Company has benefited from working with the university to try and reduce waste and improve efficiency. The company has gained valuable information regarding fruit regarding fruit sources and options around juice suppliers. We feel that we have support from experts in the field. Mick Philbin - Ashover Cider.

