



AZAR FARAVAR
COMPANY

Fruit Concentrate

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Azar Faravar Company is one of the leading brands in the fruit concentrate industry, focusing on quality and innovation in its production processes. The company provides premium and natural products to both domestic and international markets. By utilizing advanced technologies and fresh, healthy fruits, it produces concentrates that meet international standards—offering high nutritional value, great taste, extended shelf life, and preserved natural properties of the fruits.



Fruit Concentrate Production Process



The fruit concentrate production process at Azar Faravar Company is carefully designed to ensure the highest product quality. This process includes several stages, each playing a vital role in preserving the fruit's taste, color, and nutritional content.

Fruit Crushing and Pulping

In this step, the fruits are finely crushed and pulped to allow easy juice extraction. This stage effectively separates juice from the fruit pulp.

Fruit Selection and Preparation

In the first stage, fresh and ripe fruits are selected. These are thoroughly washed, and unusable parts such as peels or seeds (depending on the fruit) are removed. The fruits are then cut into smaller pieces to facilitate the next stages of processing.



Juice Extraction

The juice is separated from the pulp using specialized machines such as presses or centrifuges. This process ensures maximum juice yield from the fruits.

Juice Concentration

Juice concentration is one of the most important stages in concentrate production. In this step, the juice is concentrated through low-pressure evaporation or membrane technologies such as reverse osmosis. This low-heat process helps retain the fruit's nutrients and flavor.

Sterilization

To extend shelf life and prevent spoilage, the fruit concentrate undergoes sterilization. This process is carried out using various methods such as pasteurization or heat treatment.

Storage

Fruit concentrates should be stored in suitable conditions—cool and dark environments—to preserve their quality and freshness.

Pre-treatment


To prevent spoilage and maintain product quality in later stages, a pre-treatment process is carried out. Fruits may undergo mild heat treatment to deactivate enzymes and reduce microbial growth, thereby preserving flavor and color.

Packaging

After sterilization, the fruit concentrates are packaged. The packaging is designed to protect product quality and allow for easy transport and storage. Depending on the product, packaging may be in liquid or purée form.



Type of fruit concentrate



Orange: One of the most popular concentrates, used in various beverages, juices, and food products. In addition to its pleasant taste, orange concentrate is rich in vitamin C and helps boost the immune system.

Lemon: Valued for its tart and refreshing taste, lemon concentrate is widely used in beverages, sauces, and food products. It is also known for its benefits in skin care and digestive health.

Grapefruit: Due to its tart and distinct flavor, grapefruit concentrate is often used in beverages and low-calorie diets. It is commonly found in diet drinks and fruit juices.

Mandarin: Known for its mild and sweet flavor, mandarin concentrate is used in certain fruit juices and beverages.





Apple Concentrate: Apple is one of the most widely consumed fruits globally, and its concentrate is often used as a base for many juices and beverages. It is rich in antioxidants and fiber, aiding immune support and digestive health.



Grape Concentrate

- **White grape:** Used in juice production, soft drinks, and some jellies. It also adds flavor to desserts and cakes.
- **Red grape:** In addition to similar uses as white grape, red grape concentrate is also used in dairy products and is known for being rich in antioxidants.



Pineapple Purée:

Due to its sweet taste and enzymatic properties, pineapple purée is used in juices, beverages, and desserts. It has anti-inflammatory benefits and aids digestion.



Mango Purée:

With its sweet taste and delightful aroma, mango purée is used in drinks, juices, and desserts. It is rich in vitamin C and helps strengthen the immune system.



Peach Purée:

This purée is used in a variety of juices and compotes. Due to its mild and sweet flavor, peach purée is often blended with other fruits.



Cherry & Sour Cherry Concentrate:

Known for their sweet and sour taste, these concentrates are used in juices, syrups, jams, and desserts. Their anti-inflammatory and antioxidant properties support overall health.

Pomegranate Concentrate:

Thanks to its tart taste and high antioxidant content, pomegranate concentrate is used in juices, sauces, and even medicinal products—especially to boost immunity and prevent heart disease.



Tomato Purée:

Widely used in the food industry for sauces, paste, and similar products. Technically classified as a fruit, it is rich in lycopene, which benefits heart health.



Benefits of Fruit Concentrates

Fruit concentrates, due to their high nutrient density, offer many health benefits. Some of the most important include:

Rich in Vitamins and Minerals:

Fruit concentrates are a rich source of vitamin C, antioxidants, and various minerals that support immunity and overall health.

Immune System Boost:

Especially those made from vitamin C-rich fruits like oranges and kiwis help significantly in strengthening the immune system.

Skin & Hair Health:

The antioxidants in fruit concentrates help prevent damage from free radicals, supporting healthy skin and hair.

Improved Digestion:

Concentrates made from fiber-rich fruits like apples and pears support better digestion.

Energy Support:

The natural sugars in fruit concentrates provide a quick energy boost, especially helpful during fatigue.



Our company strives to become a leader in the fruit concentrate industry by utilizing the latest technologies and standardized production processes. Our goal is to offer premium-quality products to domestic and international markets—products that not only feature outstanding flavor and nutritional value but also help promote a healthier lifestyle and nutritional awareness among consumers. With a strong focus on continuous R&D, quality improvement, and product diversification, we aim to become a well-recognized and trusted brand in the industry. Furthermore, we are committed to leveraging natural and sustainable resources to create a positive impact on the environment and move toward sustainable development.

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