

Fruktana
Est. 2000

AJVARO

PURE MACEDONIAN FLAVOR



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INDUSTRIAL AJVAR



HOMEMADE AJVAR



Industrial ajvar consists of: red peppers, eggplant, edible sunflower oil, sugar, salt, acetic acid; for the hot variant, hot pepper extract is added.

The **standard packaging** is a 720 ml glass jar with a metal lid. Other types of packaging are available by agreement with the customer.

The **product is pasteurized** and, after production is completed, should be stored at a temperature from 2°C to 25°C.

The **shelf life is 3 years** from the date of production.

The **production process is as follows:**

Red peppers are first cut in half and cleaned of stems and seeds. They are then blanched at a temperature of 65°C to 75°C. After blanching, they are ground, and the mixture is concentrated and cooked in a vacuum evaporator at a temperature of approximately 65°C under a pressure of -0.7 to -0.8 bar.

Eggplants are first washed and cleaned of stems, then cut into smaller pieces, blanched, and finally pureed to remove seeds and skins. The resulting mixture is added to the peppers in the vacuum system.

During cooking, the remaining ingredients are added. The ajvar is ready when the dry matter reaches approximately 12° Brix.

After achieving the desired thickness and dry matter content, the vacuum is released, the mixture is heated to above 80°C, and then discharged and filled using a filling machine. This is followed by jar closing and pasteurization at a temperature of 90°C to 95°C.

The **finished product is stacked and stored on pallets in the warehouse, and before delivery it is labelled and packaged.**

Homemade ajvar consists of: roasted and peeled red peppers, eggplant, edible sunflower oil, sugar, salt, acetic acid; for the hot variant, hot pepper extract is added.

The **standard packaging** is a 560 ml and 720 ml glass jar with a metal lid. Other types of packaging are available by agreement with the customer.

The **product is pasteurized** and, after completion of production, should be stored at a temperature from 2°C to 25°C.

The **shelf life is 3 years** from the date of production.

The **production process is as follows:**

Red peppers are first cleaned of stems and seeds, and then roasted in a gas oven. Immediately after roasting, they are peeled and the skins and remaining seed membranes are removed. After roasting, the peppers are ground, and the mixture enters the cooking and frying process.

Eggplants follow the same process as the peppers and, after grinding, are added together with the peppers.

During cooking, the remaining ingredients are added. The ajvar is ready when the dry matter content reaches between 14 and 16° Brix.

After achieving the desired thickness and dry matter content, the mixture is filled into clean glass jars using a filling machine. This is followed by jar closing and pasteurization at a temperature of 90°C to 95°C.

The **finished product is stacked and stored on pallets in the warehouse, and before delivery it is labelled and packaged.**