



royal
apple

www.royal-apple.com



Cultivation of apple trees, love for the land, and respect for the surrounding nature are passed down from generation to generation in our family.

Our dream was to share this passion with others - this is how the Activ company was founded in 1996. We operate in the very heart of orchards and horticulture in Poland. This is where we find raw materials of the highest quality to produce juices and ciders. We support Polish fruit growers in implementing innovative technologies that reduce the use of chemicals during production and the development of environmentally friendly fruit crops.

Our juices are 100% natural.

We don't add any:
 - sugar
 - water
 - preservatives.

Certificates

Our factory has the following certificates: IFS (international food safety standard), BRC Food (British Retail Consortium Food standard) as well as a kosher certificate and the possibility of halal certification.



The production process of our natural juices

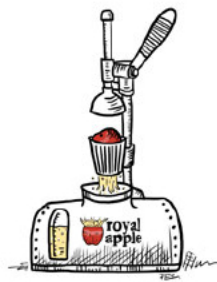


Selection and washing

NFC JUICE (pasteurized)

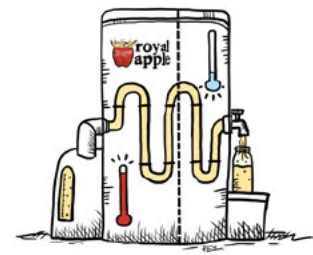
HPP JUICE (pascalized)

This is the first and the most crucial stage in juice production. We carefully choose the healthiest and best eating apples so that you can enjoy their delicious taste in our juices. We wash all fruits thoroughly. They are then divided into smaller bits.



Cold pressing and filtration

Fruit parts go to press, where we squeeze the juice out of them. This cold pressing method allows us to maintain the beautiful color of our juices, their flavor, and vitamins. The pressed juice is then filtered, and we get rid of larger fruit bits.



Preservation of juice properties

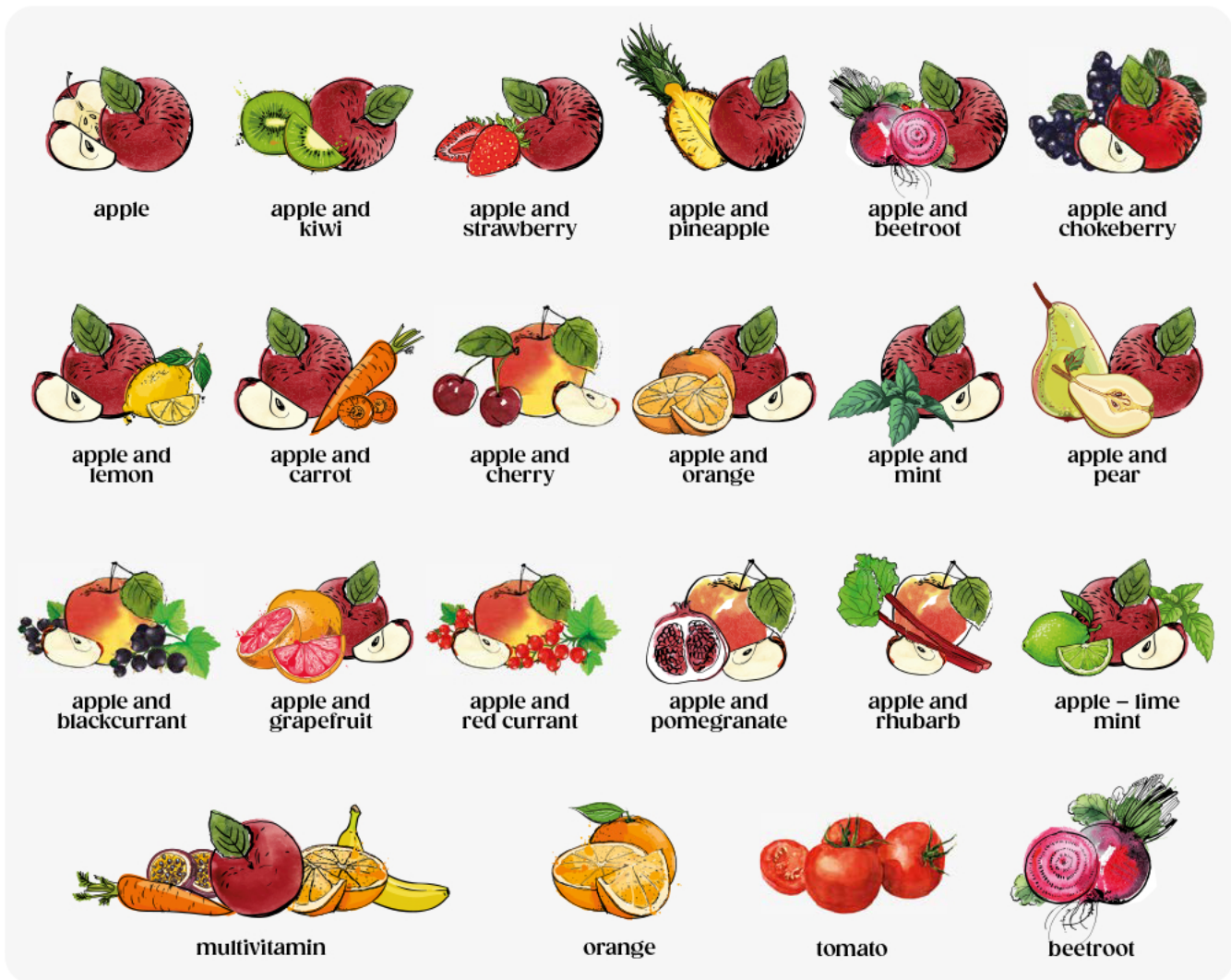
PASTEURIZATION

Juice is heated for several seconds to a temperature of around 84 degrees. Pasteurization ensures its microbiological safety, extending its use-by date up to 18 months.

PASCALIZATION

Juice is subjected to high pressure (up to 6,000 bars), thanks to which vitamins, microelements, its natural taste, and color are preserved. The HPP process ensures the microbiological safety of the juice, extending its use-by date up to 6 months.

Our juices are normally available in the following flavors



Our range of juices is available in both conventional and organic (BIO) versions. We offer our products under the following brands: „Royal apple”, „Aplus”, „Family Juice”, „Owocowy Raj” or the client’s own brand. Most of the flavors are also available in a 200 kg barrels.



We offer smoothies in three flavors



Red smoothie



Green smoothie



Yellow smoothie





We can offer ciders in these ten flavors



Royal cider apple



Royal cider apple with mint and lime



Royal cider apple with tequila



Royal cider apple with strawberry



Royal cider apple with cherry



Royal cider apple with cranberry



Royal cider apple with blackcurrant



Royal cider apple with red currant



Royal cider apple with pear



Royal cider apple with mango

We offer dried apple slices and apple particles





Package types and volumes:

NFC juices (pasteurized)/ Smoothies



Glass bottle
250 ml



Glass bottle
330 ml



Glass bottle
750 ml



Glass bottle
1 l

NFC juices (pasteurized)



Tetrapack
1 l



Bag in box
container 2 l



Bag in box
container 3 l



Bag in box
container 5 l



Bag in box
container 10 l

HPP juices (pascalized)



PET bottle
250 ml



PET bottle
500 ml



PET bottle
1 l

Ciders



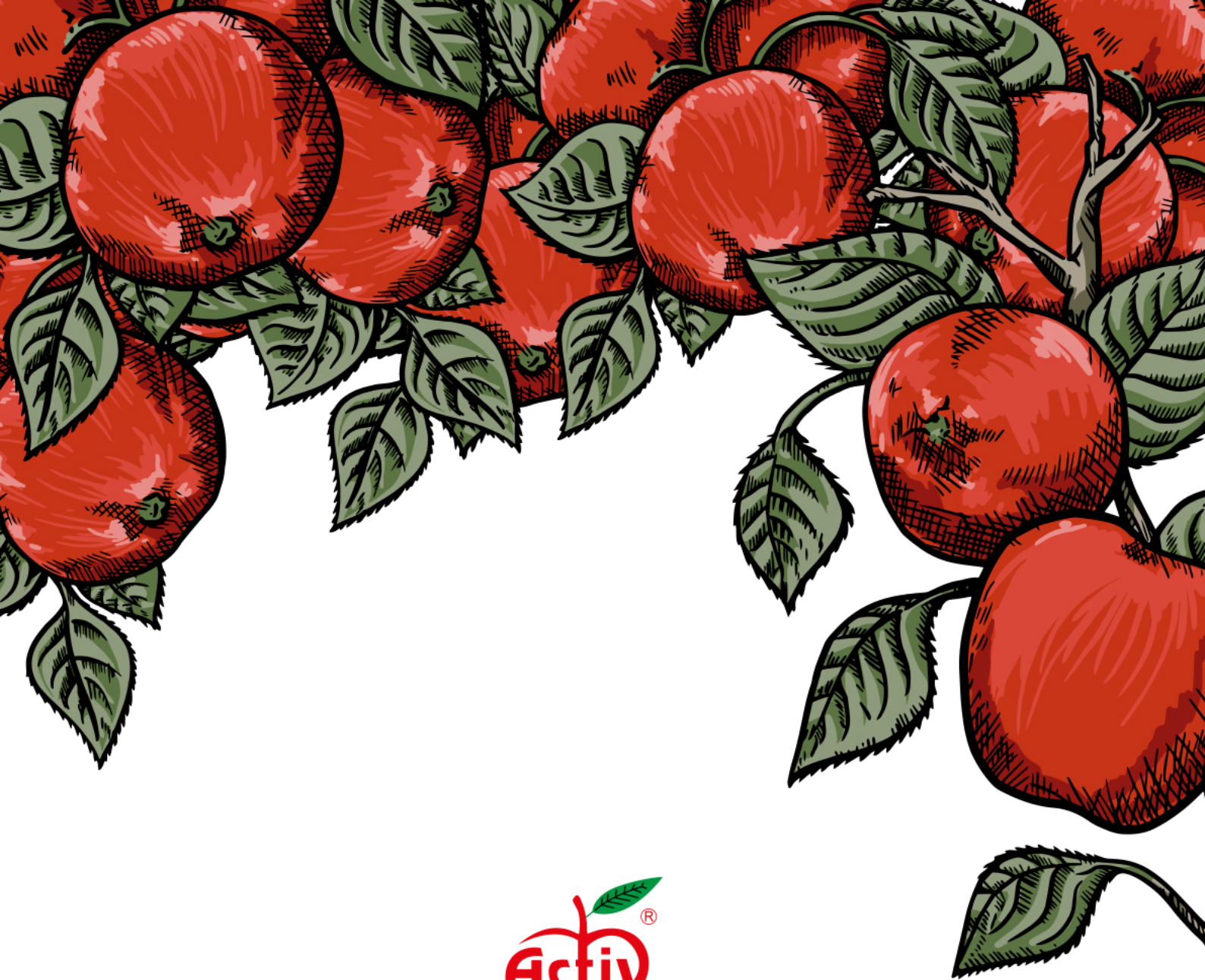
Glass bottle
330 ml



Glass bottle
750 ml

We can supply our products under Private Label





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