Cider Makers Meet To Discuss Techniques

CLAYTON, N.J. - Ninety small cider processors from New Jersey, New York, Pennsylvania, Massachusetts, Maryland, and Delaware met on March 16 at the American Cyanamid Agricultural Center in Princeton.

Entitled the Cider Symposium and sponsored by the New Jersey Horticultural Society, Rutgers Cooperative Extension, New Jersey Department of Agriculture, New Jersey Department of Health and the New Jersey Apple Industry Council, the focus of the meeting was to organize and educate apple cider processors on new labeling requirements for cider and improved sanitation processes.

According to Gary Mount, treasurer of the New Jersey Horticultural Society, the hope was to get all New Jersey processors together to improve sanitation practices. "Unfortunately," said Mr. Mount, "cider sales have been hurt because a very few processors out of the state have been marketing unsafe cider."

Dr. Don Schaffner, a food microbiologist and extension specialist in food science with Rutgers Cooperative Extension, discussed steps necessary to ensure cider is free of E. coli, Salmonella, and the molds penicillium, aspergillus, and byssochlamys.

Schaffner said, "Salmonella and E. coli won't grow below 40 degrees Fahrenheit, and won't grow below a pH of 3.6. Using cold acid apples, pressing the cider and cooling it quickly will lessen the problems growers in Massachusetts had with contaminated cider."'Schaffner emphasized some important steps such as proper apple storage, clean bins and crates, removing diseased apples before crushing, and washing fruit, particularly if dropped apples are used. Schaffner said, "all pressing equipment should be cleaned with a 200 PPM chlorine solution." While most small cider processors might lose their market niche, the use of preservatives like sodium and potassium sorbate and sodium benzoate will effectively control the pathogens.

Norman French of Conway, Mass., discussed different types of pressing and the process of pasteurization. French emphasized that pasteurization can change the flavor and clarity of cider, two disadvantages for small

cider processors.

Dr. Richard Hayden of Purdue University was the featured speaker of the symposium. Hayden showed a video of cider processing operations in the Midwestern United States. "Many growers use 'rack and cloth' presses," said Havden. "However, many larger producers use the Shimko press." This press gives a slight increase in yields of juice, and a significant decrease in cost.

Another interesting press was the Goodnature Squeezebox. Mount discussed his success with the squeezebox at his Terhune Orchards in Princeton, N.J.

Hayden also emphasized that good cider should have 12-percent - 13-percent soluble solids, 5-percent acid, and .05-percent tannins. He grouped apple varieties based on the percentages of these components to produce a quality cider.

Ken Kolano, program manager, food and milk program, New Jersey Department of Health, discussed the nutritional labeling requirements that will have to be placed on cider after May 8, 1994.

'Some cider producers will be exempt based on units produced and volume of sales," said Kola-



From left, Dr. Richard Havden of Purdue, Ken Wightman of Wightman Farms, and Gary Mount of Terhune Orchards discuss cider processing at the Cider Symposium in Princeton, N.J. Wightman and Mount discussed their modern processing operations. Hayden discussed sanitation, processing, and blending.

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no. The New Jersey Horticultural Society was one of the Project Supporters of the International Apple Institute Cider Nutrition Labeling research. Kolano referred to samples of the label and definitions in the IAI fact sheet. Copies of the complete nutrition labels and fact sheets are available by writing the Interna-

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tional Apple Institute.

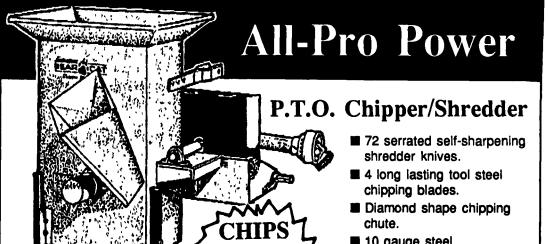
A complete packet of information on the program is available by writing Bill Tietjen, New Jersey Horticultural Society, Administration Bldg., 165 County Road, Route 519-S, Belvidere, N.J. 07823-1949. For mailing and copying send a check for \$4 payable to NJHS.

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