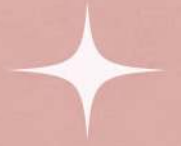




MIVA

# MIVA



# ABOUT US

## **Miva Company**

Miva Company, as one of the pioneers in the production and distribution of processed fruit products, focuses on producing various types of fruit purees and concentrates. This company produces products using fresh and high-quality fruits, which are utilized as primary raw materials in many food industries.

Fruit concentrate is one of the valuable products in the food industry, obtained by removing a large portion of the water present in fresh fruits. These products are produced in concentrated liquid forms and have various applications in the food industry. Concentrates not only have a long shelf life but also take up less volume compared to fresh fruits, making their transportation and storage easier and more cost-effective. Miva Company produces a variety of fruit concentrates, including popular fruits such as apple, sour cherry, peach, pomegranate, grape, pineapple, orange, and others.

## **Miva Products**

Miva produces a wide range of products, including fruit purees and fruit concentrates, processed from various fruits such as apple, sour cherry, peach, pomegranate, grape, pineapple, orange, and others. These products have attracted the attention of many industries due to their high nutritional value and exceptional quality.

## Apple Concentrate

Apple concentrate is a widely used product with a mild and sweet flavor, typically used in the production of natural juices, soft drinks, and sauces. Due to its neutral taste, this concentrate easily blends with other fruits and is used in many food industries as a base for other products.



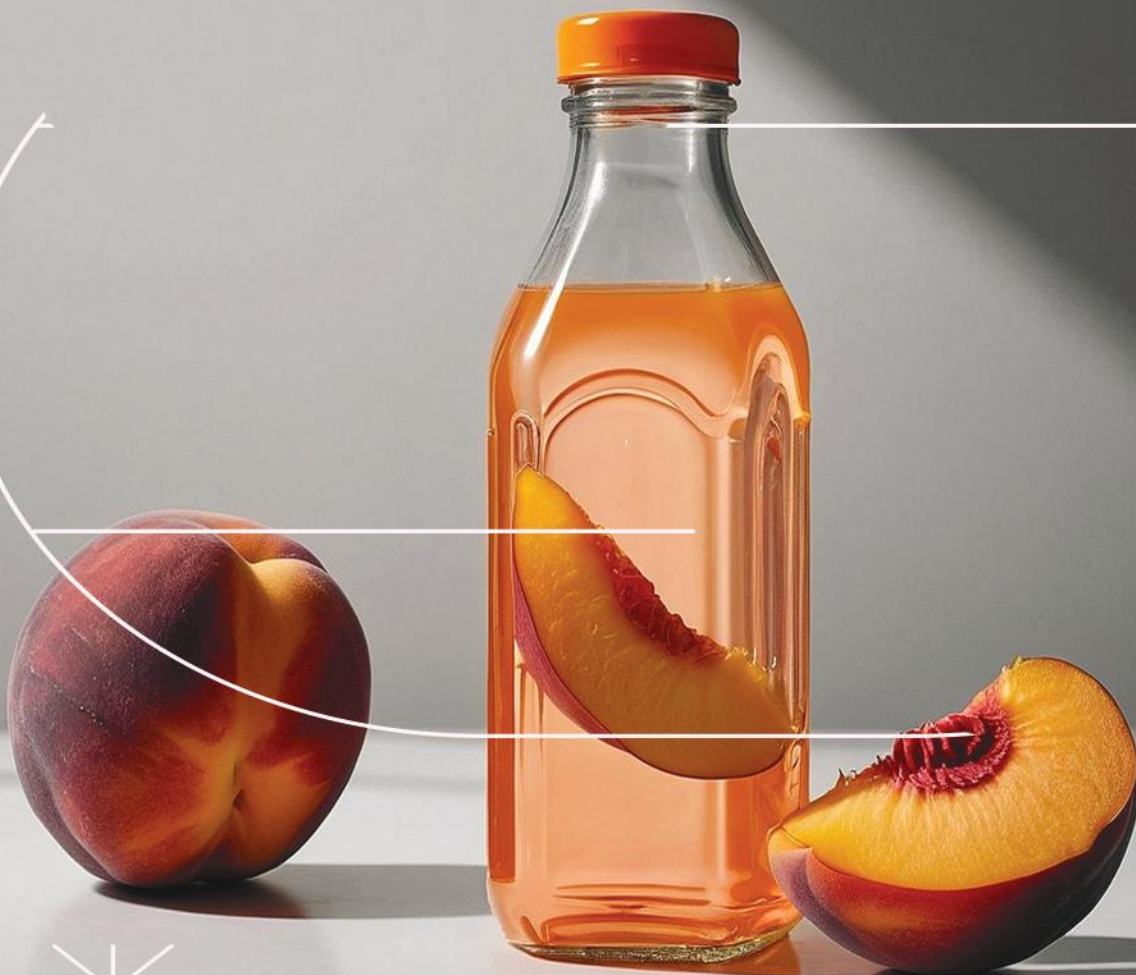
## Sour Cherry Concentrate

Sour cherry concentrate, with its rich and tart flavor, is an excellent choice for producing beverages, jams, sauces, and desserts. In addition to its unique taste, this product is highly regarded for the antioxidant and anti-inflammatory properties of sour cherries. The attractive natural color of this concentrate also enhances the visual appeal of food products.



## Peach Concentrate

Peach concentrate, with its sweet flavor and pleasant aroma, is widely used in the production of natural juices, desserts, ice creams, and mixed beverages. This concentrate not only provides a delightful taste and aroma but also contains nutrients such as vitamins A and C, which add nutritional value to the final products.



## Pomegranate Concentrate

Pomegranate concentrate, with its strong flavor and natural red color, is one of the most popular products among various concentrates. Due to its high content of antioxidants and nutrients, it is especially used in the production of healthy and energy-boosting beverages. Additionally, pomegranate concentrate has extensive applications in sauces and baking products.





## **Grape Concentrate**

Grape concentrate, with its sweet and rich flavor, is typically used in the production of juices, soft drinks, and dairy products. This concentrate can serve as a natural substitute for sugar and is used as a sweetener in various products.



## Orange Concentrate

Orange concentrate, with its sweet and sour flavor and fresh aroma, is one of the most commonly used concentrates in the production of juices, energy drinks, ice creams, and frozen desserts. Oranges, known for their high vitamin C content and abundant antioxidants, are considered one of the healthiest and most popular fruits, and their concentrate is in high demand across various food industries.







## Advantages of Using Fruit Concentrates

**High shelf life:** The removal of water from concentrates increases their shelf life compared to fresh fruits. This feature allows producers to preserve their products for a longer time without the need for preservatives.

**Less volume and easier transportation:** Due to their concentrated nature, these products have a smaller volume, which reduces transportation and storage costs.

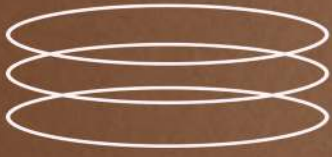
**Preservation of taste and nutrients:** During the production process of concentrates, the taste, aroma, and nutrients of the fruits are well preserved, resulting in high-quality and flavorful final products.

**Versatile applications:** Fruit concentrates are used in a wide range of food products such as juices, soft drinks, ice creams, desserts, pastries, and sauces, adding a special appeal to the final products due to their natural taste and color.

### Conclusion

The fruit concentrates produced by Miva Company, with their high quality and wide variety, are one of the best choices for food industry producers. These products not only enhance the taste and quality of final products by preserving the natural flavors and properties of the fruits but also serve as an economically optimal and cost-effective option for various industries.





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