

CLAIMS

1. A method of preparing a beverage substantially from the whole edible part of fruit and/or vegetable, the method comprising the steps of:

optionally, a preparation step for preparing the fruit and/or vegetable, to thereby produce a prepared fruit and/or vegetable;

a non-edible part removal step for removing any non-edible part of a first fruit and/or vegetable batch, to thereby produce a first processed fruit and/or vegetable batch;

a pulping step for substantially pulping the first processed fruit and/or vegetable batch, to thereby produce a first processed fruit and/or vegetable pulp;

a pulping step for substantially pulping a second whole fruit and/or vegetable batch with non-edible parts left in, to thereby produce a second whole fruit and/or vegetable pulp;

an extraction step for extracting juice from the second whole fruit and/or vegetable pulp;

optionally, at least one spoilage prevention step for preventing or reducing spoilage;

a mixing step for mixing the juice extracted from the second whole fruit and/or vegetable pulp with the first processed fruit and/or vegetable pulp, to produce a juice-pulp mixture;

a pulp liquefaction step for liquefaction of the juice-pulp mixture;

at least one homogenisation step for homogenising the juice-pulp mixture to produce a beverage homogenate; and

a beverage preparation step comprising preparing a beverage from the beverage homogenate, wherein said beverage contains substantially the entire edible part of whole fruit and/or vegetable and is pourable.

2. The method of claim 1, wherein the at least one homogenisation step comprises a first homogenisation step and a second homogenisation step.

3. The method of claim 2, wherein the pulp liquefaction step is carried out simultaneously with the first homogenisation step and utilises a macerating enzyme.

4. The method of claim 3, wherein the macerating enzyme is selected from a group consisting of pectinase, amylase, cellulase, hemicellulose, pectolyase, pectozyme and polygalacturonase and any combination thereof.

5. The method of claim 4, wherein the macerating enzyme is a pectinase enzyme.

6. The method of claim 5, wherein the pectinase enzyme is present at about 100 ppm.

7. The method of any one of claims 1 to 6, wherein the pulp liquefaction step is carried out at a temperature from about 45°C to about 65°C.
8. The method of claim 7, wherein the pulp liquefaction step is carried out at a temperature of about 55°C.
9. The method of any one of claims 1 to 8, wherein the least one spoilage prevention step comprises the addition of at least one antioxidant or preservative to the pulp and/or the juice.
10. The method of claim 9, wherein the at least one antioxidant or preservative is present from about 0.05% weight/weight to about 0.15% weight/weight.
11. The method of claim 10, wherein the at least one antioxidant is ascorbic acid.
12. The method of any one of claims 1 to 11, wherein the method further comprises a pasteurisation step.
13. The method of claim 12, wherein the pasteurisation step is carried out at 64°C for about 10 minutes.
14. The method of any one of claims 1 to 13, wherein the fruit is a pome fruit.
15. The method of claim 14, wherein the pome fruit is an apple.
16. The method of any one of claims 1 to 15, wherein, wherein the beverage comprises about 50-70% weight/weight fruit pulp, about 30-50% weight/weight juice of whole fruit, and about 0.01-0.15% weight/weight antioxidant.
17. A beverage when produced by the method of any one of claims 1-16.
18. A pome fruit beverage prepared substantially from the entire edible part of whole fruit and retaining the nutritional benefit of substantially the entire edible part of the whole fruit, comprising:
 - about 50-70% weight/weight fruit pulp, comprising substantially the entire edible part of whole fruit;
 - about 30-60% weight/weight juice of whole fruit; and

about 0-1% weight/weight antioxidant, such as ascorbic acid,

wherein said beverage retains the nutritional benefit of substantially the entire edible part of whole fruit and said beverage is capable of being poured.

19. The pome fruit beverage of claim 18, wherein the beverage has a viscosity of about 150cP-250cP.

20. The pome fruit beverage of claim 18 or 19, wherein the beverage comprises about 58-62% weight/weight fruit pulp.

21. The pome fruit beverage of any one of claims 18-20, wherein the beverage comprises about 38-42% weight/weight juice.

22. The pome fruit beverage of any one of claims 18-21, wherein the beverage is prepared from the entire edible part of the pome fruit, which includes the peel.

23. The pome fruit beverage of any one of claims 18-22, wherein the beverage is prepared from the entire edible part of an apple, which includes the peel.