What is claimed is:

1. A fermented fruit solution for a cleaning composition comprising:

a pre-fermented fruit solution fermented with lactic acid bacteria, the pre-fermented fruit solution comprising:

about 2 to about 20 weight percent of a sugar based on the total weight of the pre-fermented fruit solution;

about 20 to about 50 weight percent of a fruit puree based on the total weight of the pre-fermented fruit solution, wherein the fruit comprises about 95% or more of pineapple;

about 30 to about 75 weight percent of a water based on the total weight of the pre-fermented fruit solution; and

wherein a pH of the pre-fermented fruit solution is about 5.5 to about 9.0, and

wherein a brix level of the pre-fermented fruit solution is about 12% to about 24%.

2. The fermented fruit solution of claim 1, further wherein the fermented fruit solution has a total sugar content of less than or equal to 0.10%.

3. The fermented fruit solution of claim 1 or 2, further wherein the fermented fruit solution has a total acid content of greater than or equal to 2%.

4. The fermented fruit solution of claim 3, further wherein the fermented fruit solution has a total acid content of greater than or equal to 3%.

5. The fermented fruit solution of claim 4, further wherein the fermented fruit solution has a total acid content of greater than or equal to 4%.

6. The fermented fruit solution of claim 5, further wherein the fermented fruit solution has a total acid content of greater than or equal to 5%.

7. The fermented fruit solution of claim 2, further wherein the fermented fruit solution has a total sugar content of less than or equal to 0.05%.

8. The fermented fruit solution of claims 1-7, further wherein the sugar comprises at least one selected from the group consisting of sucrose and a type of a disaccharide.

9. The fermented fruit solution of claims 1-8, further wherein the brix level of the fruit puree is greater than or equal to 10%.

10. The fermented fruit solution of claim 9, further wherein the brix level of the fruit puree is greater than or equal to 12%.

11. The fermented fruit solution of claims 1-10, further wherein the brix level of the pre-fermented fruit solution is about 15% to about 24%.

12. The fermented fruit solution of claims 1-11, further wherein the pH of the pre-fermented fruit solution is about 6.0 to about 8.0.

13. The fermented fruit solution of claim 1, further wherein the pre-fermented fruit solution comprises about 10 to about 15 weight percent of the sugar based on the total weight of the pre-fermented fruit solution.

14. The fermented fruit solution of claim 13, further wherein the pre-fermented fruit solution comprises about 12.5 weight percent of the sugar based on the total weight of the pre-fermented fruit solution.

15. The fermented fruit solution of claim 1, further wherein the pre-fermented fruit solution comprises about 35 to about 40 weight percent of the fruit puree based on the total weight of the pre-fermented fruit solution.

16. The fermented fruit solution of claim 15, further wherein the pre-fermented fruit solution comprises about 37.5 weight percent of the fruit puree based on the total weight of the pre-fermented fruit solution.

17. The fermented fruit solution of claim 1, further wherein the pre-fermented fruit solution comprises about 40 to about 60 weight percent of the water based on the total weight of the pre-fermented fruit solution.

18. The fermented fruit solution of claim 17, further wherein the pre-fermented fruit solution comprises about 50 weight percent of the water based on the total weight of the pre-fermented fruit solution.

19. The fermented fruit solution of claims 1-18, further wherein the fermented fruit solution comprises about 0.001 to about 0.2 weight percent of potassium metabisulphite based on the total weight of the fermented fruit solution.

20. The fermented fruit solution of claim 19, further wherein the fermented fruit solution comprises about 0.01 to about 0.1 weight percent of potassium metabisulphite based on the total weight of the fermented fruit solution.

21. The fermented fruit solution of claims 1-20, further wherein the fruit puree comprises about 99% or more of pineapple.

22. The fermented fruit solution of claim 21, further wherein the fruit puree comprises about 100% of pineapple.

23. A method of making the fermented fruit solution of claim 1, comprising:

pureeing a fruit to produce a fruit puree (103), wherein the fruit comprises about 95% or more of pineapple;

mixing about 3 to about 40 weight percent of a sugar with about 60 to about 97 weight percent of a water to form a sugar solution (104), wherein the weight percents are based on the total weight of the sugar solution;

mixing about 20 to about 50 weight percent of the fruit puree with about 50 to about 80 weight percent of the sugar solution to produce a fruit-sugar solution (105), wherein the weight percents are based on the total weight of the fruit-sugar solution;

adding a base to the fruit-sugar solution to form a pre-fermented fruit solution with a pH of about 5.5 to about 9.0 (106);

fermenting the pre-fermented fruit solution in a closed container (107); and

adding about 0.001 to about 0.2 weight percent of potassium metabisulphite to the fermented fruit solution based on the total weight of the fermented fruit solution (110), after the fermented fruit solution has a total sugar content of less than or equal to 0.10% and a total acid content of greater than or equal to 2%.

24. The method of claim 23, further wherein the base is at least one selected from the group consisting of sodium hydroxide, potassium hydroxide or alkyl polyglycoside.

25. The method of claim 24, further wherein the base is sodium hydroxide.

26. The method of claims 23-25, further wherein the pH of the pre-fermented fruit solution is about 6.0 to about 8.0.

27. The method of claims 23-26, wherein the container provides about 5% to about 20% by volume of air space.

28. The method of claims 23-27, further wherein the potassium metabisulphite is added after the fermented fruit solution has a total sugar content of less than or equal to 0.05%.

29. The method of claims 23-28, further wherein the potassium metabisulphite is added after the fermented fruit solution has a total acid content of greater than or equal to 3%.

30. The method of claims 23-28, further wherein the potassium metabisulphite is added after the fermented fruit solution has a total acid content of greater than or equal to 4%.

31. The method of claims 23-28, further wherein the potassium metabisulphite is added after the fermented fruit solution has a total acid content of greater than or equal to 5%.

32. The method of claims 23-31, further wherein the sugar comprises at least one selected from the group consisting of sucrose and a type of a disaccharide.

33. The method of claims 23-32, further wherein a brix level of the fruit puree is greater than or equal to 10%.

34. The method of claim 33, further wherein the brix level of the fruit puree is greater than or equal to 12%.

35. The method of claims 23-34, further wherein the brix level of the pre-fermented fruit solution is about 15% to about 24%.

36. The method of claims 23-35, further wherein the pH of the pre-fermented fruit solution is about 6.0 to about 8.0.

37. The method of claim 23, further wherein the sugar solution comprises about 14 to about 27 weight percent of the sugar and about 73 to about 86 weight percent of water based on the total weight of the sugar solution.

38. The method of claim 37, further wherein the sugar solution comprises about 20 weight percent of sugar and about 80 weight percent of water based on the total weight percent of the sugar solution.

39. The method of claim 23, further wherein the fruit-sugar solution comprises about 35 to about 38 weight percent of the fruit puree and about 62 to about 65 weight percent of the sugar solution based on the total weight of the fruit-sugar solution.

40. The method of claim 39, further wherein the fruit-sugar solution comprises about 37.5 weight percent of the fruit puree and about 62.5 weight percent of the sugar solution based on the total weight percent of the fruit-sugar solution.

41. The method of claims 23-40, wherein the weight percent of potassium metabisulphite is about 0.01 to about 0.1 weight percent.

42. The method of claims 23-41, wherein the pineapple excludes the crown of the pineapple.

43. The method of claims 23-42, further comprising:

adding about 0.25 to 1.25 weight percent based on the total weight of the fermented fruit solution of alum to the fermented fruit solution (109);

filtering the fermented fruit solution at least 24 hours after adding alum (109).

44. The method of claim 43, further wherein alum is added in an amount from about 0.5 to about 1.0 weight percent.

45. The method of claims 23-44 further comprising:

adding about .001 to about 0.2 weight percent to the pre-fermented fruit solution based on the total weight of the pre-fermented fruit solution of potassium metabisulphite (201);

adding lactic acid bacteria to the pre-fermented fruit solution at least 3 hours after adding the potassium metabisulphite (202).

46. The method of claim 45, further wherein the potassium metabisulphite is added in an amount from about .01 to about .1 weight percent.

47. The method of claims 23-46, further wherein the fruit puree comprises about 99% or more of pineapple.

48. The method of claim 47, further wherein the fruit puree comprises about 100% of pineapple.

49. A method of cleaning an article with a cleaning composition comprising the fermented fruit solution of claim 1, the method comprising:

cleaning an article with the cleaning composition.

What is claimed is:

1. A fermented fruit solution for a cleaning composition comprising:

a pre-fermented fruit solution fermented with lactic acid bacteria, the pre-fermented fruit solution comprising:

about 2 to about 20 weight percent of a sugar based on the total weight of the pre-fermented fruit solution;

about 20 to about 50 weight percent of a fruit puree based on the total weight of the pre-fermented fruit solution, wherein the fruit comprises about 95% or more of pineapple;

about 30 to about 75 weight percent of a water based on the total weight of the pre-fermented fruit solution; and

a base,

wherein a pH of the pre-fermented fruit solution is about 5.5 to about 9.0,

wherein a brix level of the pre-fermented fruit solution is about 12% to about 24%, and

wherein the fermented fruit solution has a total acid content of greater than or equal to 2%.

2. The fermented fruit solution of claim 1, further wherein the fermented fruit solution has a total sugar content of less than or equal to 0.10%.

3. The fermented fruit solution of claim 1, further wherein the fermented fruit solution has a total acid content of greater than or equal to 3%.

4. The fermented fruit solution of claim 3, further wherein the fermented fruit solution has a total acid content of greater than or equal to 4%.

5. The fermented fruit solution of claim 4, further wherein the fermented fruit solution has a total acid content of greater than or equal to 5%.

6. The fermented fruit solution of claim 2, further wherein the fermented fruit solution has a total sugar content of less than or equal to 0.05%.

7. The fermented fruit solution of claim 1, further wherein the sugar comprises at least one selected from the group consisting of sucrose and a type of a disaccharide.

8. The fermented fruit solution of claim 1, further wherein the brix level of the fruit puree is greater than or equal to 10%.

9. The fermented fruit solution of claim 8, further wherein the brix level of the fruit puree is greater than or equal to 12%.

10. The fermented fruit solution of claim 1, further wherein the brix level of the pre-fermented fruit solution is about 15% to about 24%.

11. The fermented fruit solution of claim 1, further wherein the pH of the pre-fermented fruit solution is about 6.0 to about 8.0.

12. The fermented fruit solution of claim 1, further wherein the pre-fermented fruit solution comprises about 10 to about 15 weight percent of the sugar based on the total weight of the pre-fermented fruit solution.

13. The fermented fruit solution of claim 12, further wherein the pre-fermented fruit solution comprises about 12.5 weight percent of the sugar based on the total weight of the pre-fermented fruit solution.

14. The fermented fruit solution of claim 1, further wherein the pre-fermented fruit solution comprises about 35 to about 40 weight percent of the fruit puree based on the total weight of the pre-fermented fruit solution.

15. The fermented fruit solution of claim 14, further wherein the pre-fermented fruit solution comprises about 37.5 weight percent of the fruit puree based on the total weight of the pre-fermented fruit solution.

16. The fermented fruit solution of claim 1, further wherein the pre-fermented fruit solution comprises about 40 to about 60 weight percent of the water based on the total weight of the pre-fermented fruit solution.

17. The fermented fruit solution of claim 16, further wherein the pre-fermented fruit solution comprises about 50 weight percent of the water based on the total weight of the pre-fermented fruit solution.

18. The fermented fruit solution of claim 1, further wherein the fermented fruit solution comprises about 0.001 to about 0.2 weight percent of potassium metabisulphite based on the total weight of the fermented fruit solution.

19. The fermented fruit solution of claim 18, further wherein the fermented fruit solution comprises about 0.01 to about 0.1 weight percent of potassium metabisulphite based on the total weight of the fermented fruit solution.

20. The fermented fruit solution of claim 1, further wherein the fruit puree comprises about 99% or more of pineapple.

21. The fermented fruit solution of claim 20, further wherein the fruit puree comprises about 100% of pineapple.

22. The fermented fruit solution of claim 1, further wherein the fermented fruit solution has a total acid content of greater than 3% and less than 5.7%.