



Aseptic Peruvian Fruit and Carrière – a partnership that bears fruit

Aseptic Peruvian Fruit – brand Pacific Fruit® – and Carrière are pleased to announce the strengthening of their collaboration in the field of **ginger juice** (available in conventional and organic quality, natural or acidified with lemon juice concentrate).

Peruvian ginger is particularly characterized by its peppery-lemon note and blends very well with both sour and sweet fruit purees, juices, and concentrates.

Effective immediately, Carrière has been appointed by Aseptic Peruvian Fruit as the official representative for Pacific Fruit® ginger juice in the DACH region (Germany, Austria, and Switzerland).

Thanks to the SSHE (scraped surface heat exchanger) purchased 1.5 years ago, the quality has been continuously improved. This technology shreds the ginger roots after washing, then presses the shredded material and gently pasteurizes it at low temperatures. This process avoids the hard pressing typical of carrots or beets. As a result, the starch content remains controlled, and the ginger juice sediments more slowly than comparable products that are only pressed.

Today, we supply a broad range of customers, from companies based in the non-alcoholic sector (juices, nectars, smoothies, syrups, ginger shots, kombucha, and cocktail preparations) to the alcoholic sector (ginger beer, ginger liqueur), as well as processors of sauces and soups. For dosing reasons, most customers purchase the organic ginger juice in 20 kg bag-in-box containers; a few use it in aseptic drums of 210 kg net.

Add a little spiciness to your recipes, ginger is the salt in the soup!

For any questions or further information, please contact us:

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