



Quince - Quince brandy variety Leskovcanka (only female fruit)

Quinces contain a small percentage of sugar so they need to leave it longer on the tree until fully ripe or even a slight ripeness. Picking is usually done manually where it is desirable to remove the stem. Be sure to wash the dirt and microorganisms.

Prepared food must be good to move around because otherwise the fermentation process will take too long.

Fermenter vessels are filled so that there is about 20% of free space. Then it is done pour warm water of 70 degrees C. When the temperature drops to 28 degrees C the courts are closed, but not sealed. The mass is stirred for two times per day for 20 days.

In the process of fermentation occurs alkoholone carbon dioxide which is then you need to draw. This is accomplished by placing a valve which thereby does not allow the substitution of oxygen and microorganisms.

The fermentation lasts mase quince about 3 weeks. Fermentation is complete when the filtrate fermented mass shows values of 4-6 ° Oe measured at Ekslovom SIROMER.

Destilacija is done blazen camera that has reftikacionu column that performs amplification and purification.

Passing through deflagmatore gives pure distillate brandy and quince to: 100kg mass of 5.2 l spirits volume 50%

Brandy then after cooling stains with distilled water and the final product of quince brandy contains 42% alcohol

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