



DIZBA

EXTRACT RAISIN JUICE

RAISIN JUICE CONCENTRATE HAS MANY USES IN THE FOOD INDUSTRY, FOR EXAMPLE AS A SWEETENER, COLOUR, FLAVOUR ENHANCER, A BINDING AGENT IN CEREAL BARS, AND ALSO AS A HUMECTANT TO HELP KEEP CAKES AND COOKIES MOIST AND SMOOTH.



For more information, contact us at:
INFO@DIZBA.CA

Raisin juice Extract

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The concept of raisin juice might seem a bit odd, since raisins are, after all, dried grapes, and grape juice is an already well known substance. However, raisin juice is not the same thing as grape juice. Because raisins are dehydrated, their juice is in turn a highly concentrated substance, with less water than grape juice. It is also intensely sweet, as typically sweet varieties of grapes are used to make raisins, and their sugar content increases with dehydration.



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Raisin juice Extract

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One of the most common uses of raisin juice is as an all natural source of color in commercially produced baked goods, candies, and other foods. It is also a mild natural preservative, so companies which want to produce foods with natural products may use it, especially in breads. It is also used as a sugar substitute, taking advantage of its intense sweetness, and it can help to maintain moisture in baked goods, as well as acting as a binding agent.



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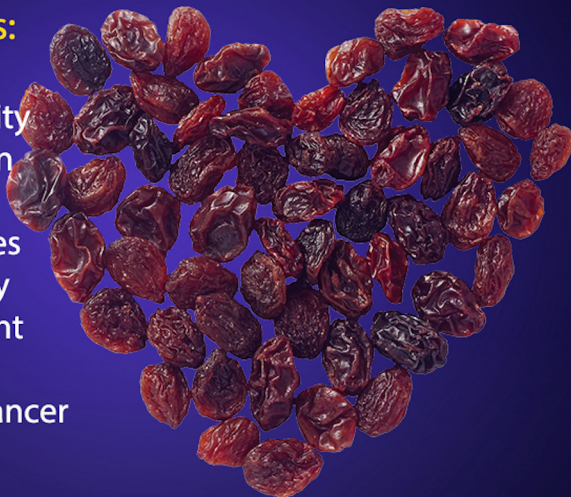


Raisin juice Extract

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Health Benefits:

Improve immunity
Helps indigestion
Cures acidity
Strengthen bones
Cure tooth decay
Improve eye-sight
Heart Health
Treatment for Cancer



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Processed Raisin juice
in High Purity

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