



## *Apple Juice – Olivier Clerc*

Rob. Olivier, what does your machine do?

Olivier. The idea behind my machine was to limit waste. On the 1st of October 2012, I had the idea, rather than leave the apples to rot at the base of the tree, to transform them into apple juice, which is one of the best ways to preserve them. So I created an apple press on wheels, mobile and able to get close to the actual production site. The idea is that people collect the apples they have on their property, a minimum of 100 kilos, and they come to the press to transform their apples into pasteurised juice. I can put the juice into a bag-in-a-box, or a push-up (which is made using 80% less carbon than a glass container). The juice can be kept for more than a year in these 3-litre containers, and once opened, the juice stays good for up to 6 to 8 weeks.

Rob. Today, there are many people who are waiting to have their apples pressed. Are there particular kinds of apples that are best for juice?

Olivier. Today there'll be about 50 clients who will come to press their apples, and we should take about 5 to 6 tons of apples all told, made into juice.

Rob. And the best apples for this?

Olivier. You have to bring the apples that are good to eat; we can't make juice from rotten or bruised ones. The machine doesn't perform miracles! You bring good-looking apples, preferably picked off the tree, ideally by the whole family. The idea is to make this a cross-generational activity, with grandparents, parents and grandchildren. There are people who come and meet with others they haven't seen for 10-15 years, as happened yesterday for example. They chat, even going off for a coffee so as to catch up. That's what Pressi-Mobile is all about!

Rob. Your machine is something that you have made?

Olivier. Yes, I had the concept, I designed the trailer, and I went to get the material in 6 countries in Europe: Germany, Austria, the Czech Republic, Slovenia, Spain, and France of course.

Rob. It's a, it's a great machine, and very busy.

Olivier. Yes, it's a big machine, and we can handle up to 2.4 tons of apples in an hour, if it operates non-stop, for a professional grower. Here, we stop every few minutes, because the clients change, and the output is a lot less.

Rob. Last question: you're not from central Brittany, so you do the tour of Brittany?

Olivier. Yes, I do what I call the "Tro Breiz", the tour of Brittany, the historic region. I do 60 dates in the 5 départements of Brittany.

Rob. And you're busy all the year?

Olivier. No, just 3 months, working with private individuals and professional growers.

Rob. Well I can see that you're very busy right now, so I'll thank you very much for your time, Olivier Clerc, Merci beaucoup!

Olivier Au revoir, Monsieur

Rob. Au revoir

