



The term 'Zero Residue' refers to an agricultural method that produces commodities with phytosanitary product residue levels below a certain analytical threshold detected as $MRL < 0,01 \text{ ppm}$.



Mak The food company

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Mix Fruit Concentrate Filler



**ZERO
RESIDUES**

Our Mix Fruit Concentrate Filler

Meticulously designed for optimal performance without residues, especially up to 70° Brix. This specialized filler meets industry standards, ensuring efficiency and reliability in handling mixed fruit concentrates.



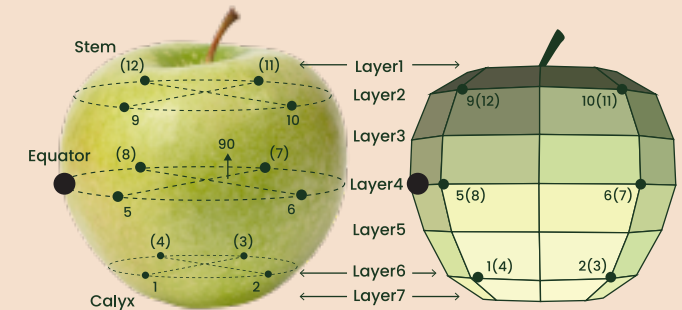
Our approach, emphasizing responsible pesticide and fertilizer use, ensures high industry standards for efficiency. This results in the production of healthy mixed fruit concentrates with "0% Residue" at a competitive price.



Zero pesticide residue production

"0% Residue" project, with the goal of offering customers a range of **apples, grape, pears and stone fruit** with no pesticide residues at levels of 0%. Added value for our fruit.

Our goal: fruit free of chemical residues



Health and environment

We establish programs in search of substitute phytosanitary products for their effect on health and the environment.

In addition, we improve operational efficiency, maintain product integrity and are adaptable to various Brix levels.

