## Glossary

**Squeezed Juice** - This term means the juice was extracted from fruit or vegetables and packaged in a variety of appropriate containers. It is not pasteurized and is kept under refrigeration.

**Pasturized Juice** - Juice that has been heated (pasteurized) to increase its shelf life.

**Chilled, Ready-to-Serve** - Juice made from frozen concentrate or pasteurized juice. It is packaged in paper cartons, plastic or glass containers.

**Concentrate** - This refers to juice manufactured as a frozen concentrate; and/or reconstituted from concentrate.

**Frozen Concentrate** - This juice has been concentrated and frozen. It is ready to be consumed after reconstituting with water per the instructions on the container.

**Frozen** - Juice that is packaged and frozen without pasteurizing or further processing is called "frozen."

**Juice in Aseptic Containers** - This is a shelf-stable product. It is pasteurized juice or juice from concentrate, packaged in sterilized containers or preserved by a specific sterilization technique.

**Canned Juice** - Fruit or vegetable juice that has been heated and sealed in cans to provide shelf life for an extended period of time. Canned juice

should be refrigerated after opening in a container other than the can it came in, and consumed within one week.

**Washing** they need to wash them with detergent and scrubbers to prevent any contamination. Food processing plants do not just rinse the fruits in a little water like us would juicing an orange at home.

**Extraction** Is to concentrate the juice, they have to get it out of the fruit first. There all sorts of machines and patents dedicated to maximizing the yield from every single piece of fruit. Of course in some cases they also have to de-seed, or preserve the pulp, or both.

**Blending** accounts for seasonal changes in the appearance and flavour of seasonal fruits. Many if not most plants will retain and freeze some amount of juice or concentrate from earlier seasons and mix it with lateseason or off-season juices to get more consistent output.

**De-oiling** Citrus peels have oil, removing it involves either a centrifuge or a hermetic separator (also common in dairy products).

**De-aeration** removes oxygen (air), which improves both the total output and the shelf life.

**Debittering** It refers to the actual removal of bitter compounds (such as limonin) via various chemical, physical, and even biological processes.

Acid Reduction the pure juice can be treated to remove some of the citric acid. This is not the addition of a buffer, it is the removal of the acid ions.

**Cloud stabilization** the opaqueness (or "cloudiness") of orange juice is due to specific kinds of particles and that the process of stabilizing them prevents the juice from turning clear and usually seems to involve pectin (a naturally-occurring gelling agent found in many fruits). **Evaporators** do exactly what the name implies, evaporate water out of the juice, which is where the concentration actually comes from.

**Essence recovery** the part that's actually evaporated, which is more than just pure water. Processing plants have ways to separate at least some of the characteristic orange aroma from the water vapour and later re-incorporate it back into the concentrate.