

## **Summary**

Concentration of fruit juice is a major unit operation in fruit processing industry and is achieved by various methods. Three major processes namely evaporative concentration and freeze concentration method and membrane procedure which include osmosis and reverse osmosis are being followed for concentration of fruit juices. However, by far evaporative concentration of fruit juices has been the most widely used method. The salient features of different methods, factors influencing concentration such as viscosity, fouling, heat sensitivity, aroma recovery equipment necessary for processing, comparative evaluation of different processes including cost are summarized in the text.