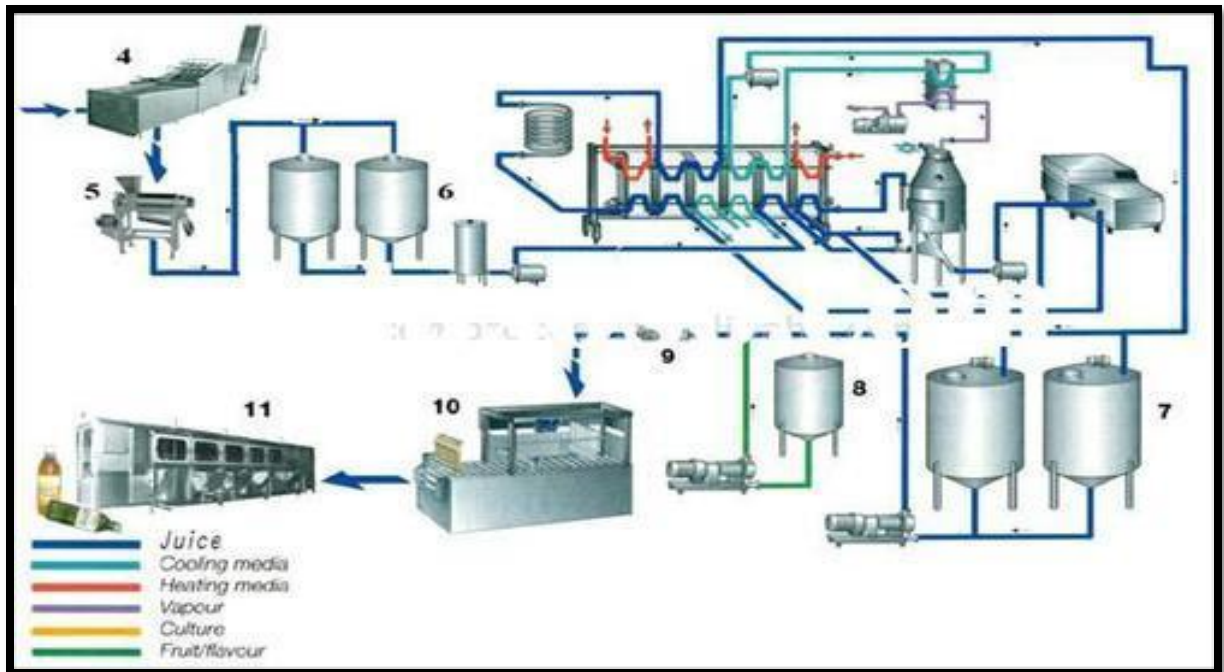


# FRUIT JUICE PLANT



Fresh juices are best in taste and color and are best to be consumed fresh. The efforts to preserve them & to ensure their quality, various techniques are to be adopted. This includes various process and preservation methods. The most important aspect is to ensure such methods which helps to retain these properties to the maximum extent. Matrix offers complete line for fruit processing and concentration. This plant is for processing of fruits like **mango, orange, apple, pears, etc.** and for making juice **concentration, paste, jam, jelly, ketchup, etc.** The plant size ranges between **1 Ton/day to 200 Ton/day** or even more depending on availability of fruits.

## The most important steps involved in processing of juices and beverages are:

- Selection and preparation of fruits
- Extraction of juices
- Straining, filtration and clarification
- Blending pasteurization.
- Filling, sealing and sterilization
- Cooling, labeling and packing