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types for processing; 3.3.1 Pome fruits
3.3.2 Citrus fruits
3.3.2.1 Orange; 3.3.2.2 Lemon (*C. limon*); 3.3.2.3 Grapefruit (*C. paradisi*); 3.3.2.4 Lime (*C. aurantifolia*); 3.4 General comments on fruit juice processing; 3.4.1 Processing of 'fleshy' fruits; 3.4.1.1 Pack press; 3.4.1.2 The horizontal rotary press; 3.4.1.3 The use of centrifuges in processing; 3.4.2 The use of enzymes in fruit juice processing; 3.4.3 Extraction of citrus juices; 3.4.3.1 The Fruit Machinery Corporation extractor; 3.5 Juice processing following extraction, 'cleaning' and clarification; 3.5.1 Juice concentration, by evaporation; 3.5.2 Freeze-concentration
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Sommario/riassunto

Soft drinks and fruit juices are produced in almost every country in the world and their availability is remarkable. From the largest cities to some of the remotest villages, soft drinks are available in a variety of flavours and packaging. The market for these products continues to show a remarkable potential for growth. The variety of products and packaging types continues to expand, and among the more significant developments in recent years has been the increase in diet drinks of very high quality, many of which are based on spring or natural mineral water. This book provide
