

# Health & Nutrition Sciences

## How 100% Juice is Made

Making juice commercially is much different than making it at home. Learn how fruit is made into 100% juice on a large scale and how it keeps its taste and nutrition.



1

### Fruit receiving

Making 100% juice starts with gathering the fruit. Fruit is transported to the plant in large trucks then carefully unloaded to prevent damage.



2

### Fruit grading

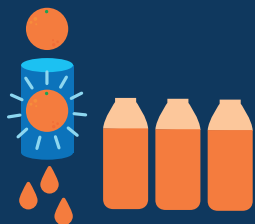
A fruit sample is assessed to determine the fruit's ripeness and how much juice it will be able to produce.



3

### Fruit storage

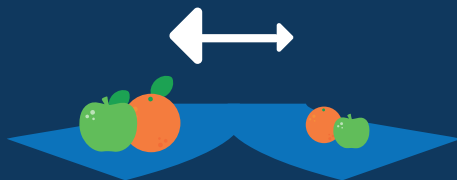
Fruit is stored until it is ready to be juiced.



6

### Juice extraction and pasteurization

Extraction is the process used to maximize juice yield without over-squeezing the fruit, which can result in a bitter taste. Juice is then pasteurized for safety.



5

### Fruit sizing

The fruit is placed on rotating rollers that divide the fruit based on size. Sizing fruits before they are juiced prevents both under- and over-squeezing.



4

### Fruit washing

Fruit coming in from the fields must be washed to avoid contamination.



7

### Juice shipment

Juice is now ready to be shipped to a store near you!