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**Introduction of technologies and methods of separation of
fruit juice processing**

Babak ghiassi tarzi
*Assistant Professor of Faculty of
Agricultural Sciences and Food
Industry,
Islamic Azad University, Science
and Research Branch, Tehran, Iran*

**Fatemeh gharahdaghi
gharahtappeh¹**
*PhD student in Food Science and
Technology,
Islamic Azad University, Science and
Research Branch, Tehran, Iran.*

Abstract

With the change of feeding process, attention has been paid to plants and crops with very valuable components. Fruits have always played a very important role in this. Fruits can be eaten fresh in their natural form, even in winter (eg apples and oranges) if stored properly. Before the twentieth century, drinking concentrated juices was a privilege of the rich. Today, in order to be able to consume some fruits all year round, it is necessary to produce concentrate with high soluble solids to keep the concentrate frozen, in the refrigerator or at room temperature, depending on the nature of the soluble substance. Isolation processes for the production of fruit juice concentrate have been studied and the advantages and disadvantages of their applied techniques have been studied.

Keywords: extraction, Juice, membrane distillation, membrane filtration, osmotic distillation, separation,