

MixSing Vacuum



Design

Shear	CFD simulations confirms >200,000 s ⁻¹
Design	According to European legislation and CE marked
Hygiene	Complying with EHEDG guidelines
Viscosity	Up to 1,500 cP
Accessories	Vacuum system
Materials	Stainless steel: AISI 316L. All materials: EC 1935

Insight

Juice is a popular beverage consumed all over the world and can be made from a variety of fruits and vegetables. It is known for its refreshing taste and is often consumed to increase fruit and vegetable intake. Juice can be consumed in its natural form or processed and packaged for long-term storage.

Historically, the concept of juice can be traced back to ancient civilizations. The ancient Egyptians, for example, were known to have extracted juice from fruits such as pomegranates and dates. They also used juice as a medicine, believing it had healing properties. They used to press juice from

fruits and vegetables with the help of a simple tool, a "sack press," made from a cloth bag. This method was used to press juice from various fruits and vegetables like grapes, pomegranates, and dates.

The ancient Greeks and Romans also consumed juice, and the Greek physician Hippocrates wrote about the health benefits of drinking juice. He believed juice was beneficial for the digestive system and could help prevent certain illnesses. The Romans also consumed juice and had a variety of presses and tools to extract juice from fruits and vegetables.

In the Middle Ages, the wealthy mainly consumed juice as a luxury item. During this time, the concept of "juice fasting" emerged, where individuals would only drink juice for a period of time to detoxify and cleanse their bodies. This practice became popular among the elite as a way to maintain good health and prolong life.

During the Industrial Revolution in the 19th century, advances in technology made it possible to mass-produce juice.

Today, juice can be made from fruits and vegetables, including oranges, apples, pears, grapes, tomatoes, carrots, and beets.

