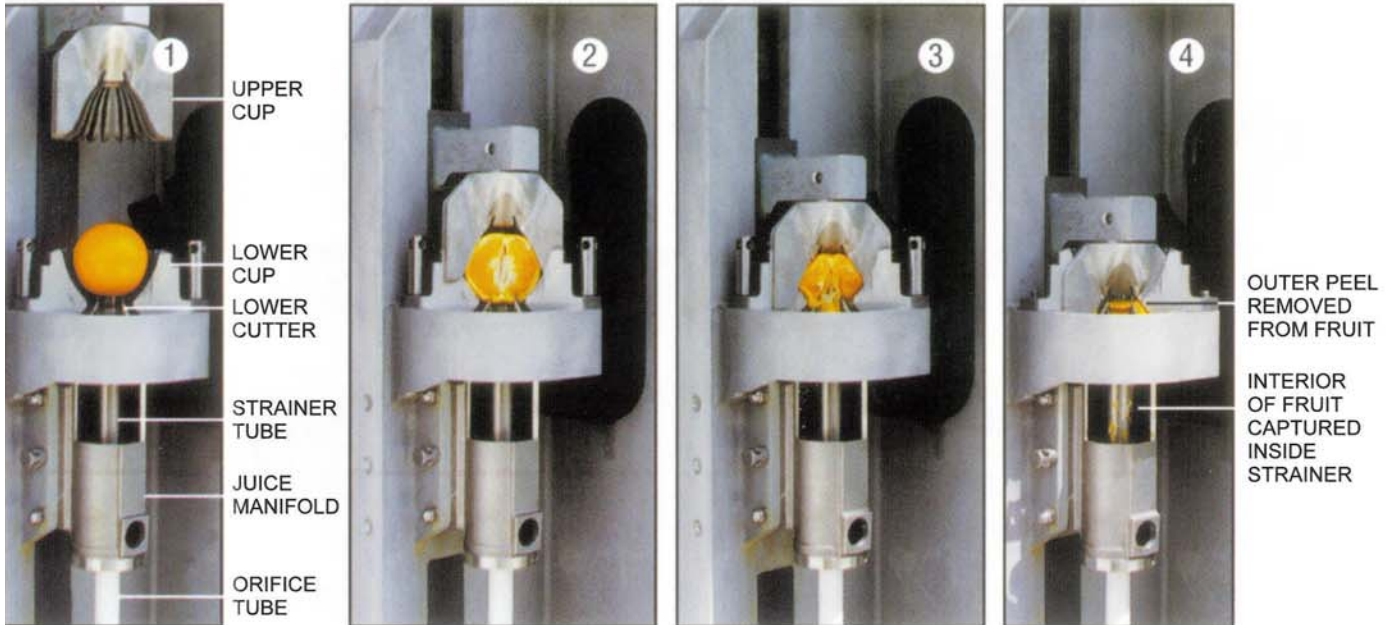


# Fresh'n Squeeze® Multi-Fruit Juicer “Whole Fruit Extraction Principle”

“Separating the peel from the juice produces sweeter juice with greater juice yields”



Upper cup and lower cup supports the exterior of the citrus throughout the squeeze cycle to prevent bursting.

Lower cutter cuts a plug in the bottom of the citrus to allow the internal portions of the fruit access to the strainer tube.

Those internal portions of the fruit whose particle sizes are larger than the holes in the strainer tube are forced through an opening in the orifice tube and discharged out the bottom.

Juice manifold collects juice and juice sacs.

In this early phase of the extraction cycle, the upper cup moves downward to cause pressure on the fruit so that the bottom plug begins to be cut.

The unique profile of the cups supports the fruit so it will not burst, but will get an even squeeze.

As the extractor cycle continues, pressure increases on the fruit causing the internal portions to be forced through the bottom of the fruit and into the strainer tube. The peel is now being discharged between the lower cup and cutter.

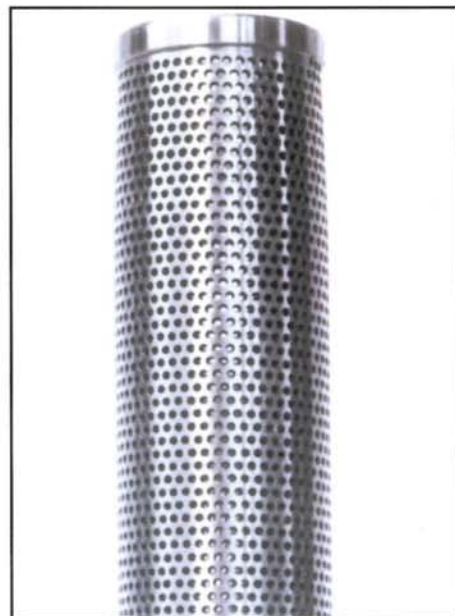
Upon completion of the extraction cycle the internal portions of the fruit are located in the strainer tube. At this time the orifice tube moves upward placing pressure on the contents of the strainer tube. This causes the juice and juice sacs, due to their small particle size, to flow through the holes of the strainer tube and into the juice manifold.

## JUICE QUALITY

The basic principle of instantaneous separation is the major reason for the superior quality juice delivered by the Fresh'n Squeeze® Multi-Fruit Juicer. The juicer separates the juice from those peel and albedo constituents which, if allowed to be together for any period of time, have an adverse affect on the end product. Quality is also assured through the sanitary design of the juicing components.

## JUICE YIELD

The Fresh'n Squeeze® Multi-Fruit Juicer yields more juice per unit of fruit than any other citrus processing equipment. Its unique design allows the juicer to handle a variety of fruit sizes and most of the world's citrus varieties, including oranges, grapefruit, lemons and limes.



FMC FoodTech's exclusive strainer tube