

New sugar-cane processing technology

Jucana Juice Inc., the United States, has developed and patented an innovative method for processing raw sugar-cane into a commercial juice concentrate. The new technique yields a smooth, pure cane juice with delicate flavour and natural pale yellow to clear colour. Also, the residue from processed/crushed cane has a longer life. The all-natural juice/concentrate contains many vitamins, nutrients, minerals and beneficial soluble solids – e.g. vitamin A, beta-carotene, vitamin B6, thiamin, riboflavin, niacin, vitamin C, potassium sulphate, calcium, iron, magnesium, silica, phosphate, carbonate ash, carbonate acids, amines, amino acids and protein.

Jucana concentrate can either be used alone or blended with other juices, flavourings and concentrates. It can be used in economical ratios – from 5-50 per cent. Product applications range from juices, carbonated soft drinks and teas to sports drinks and alcoholic beverages. *Contact: Mr. Tom Remby, Jucana Juice Inc., Woodland Hills, CA, the United States. Tel/Fax: +1 (818) 6761 533/6761 537; E-mail: tremby@pacbell.net.* (Website: <http://www.foodingredientsonline.com>)