

Preservation of lime in the form of juice to overcome the problem of excess production during seasons

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Preserving of lime as juice is one of the solutions for the problem of excess production during harvesting season. The IPHT has developed a method to preserve lime juice after initial stabilization and clarification of the extracted juice. The results revealed that the stabilized and clarified lime juice can be preserved using SMS for six weeks in unsealed glass bottles and for more than five months in sealed glass bottles at ambient temperature. Under unsealed refrigeration conditions the juice can be preserved for more than five months.