The invention concerns a method for extracting and processing citrus fruit juice, in particular orange juice, to obtain a composition with high vitamin C content. The method consists in cutting the citrus fruits into halves, along at least one substantially equatorial cutting plane; pressing said halves to obtain a pressed product; and filtering said pressed product to obtain therefrom a filtered juice. The invention is characterized in that it further consists in clarifying the filtered juice to as to be able to separate it into three phases: an upper phase of oily consistence, a lower phase of sedimentary composition and an intermediate phase consisting of a composition containing vitamin C. Following said clarifying process, the intermediate phase is extracted to obtain said composition with high vitamin C content. Additionally, according to the invention, the set of steps of the method, from the cutting of the citrus fruits to the extraction of said intermediate phase of clarification, are carried out sheltered from natural light and at a temperature ranging between 4 and 10°C.
International Report on Patentability (IPRP) Chapter II of the PCT:
Not available

(81) Designated States:
European Patent Office (EPO) : AT, BE, BG, CH, CY, CZ, DE, DK, EE, ES, FI, FR, GB, GR, HU, IE, IS, IT, LT, LU, LV, MC, MT, NL, PL, PT, RO, SE, SI, SK, TR
Eurasian Patent Organization (EAPO) : AM, AZ, BY, KG, KZ, MD, RU, TJ, TM