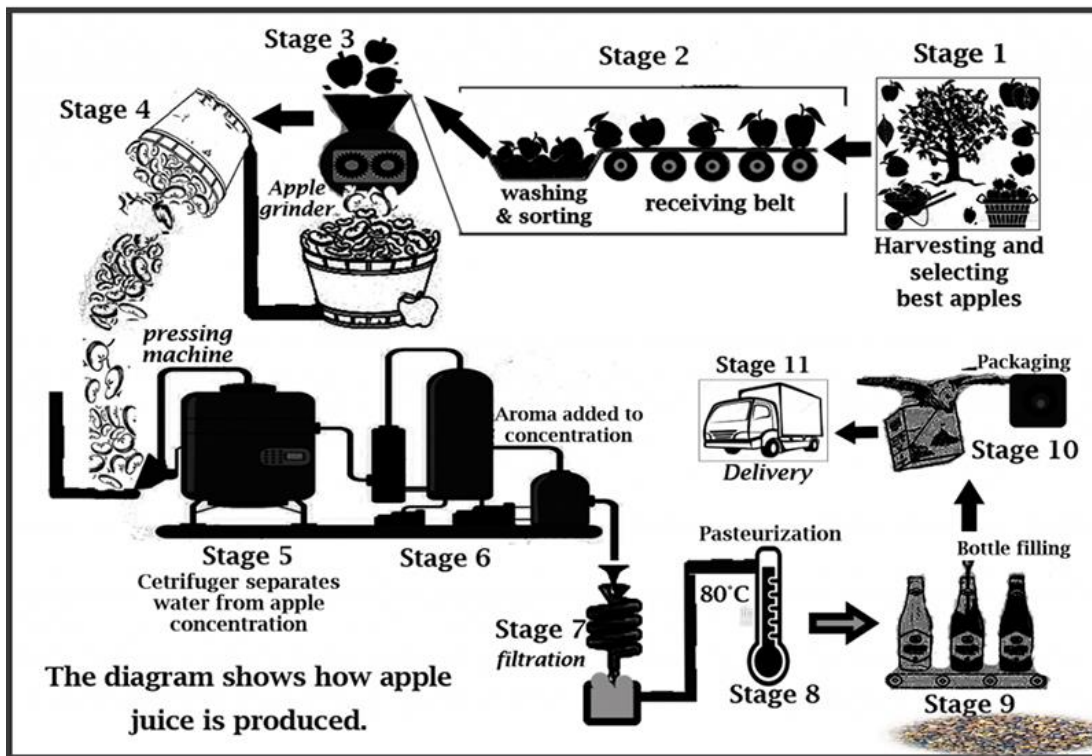


The diagram below shows how concentrated apple juice is produced. Summarize the information by selecting and reporting the main features and make comparisons where relevant. Write at least 150 words.



The diagram illustrates the production of concentrated apple juice. Overall, there are 11 main stages, beginning with harvesting, selecting best apples and finishing with it is delivered and sent to citizen.

The initial stage is farmers reap apple in garden and remove broken items, then it put through a roller for washing and sorting. After this stage is complete, apples are moved to grinder to crushed into thin apple slices which contain in wooden barrels. Next, workman spill apple slices out of these barrels to pressing machine. At step five, centrifuger is tasked that separates water from apple concentration.

In the subsequent stage, apple juice is complemented aroma which base on three creating taste machine in this place. Following that, it passed through essential two steps, including three layer filtration and up to 80 degrees Celcius pasteurization, suggesting that main purpose is demolish harzadous material or harmful bacterial. After completing this steps, lastly product – apple juice is filling poured in bottle, then packaged in containers and sent to truck, transported to market and serve consumers.