

[54] **PROCESS FOR THE PREPARATION OF CITRUS JUICE CONTAINING BEVERAGES WITH IMPROVED CLOUD STABILITY**

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[21] Appl. No.: **210,561**

[22] Filed: **Nov. 26, 1980**

[30] **Foreign Application Priority Data**

Dec. 3, 1979 [NL] Netherlands 7908722

[51] Int. Cl.³ **A23L 2/02**

[52] U.S. Cl. **426/51; 426/52; 426/599; 426/330.5**

[58] Field of Search **426/51, 599, 52, 63, 426/330.3, 330.5**

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[57] **ABSTRACT**

The cloud stability of citrus juice beverages and beverage bases is improved by subjecting pasteurized concentrated or single strength citrus juice to at least one enzyme having protease activity. The further step of pre-treating the starting material mechanically or enzymatically to make it more accessible to protease activity prior to or simultaneously with treatment with at least one enzyme having protease activity is also within the invention.

12 Claims, No Drawings