

Name _____

National Orange Juice Day

Answer Key - Correction Marks

Orange juice production in the United States is a meticulous and highly mechanized process that **insures** the delivery of quality, fresh juice to consumers. It typically begins in the citrus groves of states like Florida and **California**, which are major producers of oranges. The process starts with the careful selection of ripe oranges, which are then harvested using mechanical pickers or by hand, depending on the variety and the **farm's** practices.

Once harvested, the oranges are transported to processing facilities **where** they undergo a series of steps to transform them into orange juice. This includes washing, sorting, and extracting the juice. Many facilities use a process known as mechanical extraction, where the oranges are crushed and squeezed by large machines, separating the juice from the pulp and **peel**. The extracted juice is then pasteurized to ensure safety and preserve freshness, and it may undergo further processing to adjust the pulp content and flavor. After processing, the orange juice is typically packaged in bottles, cartons, or containers, ready to be distributed to stores and consumers across the country. The result is the iconic orange juice that many **Americans** enjoy as a breakfast staple and a refreshing beverage throughout the day.

Complete Passage

Orange juice production in the United States is a meticulous and highly mechanized process that ensures the delivery of quality, fresh juice to consumers. It typically begins in the citrus groves of states like Florida and California, which are major producers of oranges. The process starts with the careful selection of ripe oranges, which are then harvested using mechanical pickers or by hand, depending on the variety and the farm's practices.

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