

How orange juice is made

The oranges (1) (pull off) the trees and then they (2) (put) into boxes. These (3) (send) to a factory which (4) (make) juice.

At the factory, the fruit (5) (wash and dry) and any bad oranges (6) (throw away). After that, the fruit (7) (cut) in half and the juice (8) (remove) by a machine. Most factories then (9) (heat) the juice to 94 °C. This makes it last a lot longer (6–8 months outside the fridge).

The hot juice (10) (put) into cartons or bottles and then left to cool. Finally, lorries (11) (take) the cartons to supermarkets, where they (12) (sell).

