WHAT IS CLAIMED IS:

1. A method of extracting liquid from a natural organic product, said method comprising:

pre-cooling the organic product to a first pre-determined temperature;

evacuating the pre-cooled product for a first pre-determined time period;

aerating the evacuated product for a second pre-determined time period using nitrogen;

feeding the aerated product to a set of pre-cooled augers to extract liquid therefrom, wherein an outer cover of each auger in the set of augers is maintained at a second pre-determined temperature; and

collecting the extracted liquid in a containment chamber while maintaining the extracted liquid at the second pre-determined temperature in the containment chamber and also through transit to the containment chamber.

2. The method of claim 1, wherein at least one of the following applies:

the first pre-determined temperature is between 5.6ºC to 9.4ºC (± 0.3ºC); and

the second pre-determined temperature is between 6.7ºC to 8.3ºC (± 0.3ºC).

3. The method of claim 1, wherein the natural organic product is from one of the following categories of organic products:

a leafy vegetable;

a fruit;

a plant root;

a bark;

a seed; and

a bean.

4. The method of claim 1, wherein at least one of the following applies:

the first pre-determined time period is approximately 60 seconds; and

the second pre-determined time period is approximately 90 seconds.

5. The method of claim 1, wherein aerating the evacuated product includes:

feeding approximately 10 pounds per square inch (psi) of nitrogen into a storage unit containing the evacuated product; and

aerating the evacuated product for the second pre-determined time period while purging the nitrogen from the storage unit during aeration.

6. The method of claim 1, further comprising:

repeating the evacuating and the aerating before feeding the aerated product to the set of pre-cooled augers.

7. The method of claim 1, wherein the set of augers includes three augers, wherein each of the three augers rotates at a speed of approximately 80 Revolutions Per Minute (RPM) to 86 RPM, and wherein the method further comprises:

sequentially feeding the aerated product starting with a first auger in the set of augers to a second auger in the set of augers and then to a third auger in the set of augers;

sequentially re-feeding extruded output from the third auger to the second auger and again to the third auger, thereby producing the extracted liquid; and

collecting the extracted liquid from the third auger into the containment chamber.

8. The method of claim 7, further comprising:

pressurizing the extracted liquid coming out of the third auger using nitrogen; and

transporting the pressurized liquid from the third auger to the containment chamber via a series of stainless filters, wherein the extracted liquid is pushed with nitrogen while transiting through the stainless filters, and wherein each stainless filter is maintained at the second pre-determined temperature.

9. A system to extract liquid from a natural organic product, said system comprising:

a storage unit that stores the organic product pre-cooled to a first pre-determined temperature;

an aeration chamber connected to the storage unit to receive the pre-cooled organic product therefrom, wherein the aeration chamber initially evacuates the pre-cooled product

for a first pre-determined time period and then aerates the evacuated product with nitrogen for a second pre-determined time period;

a plurality of chutes to feed the aerated product from the aeration chamber to an auger unit;

the auger unit that receives the aerated product through the plurality of chutes, wherein the auger unit includes a set of pre-cooled augers that extracts liquid from the aerated product, wherein an outer cover of each auger in the set of augers is maintained at a second pre-determined temperature;

a containment chamber that collects the extracted liquid from the auger unit; and

a cooling unit connected to the auger unit and the containment chamber to maintain the extracted liquid at the second pre-determined temperature in the containment chamber and also through transit to the containment chamber from the auger unit.

10. The system of claim 9, wherein at least one of the following applies:

the first pre-determined temperature is between 5.6ºC to 9.4ºC (± 0.3ºC); and

the second pre-determined temperature is between 6.7ºC to 8.3ºC (± 0.3ºC).

11. The system of claim 9, wherein the natural organic product is from one of the following categories of organic products:

a leafy vegetable;

a fruit;

a plant root;

a bark;

a seed; and

a bean.

12. The system of claim 9, wherein at least one of the following applies:

the first pre-determined time period is approximately 60 seconds; and

the second pre-determined time period is approximately 90 seconds.

13. The system of claim 9, wherein the pre-cooled organic product is maintained in motion while passing through the aeration chamber, and wherein the aeration chamber

receives approximately 10 pounds per square inch (psi) of nitrogen and aerates the evacuated product for the second pre-determined time period while purging the nitrogen from the aeration chamber during aeration.

14. The system of claim 9, wherein the aeration chamber performs evacuation and aeration operations two times before feeding the aerated product to the plurality of chutes.

15. The system of claim 9, wherein the set of augers includes three augers, wherein each of the three augers rotates at a speed of approximately 80 Revolutions Per Minute (RPM) to 86 RPM, and wherein the auger unit is operable to perform the following:

sequentially feed the aerated product starting with a first auger in the set of augers to a second auger in the set of augers and then to a third auger in the set of augers;

sequentially re-feed extruded output from the third auger to the second auger and again to the third auger, thereby producing the extracted liquid; and

transfer the extracted liquid from the third auger to the containment chamber.

16. The system of claim 15, further comprising:

a filter section including a series of stainless filters, wherein each stainless filter is maintained at the second pre-determined temperature,

wherein the extracted liquid coming out of the third auger is pressurized using nitrogen, and wherein the pressurized liquid is transported from the third auger to the containment chamber using the series of stainless filters such that the extracted liquid is pushed with nitrogen while transiting through the stainless filters.

17. The system of claim 9, further comprising:

a control unit operable to control operations of the storage unit, the aeration chamber, the auger unit, the cooling unit, and the containment chamber.

18. A method of extracting fluid from a natural organic product, said method comprising:

pre-cooling the organic product to a first temperature between 5.6ºC to 9.4ºC (± 0.3ºC);

evacuating the pre-cooled product for approximately 60 seconds;

aerating the evacuated product for approximately 90 seconds using nitrogen;

feeding the aerated product to a set of pre-cooled augers to extract fluid therefrom, wherein an outer cover of each auger in the set of augers is maintained at a second temperature between 6.7ºC to 8.3ºC (± 0.3ºC); and

collecting the extracted fluid in a containment chamber while maintaining the extracted fluid at the second temperature in the containment chamber and also through transit to the containment chamber.

19. The method of claim 18, further comprising:

repeating the evacuating and the aerating before feeding the aerated product to the set of pre-cooled augers.

20. The method of claim 18, wherein the set of augers includes three augers, wherein each of the three augers rotates at a speed of approximately 80 Revolutions Per Minute (RPM) to 86 RPM, and wherein the method further comprises:

sequentially feeding the aerated product starting with a first auger in the set of augers to a second auger in the set of augers and then to a third auger in the set of augers;

sequentially re-feeding extruded output from the third auger to the second auger and again to the third auger, thereby producing the extracted fluid;

pressurizing the extracted fluid coming out of the third auger using nitrogen; and

transporting the pressurized fluid from the third auger to the containment chamber via a series of stainless filters, wherein the extracted fluid is pushed with nitrogen while transiting through the stainless filters, and wherein each stainless filter is maintained at the second temperature.