viscosity, wherein said pulp liquefaction step includes subjecting the juice-pulp mixture to one or more macerating enzymes;

at least one homogenisation step for homogenising the juice-pulp mixture to produce a beverage homogenate; and

a beverage preparation step comprising preparing a beverage from the beverage homogenate, wherein said beverage contains substantially the entire edible part of whole fruit and/or vegetable and wherein the beverage is configured to have a viscosity between about 50 cP and about 500 cP.

[0060] There is provided a beverage when produced by the method as defined herein.

[0061] There is provided a pome fruit beverage prepared substantially from the entire edible part of whole fruit and retaining the nutritional benefit of substantially the entire edible part of the whole fruit, comprising:

about 50-70% weight/weight fruit pulp, comprising substantially the entire edible part of whole fruit;

about 30-60% weight/weight juice of whole fruit; and

about 0-1% weight/weight antioxidant, such as ascorbic acid,

wherein said beverage retains the nutritional benefit of substantially the entire edible part of whole fruit and said beverage is capable of being poured.

[0062] Preferably the beverage homogenate is rendered pourable. Preferably, the beverage has a final viscosity ranging between about 50 cP and about 500 cP, including all about 1 cP

CLAIMS

1. A method of preparing a beverage substantially from the whole edible part of fruit and/or vegetable, the method comprising the steps of:

optionally, a preparation step for preparing the fruit and/or vegetable, to thereby produce a prepared fruit and/or vegetable;

a non-edible part removal step for removing any non-edible part of a first fruit and/or vegetable batch, to thereby produce a first processed fruit and/or vegetable batch;

a pulping step for substantially pulping the first processed fruit and/or vegetable batch, to thereby produce a first processed fruit and/or vegetable pulp;

a pulping step for substantially pulping a second whole fruit and/or vegetable batch, to thereby produce a second whole fruit and/or vegetable pulp;

an extraction step for extracting juice from the second whole fruit and/or vegetable pulp;

optionally, at least one spoilage prevention step for preventing or reducing spoilage;

a mixing step for mixing the juice extracted from the second whole fruit and/or vegetable pulp with the first processed fruit and/or vegetable pulp, to produce a juice-pulp mixture;

a pulp liquefaction step for liquefaction of the juice-pulp mixture and to lower the viscosity, wherein said pulp liquefaction step includes subjecting the juice-pulp mixture to one or more macerating enzymes;

at least one homogenisation step for homogenising the juice-pulp mixture to produce a beverage homogenate; and

a beverage preparation step comprising preparing a beverage from the beverage homogenate, wherein said beverage contains substantially the entire edible part of whole fruit and/or vegetable and wherein the beverage is configured to have a viscosity between about 50 cP and about 500 cP.

2. The method of claim 1, wherein the at least one homogenisation step comprises a first homogenisation step before the pulp liquefaction step and a second homogenisation step after the pulp liquefaction step.

3. The method of claim 1, wherein the pulp liquefaction step is carried out simultaneously with a first homogenisation step.

4. The method of any one of claims 1-3, wherein the macerating enzyme is selected from a group

consisting of pectinase, amylase, cellulase, hemicellulose, pectolyase, pectozyme and polygalacturonase and any combination thereof.

5. The method of claim 4, wherein the macerating enzyme is a pectinase enzyme.

6. The method of claim 5, wherein the pectinase enzyme is present at about 100 ppm.

7. The method of any one of claims 1 to 6, wherein the pulp liquefaction step is carried out at a temperature from about 45°C to about 65°C.

8. The method of claim 7, wherein the pulp liquefaction step is carried out at a temperature of about 55°C.

9. The method of any one of claims 1 to 8, wherein the least one spoilage prevention step comprises the addition of at least one antioxidant or preservative, such as ascorbic acid, to the pulp and/or the juice.

10. The method of claim 9, wherein the at least one antioxidant or preservative is present from 0.05% weight/weight to 0.15% weight/weight.

11. The method of any one of claims 1 to 10, wherein the method further comprises a pasteurisation step, carried out at 64°C for about 10 minutes.

12. The method of any one of claims 1 to 11, wherein the fruit is a pome fruit.

13. The method of claim 12, wherein the pome fruit is an apple.

14. The method of any one of claims 1 to 13, wherein the beverage is configured to comprise 50-70% weight/weight fruit pulp, 30-60% weight/weight juice of whole fruit, and 0.01-0.15% weight/weight antioxidant.

15. The method of any one of claims 1 to 14 wherein the pulping step for the second whole fruit and/or vegetable batch is performed with non-edible parts left in.