

About UV Light Process

Almost all juices are heat pasteurized or flash-pasteurized.

This is a simple and inexpensive way to extend shelf life

and insure a safe product (safe from harmful pathogens).

The downside is it destroys vitamins, essential enzymes,

and fresh taste. That is why Govinda's is using Ultra Violet

light to meet the new FDA food safety laws.

U.V. light does not destroy vitamins or essential enzymes,

and does not alter the fresh natural taste of fresh squeezed

About UV

Written by Administrator

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juice. It does, however, ensure the same level of food

safety that heat pasteurization provides.

We believe our customers will appreciate our effort to

provide them with the highest quality juice that does

not sacrifice nutritional value for extended shelf life.