

A method for juice obtaining at fruits and berries processing comprises the grinding, blending, mass pressing and juice clarification. According to the invention, grinded mass after the heating to the temperature of 40-42 °C in the regime of continuous transportation is supplied to sealed vacuum chamber with pressure of 0.03-0.005 MPA with achievement of temperature of adiabatic boiling of liquid fraction of the material with formation of vapor phase.

The technical result consists in the destroying of intercell structures and cell envelopes, which results in the increasing of juice yield from the material, improving of pressing conditions, juice clarification and production quantity.