

Tribest®



# JUICING TECH 101

TYPE OF JUICER	CENTRIFUGAL	VERTICAL SINGLE AUGER	HORIZONTAL SINGLE AUGER	TWIN-GEAR HORIZONTAL PRESS	HYDRAULIC PRESS
IMAGE					
DESCRIPTION	<ul style="list-style-type: none"> <li>• Uses high-speed shredding action to pull apart pulp and juice</li> </ul>	<ul style="list-style-type: none"> <li>• Uses gravity to feed a vertical auger to crush and press juice with minimal heat and oxidation</li> </ul>	<ul style="list-style-type: none"> <li>• Uses a horizontal auger to crush and press juice with minimal heat and oxidation</li> </ul>	<ul style="list-style-type: none"> <li>• Uses a stainless steel twin gears to masticate and press juice for the ultimate in nutrient extraction and preservation</li> </ul>	<ul style="list-style-type: none"> <li>• Uses a high-speed blade to shred and then hydraulic press juice inside of a bag in a 2-step process</li> </ul>
BENEFITS	<ul style="list-style-type: none"> <li>• Low cost</li> </ul>	<ul style="list-style-type: none"> <li>• Small footprint and easiest to use</li> </ul>	<ul style="list-style-type: none"> <li>• Allows for more functions like ice creams and nut butters</li> </ul>	<ul style="list-style-type: none"> <li>• Offers maximum juice quality and yield from produce due to complete mastication</li> <li>• Ceramic bio-magnetic core offers 3-day juice shelf life</li> </ul>	<ul style="list-style-type: none"> <li>• Provides high juice yield</li> </ul>
DRAWBACKS	<ul style="list-style-type: none"> <li>• Speed and friction denature juice through rapid oxidation and causes immediate break-down of important health benefits of juice like the enzymes, and vitamin mineral content</li> <li>• Cleanup takes longer</li> </ul>	<ul style="list-style-type: none"> <li>• Compact Vertical Juicers: Good for entry level juicers but not ideal for large volumes of green juice daily or weekly due to smaller motor size</li> </ul>	<ul style="list-style-type: none"> <li>• Larger footprint than the vertical single auger</li> </ul>	<ul style="list-style-type: none"> <li>• Heavier machine</li> </ul>	<ul style="list-style-type: none"> <li>• Bags need to continually be replaced</li> <li>• Shredded friction before press denatures juice due to heat</li> <li>• Pricing</li> </ul>
TRIBEST INNOVATIONS		<ul style="list-style-type: none"> <li>• The Shine Vertical Juicer is the best entry-level juicer for beginners, offering a compact size, affordable price, and powerful performance.</li> <li>• The Slowstar Vertical Juicer offers a duo-blade auger for twice as much cutting before the press offering 10-12 percent more juice than other juicers in its class. The Slowstar also offers a secondary attachment to help customers enjoy nut butter, ice creams and more.</li> <li>• Similar to the functionality of a horizontal machine.</li> </ul>	<ul style="list-style-type: none"> <li>• Solostar offers juices that are finer than vertical models and increased yields when juicing leafy greens</li> <li>• Solostar is also easily broken down into two sections for easy storage.</li> </ul>	<ul style="list-style-type: none"> <li>• The Greenstar line allows for maximum juice shelf life (72 hours per independent lab studies), 10 percent higher juice yield than other horizontal slow juicers, and is the quietest horizontal masticating juicer on the market.*</li> <li>• The Greenstar line also offers a superior quality juice, with higher nutrient content, due to the masticating juicing technology employed by the twin gears with bio ceramic magnetic core.</li> </ul> <p><small>*Based on independent lab results.</small></p>	



# GREENSTAR BENEFITS

## MACHINE ENGINEERING



### Bio-ceramic Magnetic Twin Gears

- Two Twin Gears that are comprised of a patented bio-ceramic magnetic core helping to restructure the water molecule of the juice and prolong the shelf life of active juice ingredients.
- Gears are constructed using surgical steel and a non-plastic polymer that does not leech harmful chemicals into the juice.
- Gears are sturdy allowing for a long juicing life-span.
- Magnetic gears support optimal removal of heavy metal residue from pesticides from juice expelling it into the pulp.



### Horizontal Juicing Functions

- Horizontal construction allows for the easy rotation of juicing screens.
- There is a blank screen for creating sorbets, nut butters, chutneys and more.
- The machine also comes with a fine a coarse screen that may be changed out based on the density of your favorite juicing combinations.
- The horizontal function passes the juice through a clarification process as it comes to the screen allowing for a finer juice with less fiber particles.

**110  
RPM**

### Low RPM Juicing

- The Greenstar Juices at the low speed of 110 revolutions per minute, keeping the juice at an ambient temperature during the juicing cycle. Independent lab reports show that juices from commonly juiced apple, carrots and beets raised by only 1/10 of a degree during the juicing process. This retains the maximum nutrient benefit of the juice.
- Low RPM juicing ensures that the maximum pressure will be applied to each food product entering into the masticating system and provide the greatest yield of juice possible in this juicing system. The Greenstar yields on average more that 10 percent more juice from the same produce as other single auger horizontal juicers.



### Quiet Juicing

- The Greenstar Line also tested at the lowest decibel rating compared with other juicers in its class. This eliminates the noise disruption caused by other juicers during the juicing process.
- The Greenstar Elite and Pro low decibel reading makes it an ideal solution for juice bars and other settings where customers are looking for fresh ready-made juice.

# GREENSTAR BENEFITS

## JUICE OUTPUT



### Larger Volume of Juice

Juicing output is improved with Greenstar juicing technology. Due to the twin-gear masticating horizontal system, produce is completely juiced leaving a very dry pulp and providing more juice per pound than horizontal single auger juicing machines by 10% on average. The higher yields lead to long-term savings on expensive produce costs.

### Better Taste

Due to the low rpm, no friction, no heat technology employed by the Greenstar the final juice taste is closer to the natural flavor of the ingredients being juiced. Heat and friction commonly modify the natural flavors of produce when it is juiced. For example, greens become more bitter and citrus more sour when heat is applied. Greenstar juices also score a higher pH making the juice sweeter to the taste.

### Better Texture

The horizontal structure and the benefit of the twin-gear juicing system allows your juice optimal pressing and straining resulting in a finer texture of final juice product. Many machines provide a coarser juice structure that may need to be strained to refine the juice. With the Greenstar straining is rarely necessary.

### Higher Quality of Juice

Laboratory test data shows that the Greenstar juicing system can extract up to 19 times more nutrients than its competitors. Not only do you get more juice, it's better for you too.



# GREENSTAR BENEFITS

## CUSTOMER EXPERIENCE

### LONGEST WARRANTY

- Greenstar has the longest customer warranty in its class, up to 15-years.
- This juicer uses durable stainless-steel twin gears to create juice.

### ONLY JUICE TWICE A WEEK

- Lifestyle Customers benefit in their lifestyle from the 72-hour shelf life of the juice from the Greenstar by reducing their time juicing.
- With the Greenstar, it is possible to comfortably juice 2-3 times weekly and store the fresh nutrient dense juice until the next juicing preparation.

### BEST PRODUCT VALUE

- Save money in the long term: a 10% higher yield means a 10% savings on your grocery bill.
- The Greenstar juicing system is laboratory proven to extract up to 19 times more nutrients than some of its competitors. More nutrients equals better health.
- The durable stainless steel construction of the Greenstar juicing system means that it does not have to be replaced for many, many years.

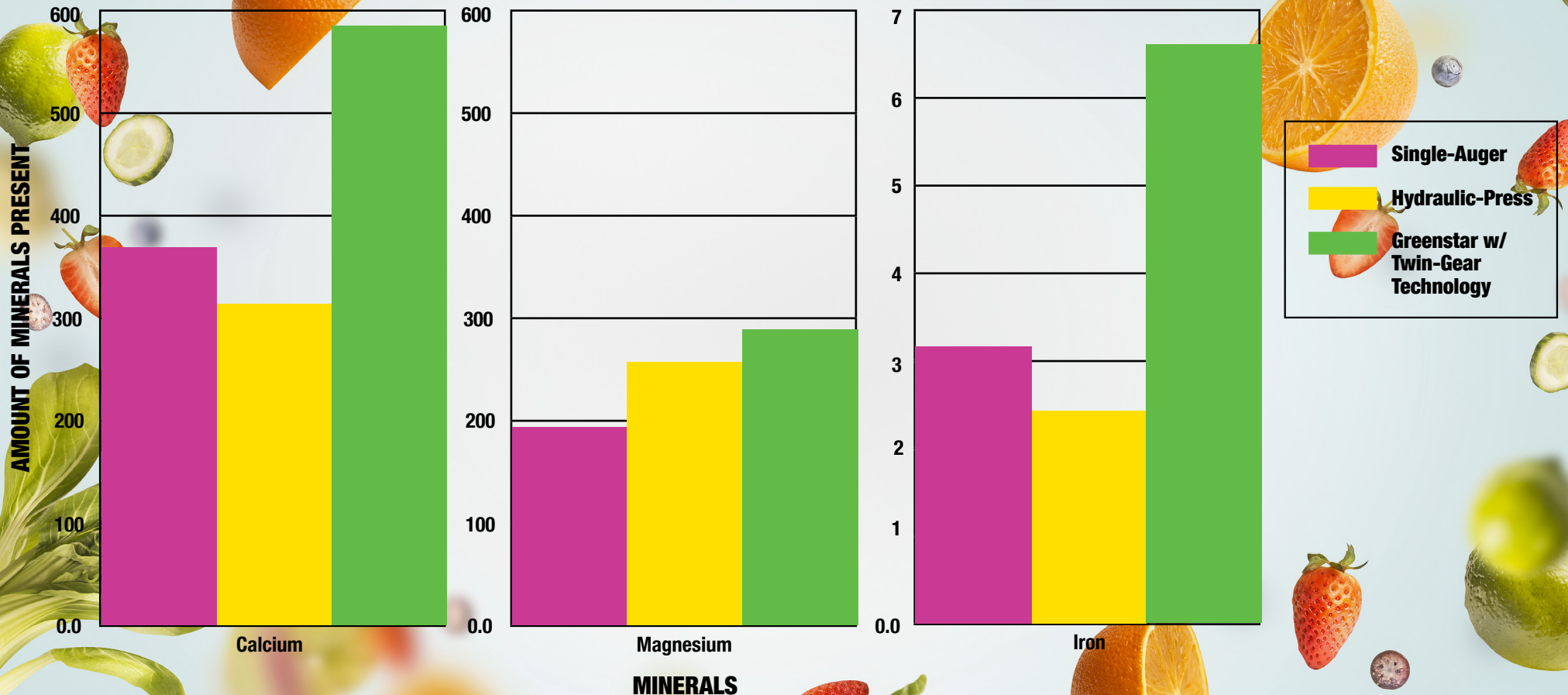
### MAXIMUM FUNCTIONALITY

- The Greenstar series allows for many varying uses of the juicer. You can juice and create solid food preparations like nut butters, sorbets, and more.
- Additionally, the Greenstar can juice hard to juice items like wheat-grass, melon with the skin and the seeds and celery creating versatile juicing options for customers.

# GREENSTAR LAB TEST RESULTS

## MINERALS PRESENT IN GREEN JUICE

Amount Of Minerals Present In Green Juice  
Produced By Four Different Types Of Juicers



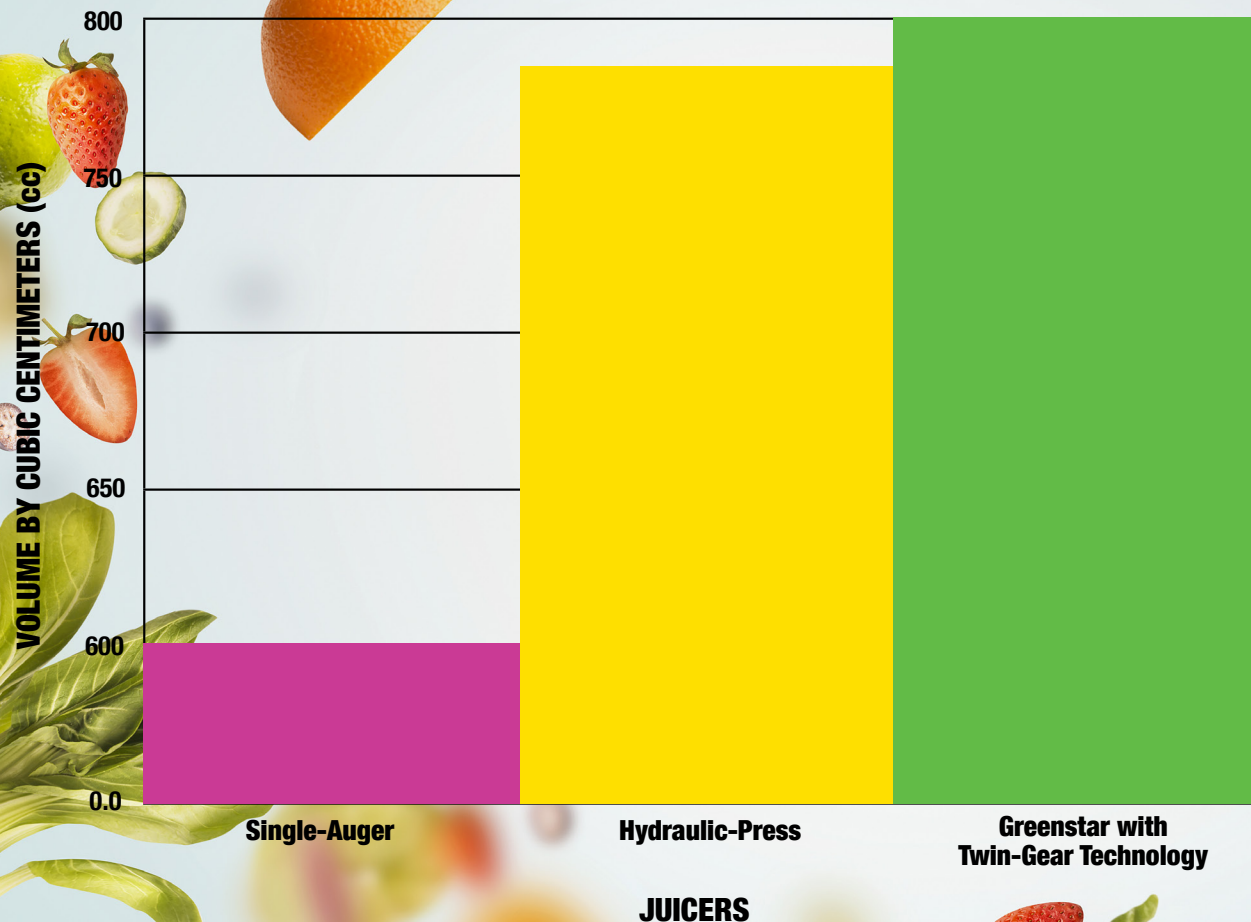
**The Greenstar Juicer with its Twin-Gear Technology produced 40-50% more Calcium, 35-45% more Magnesium, and 90-100% more Iron than the single-auger juicer and the hydraulic-press juicer.**



# GREENSTAR LAB TEST RESULTS

## GREEN JUICE VOLUME

Volume of Green Juice Produced By  
Four Different Types of Juicers



**GREEN JUICE INGREDIENTS  
USED IN TEST:**

**Chard  
Parsley  
Celery  
Kale  
Sunflower Sprouts**

**The Greenstar Juicer with its Twin-Gear Technology produced the most volume of juice (800 cc) compared to the single-auger juicer (600 cc) and the hydraulic-press juicer (780 cc).**



# GREENSTAR OPINION LEADERS



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These are some of the industry thought leaders that have been choosing the Greenstar line over the past 30 years.

