The sugar industry is slowly trending towards an ultimate global market. Sugar processors face increasing world competition and the need to increase process efficiency while simultaneously managing limited capital funds. The Juice Conditioning System was formed around patented technology recognizing that early removal of non-sugars from the process can significantly enhance the recovery of sugar, and can have a broad impact on the remaining process steps. This presentation will be an introduction to the Juice Conditioning System and will also highlight the results from a pilot trial, which showed improvements in thin juice color and purity.