

# Kuvings Launches Consumer Education Series on Juicing vs. Blending with AUTO10 and CB1000

IL, UNITED STATES, August 29, 2025 /EINPresswire.com/ -- Should you juice or blend? [John Kohler](#) from Discountjuicers compares the Kuvings AUTO10 Slow Juicer and the Kuvings CB1000 Vacuum Blender to help you decide.

Juicer vs Blender Showdown: Which One Saves More Time & Nutrients?

Premium kitchen appliance brand Kuvings introduces its latest innovations — the AUTO10 Slow Juicer and the CB1000 Vacuum Blender — empowering consumers to choose the healthiest way to enjoy fruits and vegetables.

In a recent product comparison, nearly 5 pounds of carrots were juiced effortlessly with the AUTO10's industry-leading 4.2L hopper, while the CB1000 Vacuum Blender created a nutrient-packed superfood smoothie with berries and greens — retaining freshness through cutting-edge vacuum technology.

Key Highlights:

□ AUTO10 Slow Juicer: Enables hands-free, bulk juicing with minimal prep. By



Blend or Juice? by Discountjuicers.com



Juicer VS Blender Showdown by John Kohler

removing insoluble fiber, it enhances nutrient absorption such as beta-carotene.

□ CB1000 Vacuum Blender: Reduces oxidation to preserve vivid colors, fresh taste, and valuable nutrients. Delivers smoother textures and longer-lasting smoothies.

Usage Guide: Juicing is ideal for carrots, leafy greens, and large-volume produce. Blending works best with berries, soft fruits, and tender greens. Vacuum blending minimizes bubbles and browning, ensuring a premium beverage experience.

Health Benefits Compared:

□ Juice: Removes insoluble fiber, allowing higher intake of vegetables and improved nutrient absorption.

□ Smoothie: Retains fiber, supports satiety, and helps stabilize blood sugar.

Bottom Line: Both methods are beneficial — the choice depends on personal health and dietary goals. Through continuous innovation, Kuvings empowers consumers to embrace a healthier lifestyle by unlocking the full potential of fruits and vegetables.

The pulp amount found in juice is the biggest difference between a juicer and a blender. If sugar intake is one of the concerns you have, it would be best to opt in for foods that are low in sugar when juicing. It will all depend on your diet needs, but without all the extra insoluble fibers you can take in a large amount of vegetables without filling up your stomach and the juice will have more clean concentrated taste. Plus you still keep all the soluble fibers in the juice. There are many different benefits to both blending and juicing!



Juice (Left) vs Smoothie (Right)

## Vacuum Benefits

Kuvings®

### Improve the quality of blended juice

Blending of ingredients using the vacuum function that removes air reduces oxidation and delays spoilage of ingredients to improve.



Vacuum Benefits : Improve the quality of blended juice

Both are good options and you just have to find what you need for your diet plans!  
So, are You Team Juice or Team Blend?

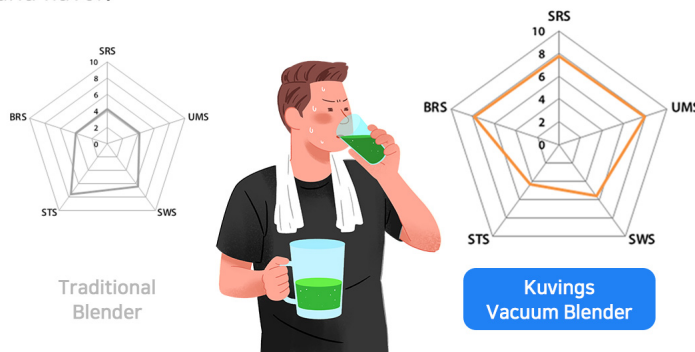
Kuvings Marketing  
Kuvings  
[email us here](#)

# Vacuum Benefits



## Comparison of taste using electronic tongue

The analysis on patterns of juice taste, Kuvings' vacuum blender made juice with wider areas of a radial graph and a rich taste and flavor.



\* E-tongue system used : ASTREE electronic tongue(Alpha M.O.S., Toulouse, France)

\* Sensor : SRS(sour), STS(salty), UMS(umami), SWS(sweet), BRS(bitter)

\*Source : Bio Research Institute, NUC Electronics Co., Ltd., South Korea

Vacuum Benefits : Comparison of taste using electronic tongue

This press release can be viewed online at: <https://www.einpresswire.com/article/844239443>

EIN Presswire's priority is source transparency. We do not allow opaque clients, and our editors try to be careful about weeding out false and misleading content. As a user, if you see something we have missed, please do bring it to our attention. Your help is welcome. EIN Presswire, Everyone's Internet News Presswire™, tries to define some of the boundaries that are reasonable in today's world. Please see our Editorial Guidelines for more information.

© 1995-2025 Newsmatics Inc. All Right Reserved.