

# Cuisinart™

INSTRUCTION BOOKLET



**Pulp Control Citrus Juicer**

**CCJ-500C**

For your safety and continued enjoyment of this product, always read the instruction book carefully before using.

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# IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed including the following:

1. **Read all instructions.**
2. To protect against risk of electrical shock do not put the juicer in water or other liquid.
3. Close supervision is necessary when any appliance is used by or near children.
4. Unplug from outlet when not in use, before putting on or taking off parts, and before cleaning; Allow to cool before handling.
5. Avoid contacting moving parts.
6. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or is dropped or damaged in any manner.
7. The use of attachments not recommended or sold by the manufacturer may cause fire, electric shock or injury.
8. Do not use outdoors .
9. Do not let cord hang over edge of table or counter.
10. Do not let cord contact hot surface, including the stove.
11. Do not use appliance for other than intended use.

# SAVE THESE INSTRUCTIONS

## FOR HOUSEHOLD USE ONLY

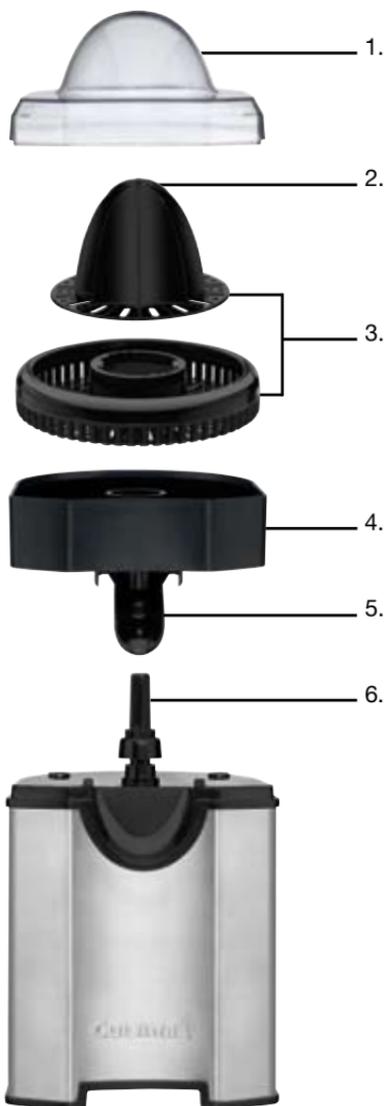
### NOTICE:

This appliance has a polarized plug (one prong is wider than the other). As a safety feature, this plug will fit into a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to defeat this safety feature.

### TABLE OF CONTENTS

Important Safeguards . . . . .	1
Features and Benefits . . . . .	2
Assembly Instructions . . . . .	2
Tips and Hints . . . . .	3
Yields . . . . .	3
Benefits . . . . .	3
Operation . . . . .	4
Cleaning and Maintenance . . . . .	4
Recipes . . . . .	5-8
Warranty Information . . . . .	9

## FEATURES AND BENEFITS



- 1. Cover:** Activates Fast-Spin feature that removes juice from pulp, and acts as a dust cover when not in use. Cover is dishwasher safe.

- 2. Juicing Reamer:** Larger cone allows you to juice a variety of fruits. Sieve allows the juice to pass through the pulp.
- 3. Adjustable Sieve Assembly:** Low, medium and high settings allow for variable pulp control.
- 4. Juice Container:** Angled container allows juice to flow directly into a glass or container.
- 5. Drip Spout:** Choose the open or closed position by pushing down or up on the spout.
- 6. Motor Base:** Sturdy motor base virtually eliminates the risk of the juicer “walking” on your countertop while in use.
- 7. Cord Storage (not shown):** Keeps countertops safe and neat.
- 8. BPA-Free (not shown):** All materials that come in contact with food or juice are BPA-free.

## ASSEMBLY INSTRUCTIONS

To use your Cuisinart™ Pulp Control Citrus Juicer, begin by:

1. Rinsing the lid, juicing cone and container – DO NOT rinse motor base. Motor base can be wiped clean with a damp cloth.
2. Placing the juice container over the spindle with the drip stopper aligned with the opening.
3. Drip spout should be in the open position.
4. Position the juicing reamer over the spindle, securing it into place.
5. Place juicer lid over the reamer.
6. Plug in power cord. Your juicer is now ready to be used.

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## TIPS AND HINTS

Choose fresh fruit that is firm, not soft – it will yield more juice.

Always wash citrus fruit before juicing to remove pesticides and residues from handling.

Room-temperature fruit will yield more juice than refrigerated fruit.

Roll fruits on the countertop with the palm of your hand a few times to increase juice yield.

Remove all seeds, but leave in pulp when using juice in baking – it will add flavour.

If a recipe calls for citrus “zest,” remove zest prior to juicing.

Freeze leftover juice in measured “juice cubes,” using ice cube trays. Thaw to use.

Choose oranges, lemons and limes with smooth, brightly coloured skin. The best are firm, plump and heavy for their size. Small brown areas on the skin (“scald” spots) will not affect flavour or juiciness. Avoid lemons/limes with hard or shriveled skin.

Lemon and lime juice can be used interchangeably in most recipes (margaritas are an exception).

Grapefruits should have thin, finely textured, brightly colored skin and be firm yet springy to palm texture. The thinner the skin, the more juice.

Hollow skins that remain after juicing citrus fruit are nice containers for desserts such as sorbets.

Sweet oranges make the best juice, but you can make orange juice from any type of orange. Sweet oranges include both juice oranges and navel oranges. Navel oranges are identifiable by their prominent navel – their thick skins are much easier to peel, and are generally seedless. Juice oranges have thinner skins, and often are chockfull of seeds.

Juice from pink grapefruit contains more vitamin A than from white grapefruit.

## YIELDS

- Grapefruit – 1 medium grapefruit is approximately 1 pound (500 g) and will yield about 1 cup (250 mL) of juice.
- Lemons – Approximately 4 to 6 lemons equal one pound (500 g) and will yield about 1 cup (250 mL) of lemon juice. One lemon yields about 3 tablespoons (45 mL) juice and 2 to 3 teaspoons (10-15 mL) zest.
- Limes – Approximately 6 to 8 medium limes equal one pound (500 g), which will yield about  $\frac{2}{3}$  –  $\frac{3}{4}$  cup (150-175 mL) of juice.
- Oranges – Approximately 2 to 4 oranges equal one pound (500 mL) and will yield about 1 cup (250 mL) of juice, 1 to 2 tablespoons (15-30 mL) zest.

## BENEFITS

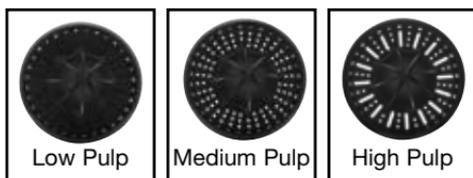
Citrus juice is an excellent source of vitamin C, but the juice begins to lose its vitamin power after squeezing. Fresh citrus juice loses 20% of its vitamin C potency within 24 hours. The best juice is “just squeezed.”

There is no comparison between the flavour of fresh lemon and lime juices and their purchased refrigerated or frozen counterparts. Fresh juice has significantly more flavour than the purchased juices and will make your finished recipes much tastier.

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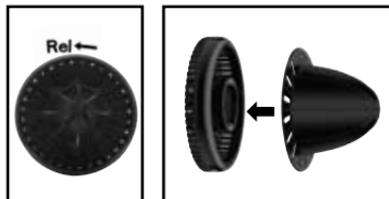
## OPERATION

1. Place juicer on a clean, dry counter.
2. Remove the cover and select low, medium or high pulp setting on the reamer/sieve assembly by rotating the cone according to the arrows.



3. Place a glass or container under 2-cup measure and no higher than 5 3/8" (13.4 cm) under the spout.
4. Make sure spout is in the open position.
5. Slice fruit horizontally.
6. Place center of citrus fruit on the center of the juicing reamer. For large and small citrus fruits, place palm of hand over the fruit.
7. Press fruit against reamer by using firm steady pressure to activate juicing mechanism.
8. If you remove the pressure, reamer may reverse direction once pressure is reapplied – this is normal and provides more even, effective juicing. Squeezing the fruit while pressing down on the reamer will extract more juice.
9. Once you feel the ribs of the reamer through the citrus rind, remove from reamer and repeat steps 5–7.
10. After approximately 1 lb. (500 g) of fruit has been juiced, the sieve will appear to be full.
11. Remove rind from reamer and place cover on top of unit. Press down on cover to activate the Fast-Spin feature. This will remove the remaining juice from the pulp and juice container.

12. Once the juice slows to a drip, release pressure to stop the Fast-Spin feature.
13. Place drip spout in the closed position and remove cup.
14. Rotate the reamer all the way to the left, to the release (Rel) position.



15. Remove the sieve assembly from the juicing container, with one hand on the sieve and the other on the reamer, pulling slightly to separate.
16. Rinse both parts and repeat steps 5–12 until you have the desired amount of juice.

## CLEANING AND MAINTENANCE

Always unplug your Cuisinart™ Citrus Juicer from the electrical outlet before cleaning.

Rinse juice container, reamer/sieve assembly and cover before placing on the top rack of the dishwasher. (You may desire to disassemble for optimum cleaning.)

Wipe stainless steel housing with a damp cloth (such as a microfiber cloth).

Never put the motor housing in water or other liquid to clean.

Unused cord can be easily pushed back into the base to keep counters neat and safe.

Place clean juice container, reamer and cover back on unit.

Maintenance: Any other servicing should be performed by an authorized service representative.

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## RECIPES

### Fresh Lemonade/ Fresh Limeade

*A tangy thirst quencher.*

Makes about 2 quarts (1.9 L)

- $\frac{3}{4}$  cup (175 mL) cold water
- $\frac{3}{4}$  cup (175 mL) granulated sugar
- 1 cup (250 mL) fresh lemon or lime juice
- 1 litre/quart cold water or seltzer (for sparkling lemonade)
- ice cubes
- thin lemon or lime slices
- fresh mint leaves (optional garnish)

Combine the cold water and sugar in a 2-quart (1.9 L) saucepan. Bring to a boil over high heat, then reduce the heat to low and simmer until the sugar is dissolved. Remove from the heat and let cool. (This is called a “simple syrup”, and can be prepared ahead in quantities and kept refrigerated. For one pound (500 g) of lemons – 1 cup (250 mL) juice – use 1 cup (250 mL) simple syrup.)

Combine juice with cold simple syrup in a large pitcher. Add cold water or seltzer.

Serve in tall glasses over ice. Garnish with lemon slices and fresh mint if desired.

*Nutritional information per serving:*

Calories 80 (0% from fat) • carb. 21g • pro. 0g  
fat 0g • sat. fat 0g • chol. 0mg • sod. 5mg  
calc. 5mg • vit. C 14mg (23% DV) • fiber 0g

### Citrus Mint Iced Tea

*Perfect for a hot summer day.*

Makes 2 quarts (1.9 L)

- 3 cups (750 mL) boiling water
- 4 English Breakfast tea bags
- 12 fresh mint leaves
- $\frac{1}{2}$  to 1 cup (125-250 mL) sugar, to taste
- 1 cup (250 mL) fresh orange juice
- 1 cup (250 mL) fresh lemon juice
- 4 cups (1 L) water

Pour boiling water over tea bags and mint; let steep 5 minutes. Remove and discard tea bags and mint leaves. Add sugar and stir until dissolved. Stir in juices and water. If not serving immediately, refrigerate until ready to serve. Serve over ice.

*Nutritional information per serving:*

Calories 65 (1% from fat) • carb. 17g • pro. 0g  
fat 0g • sat. fat 0g • chol. 0mg • sod. 4mg  
calc. 6mg • vit. C 19mg (32% DV) • fiber 0g

### Fizzy Orange

*Deliciously refreshing, this fizzy beverage is a great alternative to sugar-laden sodas for both children and adults.*

Makes four 10-ounce (300 mL) servings

- 3 cups (750 mL) fresh orange juice
- 2 cups (500 mL) seltzer or club soda, chilled

Pour orange juice into a  $\frac{1}{2}$  quart (1.4 L) pitcher. Add seltzer/club soda and stir gently. Serve immediately over ice. May be garnished with a slice of orange and a mint leaf.

*Nutritional information per serving:*

Calories 84 (4% from fat) • carb. 19g • pro. 1g  
fat 0g • sat. fat 0g • chol. 0mg • sod. 27mg  
calc. 26mg • vit. C 93mg (155% DV) • fiber 0g

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## Classic Margarita

*Fresh lime juice makes an incomparable margarita.*

Makes 6 cups (1.5 L) –  
enough for eight 6-ounce (170 mL) margaritas

- 1½ cups (375 mL) cold water**
- 1½ cups (375 mL) granulated sugar**
- 2 cups (500 mL) freshly squeezed lime juice**
- 12 ounces (340 mL) tequila**
- 2½ ounces (70 mL) orange liqueur (Triple Sec, Cointreau)**
- lime wedges**
- coarse salt**
- crushed ice**
- thin lime slices**

Pour water and sugar into a 2-quart (1.9 L) saucepan. Place over medium-high heat and cook undisturbed to dissolve sugar, 10 to 12 minutes. Remove from heat and allow to cool. When completely cool, transfer to a large pitcher; stir in fresh lime juice. Add tequila and orange liqueur; stir to blend.

Rub the rims of margarita glasses with lime wedges and dip in coarse salt if desired. Fill the glasses halfway with crushed ice. Add margarita mixture to top of glass. Garnish with a thin slice of lime and enjoy.

### *Nutritional information per serving:*

*Calories 293 (0% from fat) • carb 46g • pro. 0g  
fat 0g • sat. fat 0g • chol. 0mg • sod. 4mg  
calc. 7mg • vit. C 18mg (30% DV) • fiber 0g*

## Fresh Citrus “Vinaigrette”

*Fresh orange and lemon juices replace the vinegar in this refreshing dressing. Try it on greens, or use it to create a salad with cooked rice (try a mixture of brown and wild rices), diced vegetables and chopped toasted nuts.*

Makes ⅞ cup (235 mL).

- 1 teaspoon (5 mL) orange zest, finely chopped**
- 1 teaspoon (5 mL) fresh thyme**
- 6 tablespoons (90 mL) fresh orange juice**
- 2 tablespoons (30 mL) fresh lemon juice**
- 2 teaspoons (10 mL) Dijon-style mustard**
- pinch kosher salt**
- 6 tablespoons (70 mL) “light” olive oil**

Put the zest, thyme, orange juice, lemon juice, mustard and salt into the work bowl of a food processor. Process on chop until blended, 10 seconds. With the machine running, add the oil through the small hole in the top. Process until completely emulsified.

Put the zest, thyme, orange juice, lemon juice, mustard, and salt into a small bowl. Whisk to blend. After mixture is blended, continue whisking and add the oil in a slow steady stream – continue whisking until the mixture is emulsified.

### *Nutritional information per serving (1 tbsp):*

*Calories 56 (91% from fat) • carb. 1g • pro. 0g  
fat 6g • sat. fat 1g • chol. 0mg • sod. 29mg  
calc. 3mg • vit. C 5mg (8% DV) • fiber 0g*

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## Pan-Seared Scallops with Tangerine Shallot Sauce

Serve with freshly steamed snow peas and brown rice to complete the plate.

Makes 2 servings

- 1 pound (500 g) sea scallops (diver scallops are best), tough muscle on side removed**
- flour to lightly dust scallops**
- ½ teaspoon (2 mL) kosher salt**
- ¼ teaspoon (1 mL) freshly ground black pepper**
- 2 teaspoons (10 mL) extra virgin olive oil**
- ¾ cup (175 mL) dry white vermouth**
- ¾ cup (175 mL) fresh tangerine juice**
- 1 tablespoon (15 mL) finely chopped shallot**
- 2 tablespoons (30 mL) heavy cream**

Make sure scallops are completely dry. Lightly dust tops and bottoms of scallops with flour. Sprinkle with salt and pepper. Heat oil in a 10-inch (25 cm) nonstick skillet over medium-high heat. When hot, place scallops in a single layer in the skillet and cook over medium high heat for 2–3 minutes, until golden brown – do not turn or move. Turn scallops and cook for 2–3 minutes on the other side, until golden brown and just barely firm. Transfer scallops to a warm plate and cover loosely. Do not overcook; scallops will continue to cook as they rest while sauce is prepared.

Wipe the pan clean with double thickness of paper towel. Add wine, juice and chopped shallot to the pan. Cook over medium-high heat to reduce liquid by half. When liquid is reduced, stir in heavy cream. Stir and cook until thickened and smooth. Pour half the sauce on each of two warm plates and arrange reserved scallops on the sauce to serve.

### *Nutritional information per serving:*

Calories 408 (27% from fat) • carb. 20g • pro 39g  
fat 12g • sat. fat 4g • chol. 95mg • sod. 710mg  
calc. 91mg • vit. C 36mg (60%DV) • fiber 0g

## Pink Grapefruit Cake

Similar to a pound cake. After baking, fresh grapefruit syrup is poured over the warm cake, and when cool, cake is finished with a grapefruit glaze.

Makes 16–20 servings

- butter and flour to prep pan**
- 3 cups (750 mL) all-purpose flour**
- ½ teaspoon (2 mL) baking soda**
- ½ teaspoon (2 mL) salt**
- zest of 1 medium grapefruit, finely chopped**
- 3 cups (750 mL) granulated sugar, divided**
- 1 cup (250 mL) unsalted butter, cut into 1-inch (2.5 cm) pieces, at room temperature**
- 6 large eggs**
- 1 cup (250 mL) plain nonfat or lowfat yogurt**
- 1 teaspoon (5 mL) almond extract**
- ½ teaspoon vanilla (2 mL) extract**
- ¾ cup (175 mL) fresh pink grapefruit juice, divided**
- 2 cups (500 mL) powdered sugar**

Preheat the oven to 350°F (180°C). Butter and flour a 10-inch (25 cm) tube or Bundt pan. Put the flour, baking soda and salt in a medium bowl and stir to blend; reserve.

Put the zest, 2½ cups (625 mL) of the granulated sugar, and the butter in a large bowl. Using a hand mixer, mix the sugar, butter and zest on low speed for 30 seconds to combine. Mix on medium speed until creamed and light – about 3½ to 4 minutes. Scrape the bowl. Add the eggs, yogurt, and extracts; mix on low speed until well blended, about 1 minute. Scrape the bowl. Add the dry ingredients and mix on low speed for 30 seconds. Scrape the bowl and mix until completely blended, about 30 to 40 seconds. Transfer the batter to the prepared pan and spread evenly. Bake in the preheated 350° F (180°C) oven until a tester inserted in the center comes out clean, 65 to 75 minutes. While the cake is in the oven, prepare the syrup by combining ½ cup (125 mL) of the grapefruit juice with the remaining ½ cup (125 mL) of granulated

sugar in a small saucepan. Cook over medium heat until the sugar is dissolved, 3 to 5 minutes; keep warm and reserve.

Cool cake in pan on a rack for 5 minutes, then turn out onto the rack; wash and dry the pan. Prick the top and sides of the cake with a cake tester and return it to the pan. Prick the bottom of the cake with the cake tester. Pour the warm grapefruit syrup slowly over the cake, allowing the cake to absorb the syrup. When the syrup has been absorbed, turn the cake out onto the rack to cool completely.

Combine the powdered sugar with the remaining grapefruit juice and stir until blended and smooth. Drizzle the pink grapefruit glaze over the cooled cake. Let rest 30 minutes before cutting.

**Nutritional information per serving:**

Calories 344 (28% from fat) • carb. 58g • pro 5g  
fat 11g • sat. fat 6g • chol. 89mg • sod. 116mg  
calc. 37mg • vit. C 4mg (6% DV) • fiber 1g

## Lemon Pudding Cakes

*This dessert magically becomes 2 layers when baked, pudding topped with a sponge cake.*

Makes 8 servings

**cooking spray**

**zest of 1 lemon, finely chopped**

- 1 cup (250 mL) granulated sugar, divided**
- 2 tablespoons (30 mL) unsalted butter, room temperature**
- 1/3 cup (75 mL) freshly squeezed lemon juice**
- 3 large egg yolks**
- 1 1/2 cups (375 mL) whole milk**
- 4 large egg whites**
- 1/6 teaspoon (.5 mL) salt**
- 1/3 teaspoon (1.5 mL) cream of tartar**
- 4 tablespoons (60 mL) all-purpose flour powdered sugar**

Preheat the oven to 350° F (180°C).

Lightly coat eight 6-ounce (170 g) ramekins with cooking spray.

Put the zest, 1/4 cup (50 mL) of the sugar and the butter in a medium bowl. Using a hand mixer, mix on low speed until blended.

Add remaining sugar, lemon juice, egg yolks, and milk. Mix on low speed until combined, about 30 to 40 seconds. The mixture may look curdled – that is okay. In a clean bowl, beat the egg whites, salt and cream of tartar with clean beaters/whisk attachment until stiff but not dry. Gently fold the egg whites into the lemon mixture. Divide the mixture among the prepared ramekins. Place the ramekins in a shallow pan and add boiling water until it reaches halfway up the sides of the ramekins. Place the pan in the preheated 350° (180°C) oven and bake for 45 minutes. Remove carefully from the hot water bath and place on a rack to cool.

May be served warm or cold. May be served in the ramekins or loosen the edge of each cake with a thin bladed knife, invert and serve on a dessert plate – the pudding will then be on top. Sprinkle with powdered sugar for garnish.

**Nutritional information per serving:**

Calories 207 (33% from fat) • carb. 30g • pro. 5g  
fat 8g • sat. fat 4g • chol. 98mg • sod. 103mg  
calc. 67mg • vit. C 1mg (2% DV) • fiber 0g

## Tangy Citrus Sorbet

*Tangy Citrus Sorbet makes a refreshing ending to a rich meal.*

Makes about 1 quart (950 mL)

- 1 1/2 cups (375 mL) granulated sugar**
- 1/2 cup (125 mL) water**
- 2 1/4 cups (550 mL) tangerine juice**
- 1/2 cup (125 mL) lemon juice**
- 2 tablespoons (30 mL) tangerine**
- 1 tablespoon (15 mL) lemon zest, finely chopped**

Combine sugar and water in a small saucepan over medium high heat; cook until sugar is dissolved. Allow to cool completely. Stir in zests and juices. Freeze in Cuisinart™ Ice Cream-Frozen Yogurt and Sorbet Maker, 20 to 25 minutes.

**Nutritional information per serving:**

Calories 239 (1% from fat) • carb. 62g • pro. 1g  
fat 0g • sat. fat 0g • chol. 0mg • sod. 2mg  
calc. 23mg • vit. C 42mg (70% DV) • fiber 0g

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## LIMITED THREE-YEAR WARRANTY

This warranty supersedes all previous warranties on this Cuisinart™ product. This warranty is available to consumers only. You are a consumer if you own a Cuisinart™ product that was purchased at retail for personal, family or household use. This warranty is not available to retailers or other commercial purchasers or owners. We warrant that this Cuisinart™ product will be free of defects in material or workmanship under normal home use for three years from the date of original purchase.

For warranty purposes, we would like to suggest that you register your product on-line at [www.cuisinart.ca](http://www.cuisinart.ca) to facilitate verification of the date of original purchase. However, should you not wish to register on-line we recommend the consumer to maintain original receipt indicating proof of purchase. In the event that you do not have proof of purchase date, the purchase date for purposes of this warranty will be the date of manufacture.

When calling our Authorized Service Centre for in warranty service please make reference to your model number and the manufacturing date code. This information can be found in the rating area on the body or underneath the base of your unit. The model number will follow the word Model: CCJ-500C. The manufacturing date code is a 4 or 5 digit number. Example, 71011 would designate year, month & day (2007, October 11th).

If your Cuisinart™ product should prove to be defective within the warranty period, we will repair it or, if we think it necessary, replace it. To obtain warranty service, please call our Consumer Service Centre toll-free at 1-800-472-7606 or write to:

**Cuisinart**  
**100 Conair Parkway**  
**Woodbridge, ON. L4H 0L2**

To facilitate the speed and accuracy of your return, please also enclose \$10.00 for shipping and handling of the product. Please also be sure to include a return address, description of the product defect, product serial number, and any other information pertinent to the product's return. Please pay by cheque or money order.

**NOTE:** For added protection and secure handling of any Cuisinart™ product that is being returned, we recommend you use a traceable, insured delivery service.

Cuisinart cannot be held responsible for in transit damage or for packages that are not delivered to us. Lost and/or damaged products are not covered under warranty.

Your Cuisinart™ product has been manufactured to strict specifications and has been designed for use with Cuisinart™ authorized accessories and replacement parts for your model.

These warranties expressly exclude any defects or damages caused by accessories, replacement parts or repair service other than those that have been authorized by Cuisinart. These warranties exclude all incidental or consequential damages.

### **BEFORE RETURNING YOUR CUISINART PRODUCT**

**Important:** If the nonconforming product is to be serviced by someone other than Cuisinart's Authorized Service Centre, please remind the servicer to call our Consumer Service Centre to ensure that the problem is properly diagnosed, the product serviced with the correct parts, and to ensure that the product is still under warranty.

# Cuisinart®

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Cafetières



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Robots de cuisine



Toasters  
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Cookware  
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Grills  
Grils

Cuisinart™ offers an extensive assortment of top quality products to make life in the kitchen easier than ever. Try some of our other countertop appliances and cookware, and Savor the Good Life™.

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