



An Innovation in the Food & Beverage Industry



What is HPP?

High Pressure Processing (HPP) is a process that uses high pressure water to keep foods safe from bacteria like listeria, salmonella, and e-coli. HPP is an all-natural technique that protects food from bacteria and reduces food waste by extending the product's shelf life.

How is HPP Different Than Pasteurization?

Unlike traditional pasteurization, HPP does not use heat to kill bacteria. Instead, this technique uses high amounts of pressure to kill any bacteria that could live in the packaging. HPP avoids damaging vitamins and anti-oxidants, as well as preserves the color and texture of the product.

Isn't Processing Foods a Bad Thing?

Not always! While processing foods is usually considered a negative, processing with HPP is different. Since HPP is an all-natural processing technique, it extends shelf life without using items such as sugar, salt, or fats. In addition, it allows for the removal of preservatives or shelf life prolonging chemicals from products while still keeping food safe from bacteria.

Click here or visit <https://youtu.be/hUOudzzfSwc> to learn more about High Pressure Processing!

How Does HPP Work?

HPP uses high pressure water to keep food safe. Packaged food items are placed in the HPP machine where it surrounds the items with 87,000 PSI or 6,000 BAR of water—the equivalent of over 15 elephants stacked on top of a water bottle. Under this amount of pressure, bacteria such as listeria, salmonella, and e-coli are crushed and cannot survive.

What Types of Food Can Be Processed With HPP?

- Seafood
- Meats
- Dips & Spreads
- Salsa
- Hummus
- Dressings & Sauces
- Cheeses
- Fruits
- Juices
- Wet Salad
- And Much More!