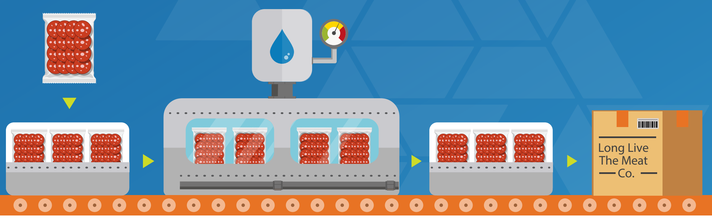
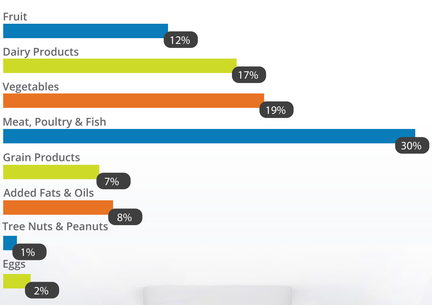
ENSURING REFRIGERATED FOOD GETS TASTED, NOT WASTED

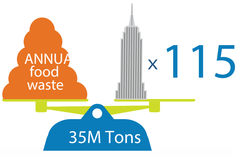
WITH HIGH PRESSURE PROCESSING (HPP)



Waste occurs in every kind of food



Weighing down the world



Expanding our landfills

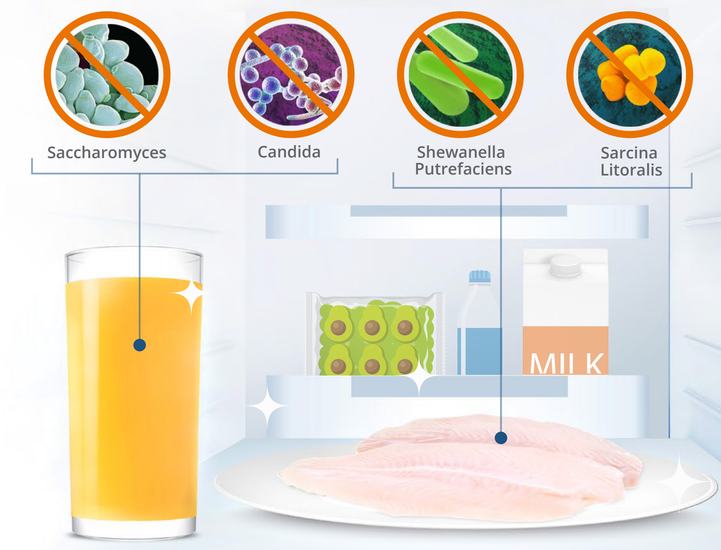
Exhausting Earth's energy

And burning billions of bucks

That Stinks!

High Pressure Processing (HPP), which leverages water pressure to inactive foodborne pathogens and spoilage organisms, uses a cold pasteurization process to enhance the safety of refrigerated foods and significantly prolong (oftentimes double or more) product shelf-life. This shelf-life extension occurs without the use of chemicals, heat or preservatives that can compromise nutritional value and alter the natural flavor profile. The fact that products stay fresher longer reduces waste and spoilage and can increase food and beverage manufacturers' profits.

Spoilage Organisms Addressed by HPP



While the issue of food waste is a grave global problem, we all have a piece of the puzzle to solve it. The United States set an aggressive goal of cutting food waste in half by 2030. By reducing the amount of food produced, rethinking the over and out mindset, and inactivating spoilage organisms to extend product shelf-life, producers, retailers and consumers can work together to achieve it.

To learn more about how Universal Pure can help advance your food safety and food waste reduction initiatives, support cleaner label efforts or otherwise strengthen your brand equity, email info@universalpure.com

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