

# THE GROWING ENTHUSIASM FOR HIGH PRESSURE PROCESSING (HPP)

High Pressure Processing (HPP), a non-thermal food preservation process that inactivates harmful bacterial and food spoilage microorganisms, has been recognized as the **fastest growing technology for the next decade** in North America and Europe.

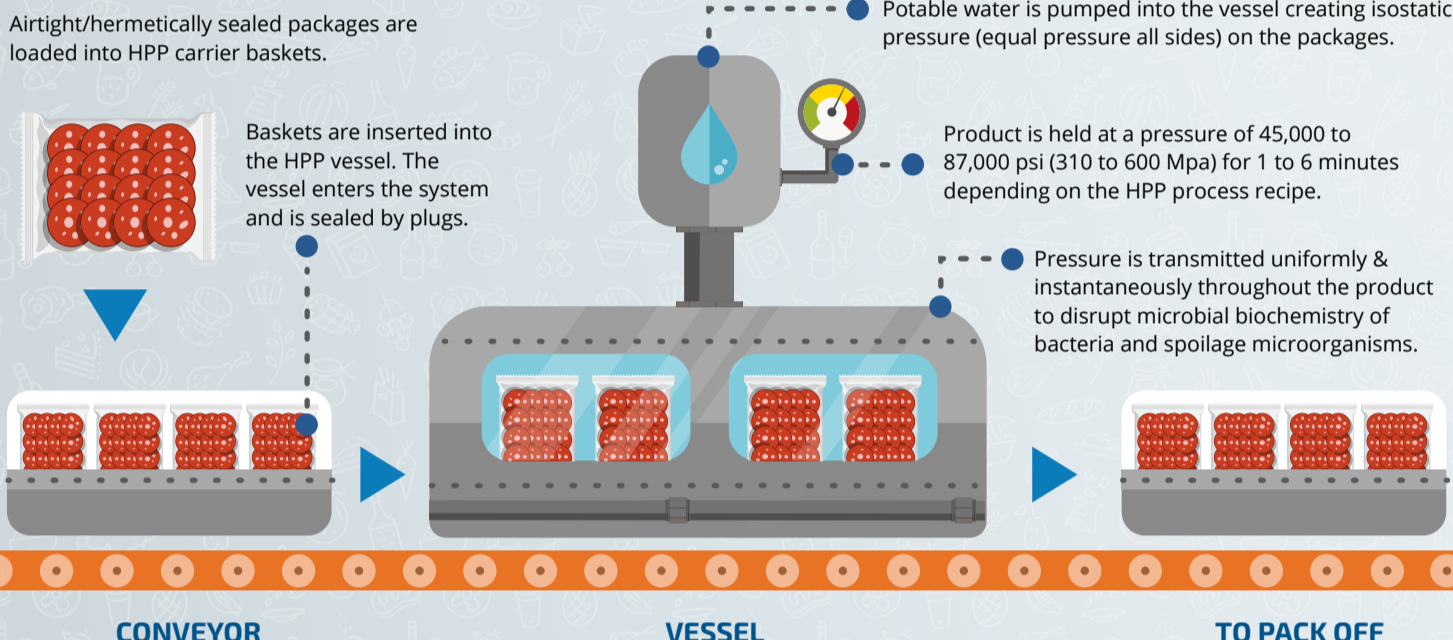
## HPP is used on:

- RTE Proteins
- RTC Proteins
- Meat Tenderization
- Fast Marinating Meats
- Salsa
- Hummus
- Beverages
- Dressings
- Raw Pet Food
- Avocado/Guacamole
- Dips and Sides
- Wet/Spoonable Salads
- Prepared Meals
- Seafood

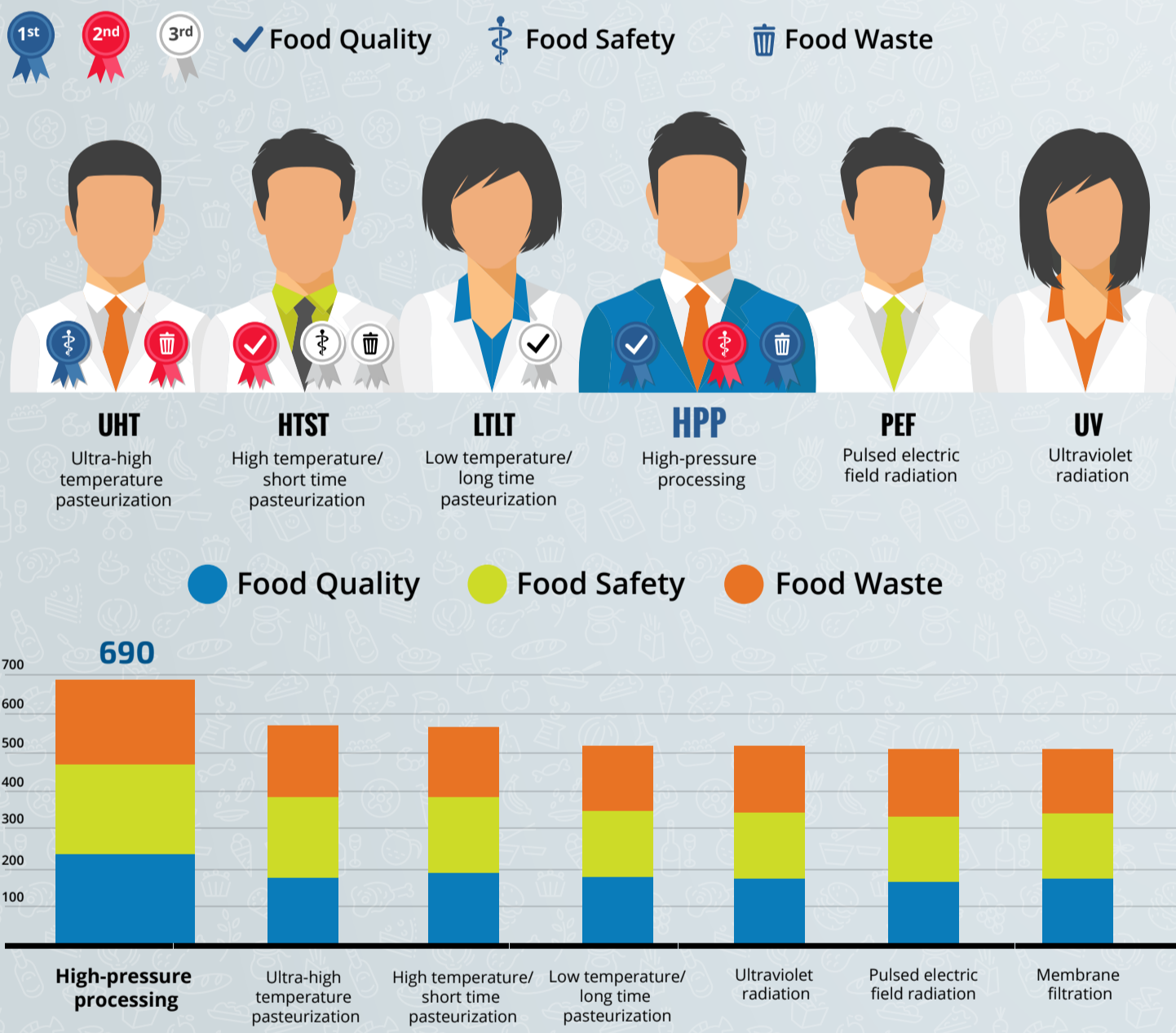
## Top-ranked Benefits of HPP

- Make food safer by killing pathogens
- Pasteurize products **within their packaging**
- Develop **cleaner-labels**
- Extend shelf life
- Preserve nutrients
- Reduce food waste

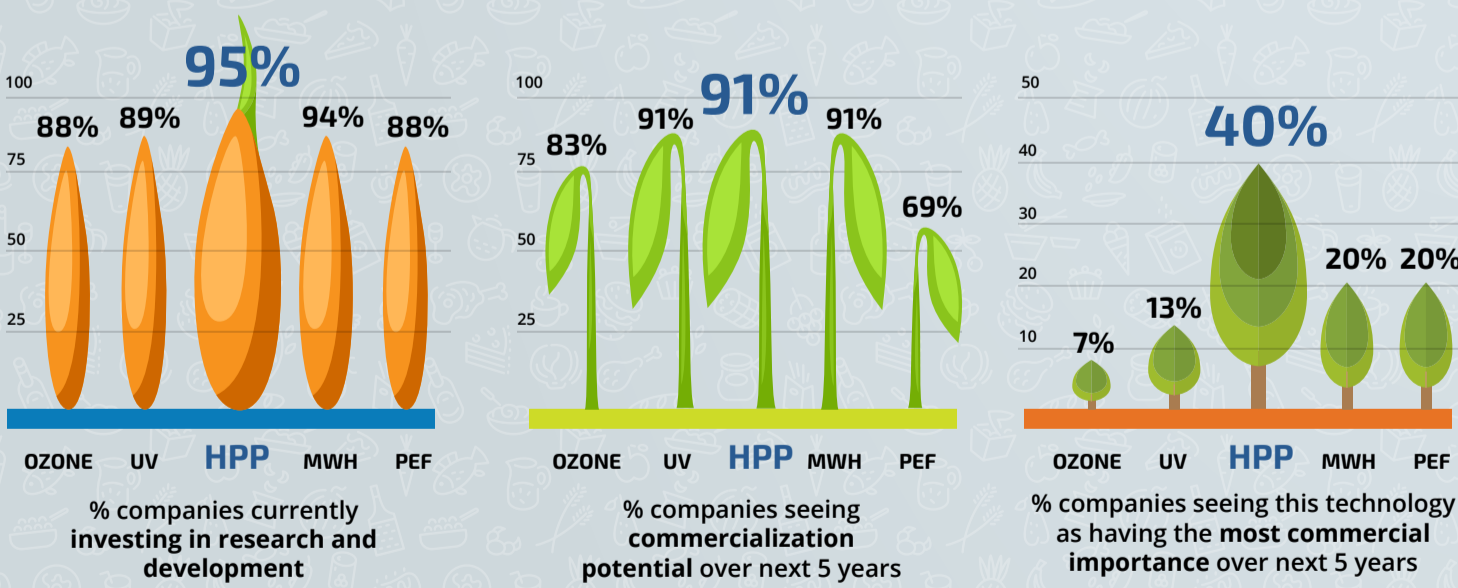
## How HPP Works?



## Positive Impact of Top Types of Pasteurization<sup>1</sup>



## R&D and Commercialization Potential of Top Pasteurization Types<sup>2</sup>



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SOURCES:  
 1. High Pressure Processing Survey." Universal Pure, October 2016.  
 2. Hermann, C. et al. Mapping trends in novel and emerging food processing technologies around the world. Innovative Food Science and Emerging Technologies. 2015;06(007)  
<http://www.sciencedirect.com/science/article/pii/S1466856415001162>.

