# **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



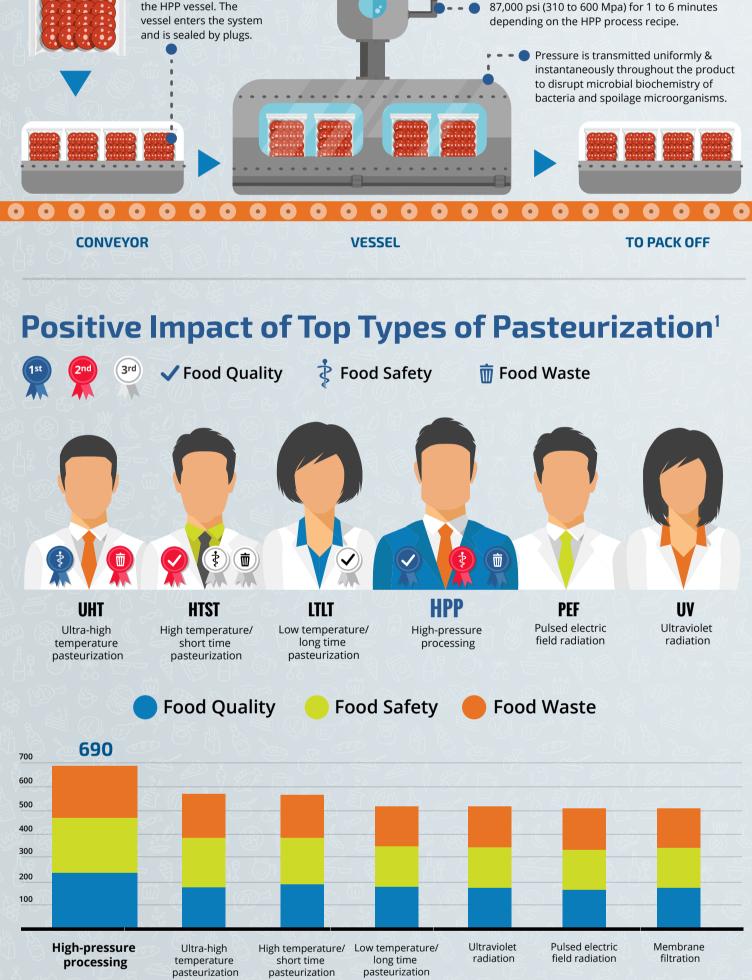
Reduce food waste

## **How HPP Works?**

Airtight/hermetically sealed packages are loaded into HPP carrier baskets.



Potable water is pumped into the vessel creating isostatic pressure (equal pressure all sides) on the packages.

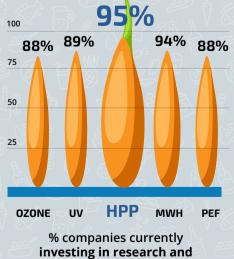


Favorability ratings from refrigerated and frozen food industry workers concerning three benefits (top score would be 915)

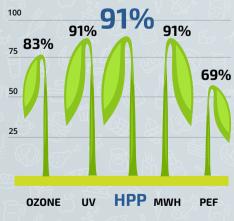
# **R&D** and Commercialization Potential of **Top Pasteurization Types**<sup>2</sup>

100

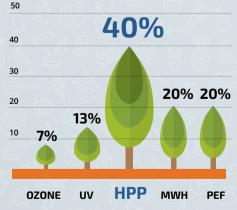




development



% companies seeing commercialization potential over next 5 years



% companies seeing this technology as having the most commercial importance over next 5 years

### Get plugged into **Universal Pure's** free webinars

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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.

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