



High Pressure Processing (HPP) & Ice Cream Ingredients





High Pressure Processing

High Pressure Processing (HPP) is a unique food preservation method that utilizes cold water and high pressure (up to 87,000 psi) to add a layer of food safety and to enhance **ice cream ingredients** without the need for additives for product texture and mouthfeel.





The effectiveness of the HPP process depends on the amount of pressure applied, vessel holding time, temperature, product type, and targeted product outcome.

Unlike chemical and thermal treatments that can compromise flavor, vitamins, and nutrients, HPP is a non-thermal process. Without the use of heat, the product's original qualities remain intact.

HPP enhances food safety, while providing consumers with fresh and more natural products.

Benefits of HPP for Ice Cream Ingredients

Ice cream manufacturers can leverage HPP to add an additional layer of food safety and to enable cleaner labels. HPP has the potential to grow in the ice cream category due to the following benefits:

-  Naturally Increases the viscosity of ice cream mixes
-  Reduces the need for added fats and emulsifiers
-  Extends shelf-life of fruit puree ingredients for expanded distribution
-  Enables cleaner labels without the need of preservatives or chemicals

HPP can help provide lower-fat, more natural options for ice cream mixes, while improving the taste and texture of the final product.

