

Hiperbaric
HIGH PRESSURE PROCESSING

Our equipment on site

Fressure Foods (New Zealand)
Hiperbaric 55 for guacamole

All Natural Organic






<http://www.youtube.com/watch?v=ZjxRZLk2-U>

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Hiperbaric
HIGH PRESSURE PROCESSING

Our equipment on site

Avomix (Spain)
Hiperbaric 55 for guacamole





Avomix

freshmix ORGANIC HIGH PRESSURE GUACAMOLE WITHOUT PRESERVATIVES

Like home made

ORGANIC HIGH PRESSURE GUACAMOLE AND SALSA CHUNKY

High Pressure Processing is a natural process that respects the ingredients and helps maintain the best food characteristics (taste, colour and texture)

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HIGH PRESSURE PROCESSING

Verfruco (Mexico)

Guacamole – Hiperbaric 135





<http://www.youtube.com/watch?v=wQqSlvNZ9DU>

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Macè (Italy)
Hiperbaric 135 for fruit preparations, desserts, juices and smoothies

mace ha mille perchè!

La Polpa di frutta Fresca Macè è prodotta esclusivamente con eccellente frutta completamente selezionata. La sua alta qualità consente di sostituire in modo totale la FRUTTA FRESCA INTERA per la produzione dei migliori gelati.

Comoda e subito pronta al consumo, deve essere adoperata esclusivamente agli ingredienti previsti dalla ricetta del gelatiero, al quale basterà versare il tutto all'interno dell'impastatrice per dare vita al suo gelato originale.

La nostra Polpa di Frutta Fresca è quindi l'ingrediente base fondamentale per il miglior SORBETTO DI FRUTTA (a base acqua) oppure per il miglior GELATO ALLA FRUTTA (base crema).





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Frutas el Remolino – Frutaful (Spain)

Frutaful: Spanish fruit purees



Moras / Blackberries

Descubre más sobre el productor. **Find out more about the producer.**


En Lucena del Puerto, entre almocigos y olivares, se encuentra la plantación de zarzamora de los Heros. Javier y Daniel Vela, con dedicación y enorme pasión, producen zarzamoras muy saludables con un fuerte compromiso medioambiental. "El sol de Andalucía da a la zarzamora el punto óptimo de madurez y sabor".

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HPP Commercial Products

- Shelf life increase
- Destruction of pathogens : *Listeria*, *Salmonella*, coliforms...
- Stabilisation of preservative-free or low salt content products

Meat Products



Country	Year	Products
Spain	1998	Sliced cooked ham and "tapas"
USA	2001	Sliced cooked products and prosciutto ham
USA	2001	Poultry products
USA	2002	Pre-cooked chicken and beef strips
Spain	2002	Sliced cooked meats products, Serrano cured ham
Italy	2003	Prosciutto ham, salami & pancetta
Germany	2004	Cured and smoked sliced and diced ham
Japan	2004	Nitrites-free bacon, sausages and sliced meat
USA	2005	Ready-to-eat meat based products
Spain	2005	Cured meat products & Serrano ham
Canada	2006	Cured & cooked meat products
USA	2006	Whole roasted chicken
USA	2006	Sliced cooked turkey and chicken
Canada	2006	Ready-to-eat meat meals
USA	2007	Chicken sausages
USA	2008	Cooked pork & beef sliced products
USA	2008	Pet food
Canada	2008	Sausages and bacon
Canada	2009	German style cooked meat products
USA	2009	Sliced RTE meats
Canada	2010	Prosciutto ham and cured meats
Australia	2010	Sliced and diced preservative free poultry products
Switzerland	2011	Cooked pork sliced products and sausages
USA	2011	Prosciutto ham and cured meats
USA	2011	RTE sliced meats
Rumania	2011	RTE pork products
Spain	2011	Serrano ham and cured meats

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Our equipment on site

Zwanenberg (The Netherlands)

Hiperbaric 55 for steak tartare and spreadable sausages



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Cargill (USA)

Fressure™ beef patties

Shelf life of 21 days vs 10 days of the non-HPP equivalent

Fressure™ ground beef patties: **freshness without compromise™**

Fresh Patty Life & Flavor



Supplier	Distributor	Operator
Fressure™ beef patties		
Standard beef patties	expiration →	

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Our equipment on site

MRM (Spain)
Hiperbaric 55 for raw sausages

All Natural






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Our equipment on site

Jamcal
Comercial Logística de Calamocha (Spain)
Hiperbaric 135 for dry cured ham

Pathogen-free








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Our equipment on site

Angst (Switzerland)
Hiperbaric 55 for sausages

<http://www.metzgerei-angst.ch/>

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Our equipment on site

Moira Mac's (Australia)
Hiperbaric 135 for preservative-free RTE poultry products

All Natural







HPP – Naturally better, chemical free

The Hiperbaric Pressure Particulation (HPP) machine at Moira Mac's facility in the United Kingdom is used for emergency processing.

The key benefits of HPP are:

- No heat treatment
- No use of chemical preservatives
- No use of antibiotics
- No use of chemical preservatives
- No use of antibiotics

Conduction of dangerous bacteria such as salmonella and campylobacter.

Controlled in their processing, under a constant and average water pressure of 87 MPa per 100 MPa, the machine maintains the natural texture and appearance of the product.

The new Moira Mac's range of HPP processed products are available at all Moira Mac's and other leading retailers.

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Our equipment on site

Custom menu solutions for your unique flavor profile, kitchen operations and price point.

Quantum (USA)
Cooked meat products
Hiperbaric 420

<http://vimeo.com/52707912>

Your price point. Your customers. Your kitchens.
For more than 20 years, we've been putting our customers at the center of everything we do. That's what has made us one of the world's leading suppliers of protein products and custom menu solutions.

Quantum Foods provides high-quality beef, pork and poultry to leading quick service, fast casual, midscale, and casual dining chains as well as military and school foodservice channels. We also partner with retailers on private label programs, and prepared meats and deli solutions.

We create custom-formulated proteins to create unique flavor profiles specific to customer needs. Our value-added solutions (like portion control, ready to cook, and fully cooked proteins) have made Quantum Foods an industry leading protein partner to world class companies and organizations in more than 10 countries.

For information on our High Pressure Pasteurization Process contact Theresa Linton at (800)334-4329

HIPERBARIC HIGH PRESSURE PASTEURIZATION

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Our equipment on site

West Liberty Foods (USA)
Meat Products – 3 x Hiperbaric 420

Home About Us Our Products

Our Focus on Food Safety

Vendor of the Year

WLF Awarded SUBWAY 2012 Vendor of the Year

On August 14, 2012, West Liberty Foods was named by the SUBWAY brand, and its Independent Purchasing Cooperative (IPC), as the 2012 Vendor of the Year at the recent SUBWAY convention Orlando, Florida.

"West Liberty Foods is committed to producing food safe products. High pressure pasteurization is another technology that allows us to do so," says Gerald Lessard, Vice President and Chief Operations Officer for West Liberty Foods. "We are pleased to become part of the history of Hiperbaric with their 100th unit now installed at West Liberty Foods."

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HPP Commercial Products

Seafood

- Shelf life increase
- Shucking bivalves
- Easy shellfish extraction
- Destruction of Vibrio

Country	Year	Products
USA	1999	Oysters
USA	2001	Oysters
USA	2001	Oysters
USA	2001	Oysters
USA	2003	Crab
Canada	2004	Seafood
Canada	2004	Lobsters
N. Zealand	2004	Mussels shucking for meds
Italy	2004	Desalted cod
USA	2005	Lobsters
Canada	2006	Seafood
Japan	2007	Shellfish
USA	2008	Crab
Spain	2009	RTE fish meals
USA	2010	Oysters
Canada	2010	Lobsters
New Zealand	2010	Green mussels
France	2011	Lobsters & clams

Hiperbaric 55 for seafood meat extraction

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Our equipment on site

Hautes pressions
Cinq Degrés Ouest en action

En mai dernier, nous vous annoncions la création d'une unité de traitement haute pression destinée à décongéner les produits de nos clients. Voici en images, la solution développée par la jeune société Cinq Degrés Ouest.

Les clients de Cinq Degrés Ouest sont des professionnels de la restauration qui ont besoin d'une solution pour décongeler rapidement et efficacement leurs produits. La solution développée par Cinq Degrés Ouest est une unité de traitement haute pression qui permet de décongeler les produits en quelques minutes.

Les clients de Cinq Degrés Ouest sont des professionnels de la restauration qui ont besoin d'une solution pour décongeler rapidement et efficacement leurs produits. La solution développée par Cinq Degrés Ouest est une unité de traitement haute pression qui permet de décongeler les produits en quelques minutes.

Cinq Degrés Ouest (France)

Hiperbaric 55 for seafood meat extraction

<http://www.youtube.com/watch?v=uBRI9IA13IU>

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Our equipment on site

All Natural

Sandridge (USA)

Hiperbaric 420 for a range of preservative-free seafood wet salads



New Premium Seafood Salads and Dips Available
Sandridge launches Pacific Coast Cuisine, delivering seven new seafood items.

MEDINA, Ohio (Oct. 4, 2013) – Sandridge Food Corporation introduces seven new premium seafood salads and dips in its latest product line – Pacific Coast Cuisine. The flavor-packed salads are made with smoked salmon, tender shrimp and premium white crab and are

available in the following flavors: Coastal Seafood Salad, Crab and Dill Salad, Shrimp and Crab Salad, Crab Slaw, Cajun Crab Dip, Honey Smoked Salmon Dip, and Lime Country Crab Dip. The Sandridge Culinary Team developed these new Pacific Coast Cuisine Premium Seafood Salads and Dips with the consumer in mind. The recipes are made with recognized and trusted ingredients and are small batch mixed – a philosophy that has built Sandridge's reputation, and the finished product and ingredient statements reflect this.

Additionally, Pacific Coast Cuisine premium seafood salads and dips are designed to have seafood listed as the first ingredient on the back of package ingredient statement – an important detail when marketing premium seafood salads and dips.

<http://www.youtube.com/watch?v=BBnNxi2DV2o>

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HPP Commercial Products

Dairy products

- Shelf life increase
- Destruction of pathogens
- Retaining bioactivity of functional components



Country	Year	Product
Spain	2007	Cheese and mayonnaise sandwich filling
New Zealand	2008	Colostrum shots
UK	2010	Cheese based snacks
Spain	2012	Fresh cheese
Spain	2012	Smoothies with yogurt
Korea	2013	Drinkable yogurt

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MU (UK)

Cheddar cheese

Ireland Company

Available in six exciting varieties from Tesco, MU's eye catching packaging will be loved by kids and adults alike.



MU's delicious, rich flavour is a winner for the whole family, making it easier than ever for mums to get creative in the kitchen and keep everyone happy.

<http://www.mucheese.com/home/>



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Our equipment on site

Pulmuone (Korea)

Hiperbaric 135 & 300 for juices, smoothies and drinkable yogurt


Pulmuone

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HPP Commercial Products

Juices & beverages

- Sanitisation and shelf life increase.
- Preservation of colour, flavour and vitamins.
- Destruction of pathogens





Country	Year	Product
France	1994	Citrus juices
Portugal	2001	Apple & citrus blended apple juice
Italy	2001	Fruit and vegetable juices
Czech Republic	2004	Broccoli & apple, beetroot, carrot juices
USA	2007	Juices and superfood smoothies
Spain	2007	Smoothies & juices
Australia	2008	Smoothies & juices
Northern Ireland	2008	Wheatgrass & Broccoli sprout juices
The Netherlands	2009	Smoothies & Juices
USA	2010	Citrus juices
Korea	2010	Juices and smoothies
Brazil	2010	Zumos
Italy	2010	Smoothies
UK	2011	Apple juices
USA	2011	Coconut water
Korea	2011	Citrus juices

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Our equipment on site

CJ (Korea) - Hiperbaric 300 for fruit juices

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Our equipment on site

KiwiFresh (New Zealand)
Hiperbaric 55 for orange juice





<http://www.homegrownjuice.co.nz/>

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Riverland Organic Juices (Australia)

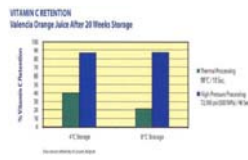
Grape juice

What is High Pressure Processing (HPP)?

How does high pressure processing work?

- The "mechanism" of HPP is low energy - vitamins, texture and flavour are unchanged.
- During HPP, foods experience pressure, up to 87,000 psi. This high pressure kills micro organisms by interrupting their cellular functions. HPP works without the use of heat that can damage the taste, texture, and nutritional value of the food.
- Refrigerated foods will stay fresher for longer.
- HPP is based on the principle of "Hydrostatic Pressure" which is equal from every direction. It doesn't create shear force to distort food particles.

VITAMIN C RETENTION
Valencia Orange Juice After 24 Weeks Storage



<http://www.riverlandorganicjuices.com/>
<http://www.riverlandorganicjuices.com/what-is-hpp.html>



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Cascina Belmonte - d'Uva (Italy)
Grape juice

d'UVA
I SOGNI SON DESIDERI

Il nostro sogno è portare sulle tavole il vero, incredibile sapore dell'uva appena colta, senza alcool, con tutte le eccezionali proprietà di questo frutto.



"Siamo riusciti a sviluppare un protocollo che associa il freddo alle **alte pressioni**, escludendo le alte temperature e l'aggiunta di qualsivoglia sostanza chimica. Il risultato è qualcosa di assolutamente innovativo. Frutta fresca, integra e buonissima".

<http://blog.d-uva.com/idea>
<http://blog.d-uva.com/dUVAAMerito>

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Coldpress (UK)

2011 Clarified apple juices **coldpress** cold pressure, pure taste

2012 6 months extended shelf life at 4°C

2013 Launching of a shelf-stable juice

Grocer New Product Awards September 2012 | London

Our Range

Our fruit is crushed and processed using high pressure processing (HPP). Coldpress juices retain the flavour, colour and aroma of fresh fruit.

Coldpress juices contain 100% Brix fruit which means no concentrates, no preservatives, no added sugar, no emulsifiers or added colours.

Coldpress juices have an extended shelf life of up to 6 months (see packaging bottom).

Coldpress juices retain both the Vitamin C and other antioxidants of fresh pasteurised juices.

All Coldpress juices are available in a 100ml size.

Taking the heat off drinks

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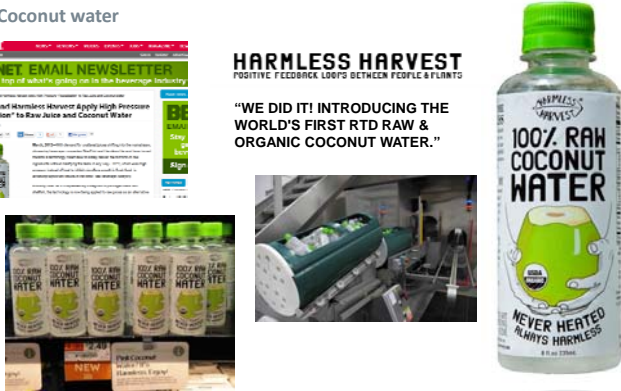
Harmeless Harvest (USA)

Coconut water

BEVNET
BEVNET EMAIL NEWSLETTER
May 10th 2013
Blue print and Harmless Harvest or Apply High Pressure "Pasteurization" to Raw Juice and Coconut Water

HARMLESS HARVEST
POSITIVE FEEDBACK LOOPS BETWEEN PEOPLE & FLAVORS

"WE DID IT! INTRODUCING THE WORLD'S FIRST RTD RAW & ORGANIC COCONUT WATER."



NEVER HEATED ALWAYS HARMLESS

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INVO (Spain)

Coconut water, juices and smoothies

INVO+
AGUA DE CO
es el primer agua de coco fresca en Europa
y por fin está en España

INVO+
zumos + smoothies



Agua de Coco Pura
Agua de Coco con Dulce de Leche
Agua de Coco con Fresa

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Savse (UK) Vegetal smoothies



"A new vegetable smoothie called Savse, invented in the former Soviet Republic of Georgia is, according to its creator, 'set to revolutionise vegetable consumption in the UK'. The broccoli smoothie is based on an ancient Georgian family recipe perfected by Nina Koutibashvili in the 1980s. Recipes blend large quantities of vegetables with fruits to create a sweet taste. No sugar or preservatives are added. In blind taste tests, 98% of taste-testers were unable to detect the presence of broccoli in the Savse smoothies, despite it being a principal ingredient."

http://www.just-drinks.com/news/savse-savse-broccoli-beetroot-and-strawberry-smoothies_id109543.aspx
http://www.foodbev.com/news/savse-broccoli-smoothie_USXJzWfTD2k

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Blueprint (USA)



Raw fruit & vegetable juices, cleanses



Blueprint and Harmless Harvest Put Pressure on the Raw Beverage Industry

High Pressure Processing Applied to Raw Juice and Coconut Water



Alkalize and Energize. [Blueprint Lemonade]

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Our equipment on site



Preshafood - Reboot your life (Australia)

Hiperbaric 300 for fruit and vegetable juices



How...

How do we do it? The unique process we use to make our juice, HPP (High Pressure Processing) uses cold pressure, not heat - which means that unlike other companies, we don't cook our juices before we bottle.

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Noshdetox (UK)

Juices and smoothies



HOME PAGE / FOOD / FOOD NEWS / GIVE YOURSELF A NATURAL BOOST WITH THE FIRST RAW SMOOTHIE

Give yourself a natural boost with the first raw smoothie

Anna Barry, Friday 07 September 2012



Kick-start your weekend and rejuvenate your system with the first raw and unpasteurised smoothies from Nosh.

If you've overdone it this summer or indulged in a few too many glasses of wine or scoops of ice cream, give yourself a natural boost with the first raw and unpasteurised fresh fruit smoothies from detox company Nosh. Already popular amongst celebrities Gwyneth Paltrow and Georgia May Jagger, the smoothies aren't heated so they are naturally packed full of vitamins, mineral and anti oxidants. Using a HPP process (which is normally used for giving meats and cheese a longer shelf-life), the unpasteurised and vibrant drinks are packed full of superfoods.

The Coconut, Banana and Chia smoothie, with its round and creamy flavour, was the first favourite, while the thick Almond, Banana, Chia and Oat smoothie with a hint of cardamom would pair well with Indian food. The tangy mango smoothie and zingy apple smoothie had a tart kick to it, perfect for a thirst quenching hit.

So as the raw food craze continues, will you be trying one of Nosh's new smoothies?

Nosh's raw smoothies are available now from Planet Organic, Wholefoods and online at Therawsmoothie.com, £3.49.

www.noshdetox.com/productdetails.aspx?productid=P2

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Pure Health Delivered (New Zealand)

Raw fruit & vegetal juices, cleanses

New Zealand's first HPP cold-pressed 100% Raw vegetable & fruit juice cleanse system delivered direct to your door

phd cleanses Pure Health Delivered™
Raw Juice Cleanses

PHD Cleanse is New Zealand's first cold-pressed, raw fruit and vegetable Juice Cleanse system delivered direct to your door.

<http://www.phdcleanse.co.nz/our-process>

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Dietox (Spain)

DIETOX

Depura tu cuerpo
con la nueva terapia alimentaria que consiste en ayunar tomando licuados durante 1 o 3 días seguidos

www.dietox.com/

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Life Juice (USA)

Juices and cleanses

LIFE JUICE

LIFE JUICE® CLEANSE

All-natural and packed with nutrients and antioxidants your body needs to rid itself of harmful toxins and wastes.

Get on track towards a better, healthier you!

- Superior Nutrition and Taste
- Help Support Immunity
- Jumpstart Weight Loss
- and More!

<http://www.lifejuiceshop.com/>

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Suja Juice (USA)

Hiperbaric 120 for functional juices

Delicious cold pressed juice blends.

suja

At Suja, we pride ourselves on making extremely delicious cold-pressed juice. Cold-pressing, as opposed to centrifugal juicing, which can draw in air and produce friction heat and static electricity, prevents oxidation. Pressing also yields a higher amount of juice and results in a cleaner crisper taste. After pressing, Suja's cold-pressed juice is HPP'd. This stands for High Hydrostatic Pressure, which is done instead of flash pasteurization. The juice is placed in an ice bath and pressure is applied to all sides of the bottles to kill pathogens.

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Onjuice (USA)

Raw organic fruit and vegetable juices



 <p>SKINNY GREENS</p> <ul style="list-style-type: none"> - Nourishing - Healing - Detoxifying 	 <p>LEMON AID</p> <ul style="list-style-type: none"> - Tummy soothing - Alkalizing - Energizing - Fat burning
 <p>THE ROOTS</p> <ul style="list-style-type: none"> - Blood building - Liver healing - Kidney cleansing 	 <p>UPSKALE</p> <ul style="list-style-type: none"> - Immunizing - Beautifying - Stabilizing
 <p>SUBLIME</p> <ul style="list-style-type: none"> - Deep cleansing - Regulating - Calming 	 <p>ALMOND JOY</p> <ul style="list-style-type: none"> - Colon cleansing - Metabolism balancing - Appetite suppressing

<http://onjuice.com/aboutHPP.aspx>

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Jugofresh (USA)

Organic cold-pressed juices, superfood smoothies, cleanses and raw + vegan foods



"this place is the bees knees if you're into raw foods and meals in the form of liquids."


check out our **fresh press!**

www.jugofresh.com/press.asp

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Love Grace Foods (USA)

Organic juices, smoothies, and cleanses



Start with a 3 day cleanse

Day 1 Day 2 Day 3

choose your cleanse now

Cold Pressed

We gently extract juice from fresh produce with a hydraulic press maximizing oxidation and yielding 3x the nutrients of an average home juicer. More juice. More nutrients.

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Recognition for HPP juices in 2012

Bevnet Awards 2012: 4 awards (from 10) to HPP juices!



Bluebird Juice BEST JUICE OR JUICE BASED

Harmonious Harvest BEST COCONUT WATER

Evolution Fresh PRODUCT OF THE YEAR

Supa BEST FUNCTIONAL BEVERAGE

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Spiralps (Suiza)

Algae Spirulina drink



Benefits of Spiralps

The First Fresh Spirulina Drink Worldwide

To guarantee top quality, Spiralps® contains Spirulina produced in a controlled environment and added fresh & not dried. Spiralps® is pasteurized with a new cold (high-pressure) technique, which does not need to heat the product to preserve its best qualities.

100% Natural Spirulina Drink

Hiperbaric

Hiperbaric.com

1Above: aerotonic flight beverage (New Zealand)

Functional beverage with electrolytes and polyphenols



BENEFITS.

Hydration to fight fatigue and support circulation. 1Above is a great natural source of Vitamin C, when you travel and need to keep your immune system and energy.

Rich in Vitamin C. 1Above is a great natural source of Vitamin C, when you travel and need to keep your immune system and energy.

Low calorie and low sodium. 1Above is a great natural source of Vitamin C, when you travel and need to keep your immune system and energy.

Lightly flavoured and easily refreshing. 1Above is a great natural source of Vitamin C, when you travel and need to keep your immune system and energy.

<http://www.fly1above.com/>

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Toll processing companies

16 co-processing companies running 26 machines

- USA: American Pasteurization Company, Ameriquel, Safepac, Millard Refrigeration, Quantum, GL Foods, Universal Cold Pasteurization, Eddy Packing, HPP Food Services, Stay Fresh.
- Canada: Natur+I XTD (and the technical centre: CDBQ)
- Taiwan: Kee Fresh
- The Netherlands: Pascal Processing, Vision Foods
- UK: Deli 24
- Spain: APA Processing (and the technical centre CENTA)



APA PROCESSING
ALTAS PRESIONES EN ALIMENTACIÓN

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Hiperbaric range



A complete range for production from 200 kg/hour at 600 MPa (6000 bar – 87000 psi) up to 2500 kg / hour


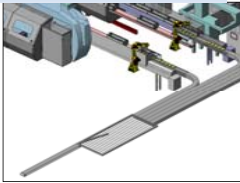
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HIGH PRESSURE TECHNOLOGY

The standard in HPP industrial equipment

- ✓ Indirect compression system
- ✓ Horizontal design for traceability and easy installation
- ✓ Special design for food industry (stainless steel, cleanable...)
- ✓ Automatic loading / unloading system
- ✓ Working pressure up to 600 MPa (6000 bar)
- ✓ From 200 kg up to 2 tons/hours


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Hiperbaric
HIGH PRESSURE TECHNOLOGY

Horizontal design


Improves product traceability



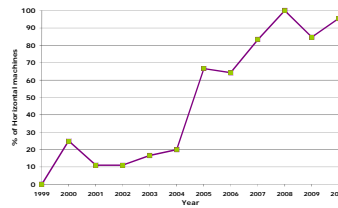
Easier to install



Facilitates loading - unloading



Evolution of % HPP horizontal equipment



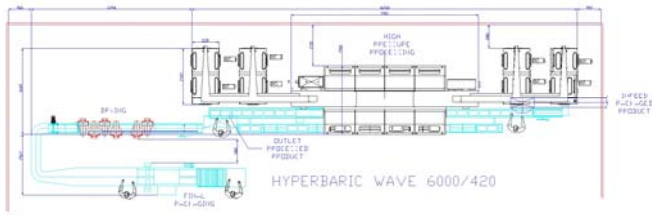
Year	% of horizontal machines
1999	0
2000	25
2001	10
2002	10
2003	15
2004	20
2005	65
2006	65
2007	85
2008	100
2009	90
2010	100

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Equipment implementation



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Hiperbaric
HIGH PRESSURE TECHNOLOGY

Bulk grain processing

Hiperbaric 135 for brown rice easy-to-cook and eat





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Kadomasaya (Japan)

Hiperbaric 135 for Easy-to-cook and eat brown rice

"High pressure brown rice series of Mamma Saya! Nutritional value of brown rice is high but cooking and eating is difficult. Nevertheless, there is no substitute for brown rice is said to be the "king of nutrition". High pressure makes possible to break down the rice walls of that unique brown rice, to provide a texture close to a white rice, and cooking time is reduced".
(translation from: <http://www.kadomasaya.co.jp/c2987.html>)







正 かどまさや

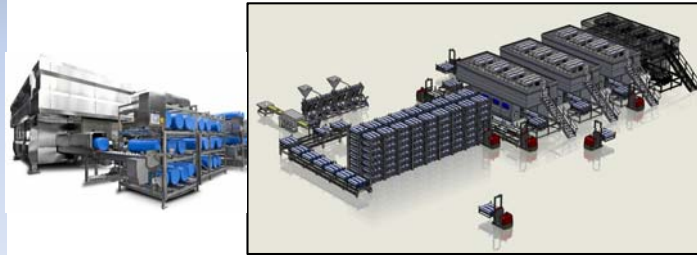
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Automatic processing of big pouches (1)

- Full automatic line with 3 x 420 L machines
- Automatic transport of carriers with Automatic Guided Vehicles (AGV)
- Maximum production: 97.5 Millions lbs – 45 000 tons/ year






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Automatic processing of big pouches (2)

- Traceability thanks to code bar tag on the carrier
- Code bar is entered in the ERP at the filling of the carrier
- AGV equipped with code bar lectors
- Carriers storage area to buffer HPP and non-processed products to adjust the production shifts

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