

High Pressure Processing of Ready-to-eat Meat

High Pressure Processing (HPP) provides quality extension and longer shelf-life while reducing dependence on preservatives. Pathogens are inactivated by HPP and the level of spoilage organisms is reduced significantly.

High pressure processed meats retain their original sensory qualities such as texture, color and nutritional content throughout their shelf-life. HPP can also more than double the shelf-life of products using alternative preservation methods.



High pressure processing is a science-based post-lethality intervention step for ready-to-eat meats. HPP is not merely a surface treatment, but effective throughout the product package, whatever its size or shape. This is especially important to those meat processors producing sliced deli meats, where the risk of re-contamination with harmful pathogens, particularly *Listeria monocytogenes*, may be greatest. The Food Safety and Inspection Service published its Interim Final Rule in June 2003, which directs meat processors to declare the food safety protocols they use to control Lm. For more information on regulatory requirements and how HPP can help achieve Alternative One status, see our white paper [High-Pressure Processing and the Listeria Interim Final Rule](#). FSIS supports the adoption of new technology as an important means of improving the safety of meat, poultry and egg products. Their Compliance Guidelines direct companies to send information about their new technology to the Office of New Technology. Avure responded to the original New Technology Directive in 2003. Our submission of a comprehensive research study by Dr. Ed Ting and Dr. Errol Raghubeer, "The Effects of High Hydrostatic Pressure on *Listeria monocytogenes* in Ready-to-Eat Meat Products", resulted in our receipt of a "Letter of No Objection" under the New Technology Directive.

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