

High Pressure Processing of Fruits and Vegetables

High pressure processing (HPP) gives consumers safe packaged fruit and vegetable products with fresh, just-prepared characteristics without additives or preservatives. The products add great consumer value by retaining the sensory qualities, texture, color and nutritional content of the fresh-picked product. With HPP, have almost unlimited opportunities to create exceptional value-added products.

Many consumers were introduced to high pressure processing with their first taste of all-natural refrigerated guacamole, soon followed by ripe avocado halves with up to 30-day shelf life. Avure's technology has expanded the universe of avocado products. This was only the beginning.

Now, innovative food processors are merchandising fresh, great-tasting products to supermarkets, club stores, food service distributors and major chain users. Salsa, pre-chopped onions, organic juices, flavorful fruit smoothies, colorful applesauce - these are just a few of the premium food items that only HPP makes possible. High pressure processing inactivates Salmonella, E. coli and Listeria monocytogenes in fruit and vegetable products. Processors can use HPP in their HACCP program to achieve the FDA requirement of 5-log reduction of pathogens in fresh juice.

Consumers want foods that taste good and that are good for them. HPP makes this possible by retaining more of the taste, texture and vitamins that consumers want in fruits and vegetable products.



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