

HIGH PRESSURES, PRESENT AND FUTURE, OF THE FOOD INDUSTRY

Nowadays, we are immersed in continuous regulatory changes and consumer trends. Food industries have looked for a way to adjust quickly to the needs of the market and the control agencies. Hiperbaric's high hydrostatic pressure technology has been postulated as one of the most successful in this quest.

High Pressure Processing (HPP) is a non-thermal technology used for the preservation of food and beverages, which is based on applying high hydrostatic pressures on the product, uniformly and instantaneously. It is characterised by:

GUARANTEED FOOD SAFETY

- It inactivates pathogenic and spoilage micro-organisms.
- By applying it to already packaged products, it eliminates the risks of re-contamination of the product.

PREMIUM QUALITY

- It keeps the nutritional and organoleptic characteristics of food and beverages. It favours the production of healthy, nutritious, minimally processed and 100% safe products.
- It preserves probiotic micro-organisms.
- It helps to reduce, and even to eliminate, the use of chemical additives for food preservation.

100% MARKET-ORIENTED

- It increases the product's shelf-life, which can reach between three weeks and three months, depending on the product and the process. This contributes to:
 - Facilitate the exports to new markets.
 - Improve the economic, productive and logistics management of the companies.
 - Reducing food-waste.
- It is a sustainable technology that requires only water (80% recyclable) and electricity to function.

There are nearly 500 HPP units installed over the world, of which 300 are from Hiperbaric, the world's leading supplier.

Both, its 'In-pack' range (applies HPP to already packaged products) and exclusive 'In-bulk' range (applies HPP to beverages before bottling), are characterised by a versatile design, labour savings, great flexibility, and 24/7 global after-sales service and support.

The company's strategy is to bring this technology and its benefits closer to all agents in the food chain and, of course, to its customers. For this reason, in addition to its headquarters in Burgos, Spain, the company has an international delegation in Miami, USA, and commercial and technical representation offices in Mexico, Asia and Oceania.

Hiperbaric also contributes to the revitalisation of the sector with different communication tools:

blog, videos, webinars, social networks, fairs and congresses, technical and scientific publications.



Do not miss the next ready-to-eat webinar in late April. Check the information on our website.



JUICES AND BEVERAGES



MEAT PRODUCTS



SPICES AND CONDIMENTS



READY TO EAT MEALS



SEAFOOD PRODUCTS



SALSAS, PLANT BASED AND FRUIT PRODUCTS



DAIRY PRODUCTS



BABY FOOD & FRUIT PURÉES