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*May 17th, 2020 - hpp products involve cold pasteurization which involves subjecting food to an extremely high level of hydrostatic pressure which is in effect water pressure for between a few seconds to several minutes the amount of pressure used for hpp products can be up to 600 mpa 87 000 psi in other words the equivalent pressure of a very deep ocean'*

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*May 22nd, 2020 - hpp or high pressure processing means subjecting food to hydrostatic pressure levels on the order of 4000 6000 bar or 400 600 mega pascal the process is usually performed on food products pre packaged in flexible containers which are placed in a special autoclave or press where the indirect pression takes place through water'*

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**'the effects of high hydrostatic pressure on meats**

*May 6th, 2020 - the effects of high hydrostatic pressure on meats errol v raghuber avure technologies inc kent wa 98032 september 2007 introduction high hydrostatic pressure is an innovative technology that has bee an integral part of the meat processing industry the technology could not have e at a'*

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**May 8th, 2020 - adapting high hydrostatic pressure hpp for food processing operations presents mercial benefits of hpp technology for specific processing operations in the food industry including raw and 'high pressure processing hpp technology hiperbaric**

May 31st, 2020 - one of the most successful developments made to date is high pressure processing hpp high pressure processing is a cold pasteurization technique which consists of subjecting food previously sealed in flexible and water resistant packaging to a high level of hydrostatic pressure pressure transmitted by water up to 600 mpa 87 000 psi for a few seconds to a few minutes"**adapting high hydrostatic pressure hpp for food**  
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**'food processing by high hydrostatic pressure critical**

**May 28th, 2020 - the use of high hydrostatic pressures hhp for food processing is finding increased application within the food industry one of the advantages of this technology is that because it does not use heat sensory and nutritional attributes of the product remain virtually unaffected thus yielding products with better quality than those processed traditional methods'**

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**'industrial use of high hydrostatic pressure in food**

April 27th, 2020 - high hydrostatic pressure hhp also called as ultra high pressure uhp high pressure processing hpp high pressure pasteurization hpp has been studied over 30 years under different names recently it has been branded patented as pascalization and is a new different non thermal food processing method'

**'high pressure processing of food linkedin slideshare**

May 31st, 2020 - high pressure processing of food 1 high pressure processing hpp is a promising non thermal technology that has been developed with the aim of obtaining microbiologically safe food products while avoiding undesirable changes in the sensory physicochemical and nutritional properties of foods'

**'what is hpp high pressure processing hydrofresh hpp**

May 16th, 2020 - hpp high pressure processing or as it is sometimes referred to as high pressure pasteurization is a food pasteurization method that uses cold water and hydrostatic pressure to destroy bacteria and pathogens that can cause food to spoil and food borne illness'

**'what is high pressure processing hpp**

May 30th, 2020 - pressures above 400 mpa 58 000 psi at cold 4°C to 10°C or ambient temperature inactivate the vegetative flora bacteria virus yeasts moulds and parasites present in food extending the products shelf life importantly and guaranteeing food safety high pressure processing respects the sensorial and nutritional properties of food'

**'high pressure processing keeping foods fresh healthy**

May 29th, 2020 - fsm edigest april 2 2019 high pressure processing keeping foods fresh healthy and safer by maria ferrante today s consumers are looking for convenience high nutritional value additive free natural functional products according to a recent report to meet these demands food processors are looking to nonthermal technologies like high pressure processing hpp'

**'high hydrostatic pressure technology in dairy processing**

April 25th, 2020 - consumers demand high quality foods which are fresh tasty and nutritious this has created considerable interest in the development of new food processing techniques presently non thermal techniques including high hydrostatic pressure hhp are regarded with special interest by the food"13 73mb adapting high hydrostatic pressure hpp for food

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