



HPP for maximum meat safety



Gentle – fast - safe

High-pressure processing (HPP) efficiently inactivates pathogen and spoilage microorganisms in meat products in just a few minutes without using heat or additives. In contrast to thermal treatment, there is no loss of vitamins and flavors. High-pressure treatment ensures both the safety and high quality of meat products, whether packed as slices or as a whole sausages.

The advantages at a glance:



Saves costs – grows your reputation

Nowadays, many meat processors worldwide apply HPP in order to eliminate *Listeria*, *Salmonella*, *E.coli*, *Campylobacter* and other pathogens in meats. Improved microbiological safety extends shelf life and minimizes the risk of costly recalls.



Minimizes post-contamination risk

Hydrostatic pressure acts uniformly and instantly throughout the product. It prevents product deformation and ensures sophisticated pathogen inactivation. And a big plus: the products are treated in their final packaging so there is no recontamination e.g. from slicing or packaging.



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Reducing risk and prolonging shelf life

High hydrostatic pressure between 400 MPa and 600 MPa reduces microbial load to the level of acceptable risk.

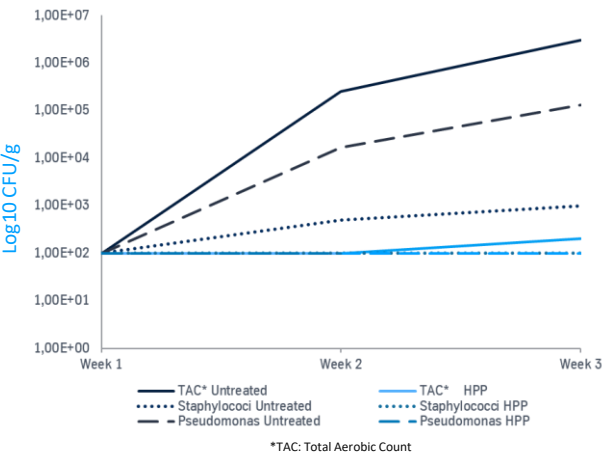
The pressure is built up in water-filled vessels. The water transfers the pressure to the food product in the high-pressure vessel.

HPP extends the shelf life of luncheon meats by up to 4 times.

Shelf life extension - sliced cooked, dried cured and raw meats



Pork sausage in storage test at 5 °C (with and without HPP)



Source: High Pressure Research



High added value products

Quality

HPP is ideal for the preservation of processed meat as there is minimal or no change in the color or texture of the meat, whether fermented, cured, smoked, dried, marinated or pickled meats.

Pressure does not affect the covalent bonds, so that the nutrients and original flavor of the meat are retained.

HPP works well with vacuum or MAP-packed meat.



Healthy diet: low-fat and low-sodium meats

High-pressure treatment causes structural changes in proteins. This results in color and texture changes in meat. Pale HPP meat can be added to high-protein low-fat snacking salamis as an optical fat substitute.



High-pressure treatment induces gelation of myofibrillar proteins. This allows using less salt in achieving a firm texture and increasing the water holding capacity of processed meats without compromising product quality and taste.