



HPP Food Science and Laboratory Services



*Dr. Errol
Raghubeer*

No other HPP supplier provides the range of services that AVURE can deliver.

HPP Food Science and Laboratory Services

AVURE Technologies™ offers concept testing and product development services through its food sciences and laboratory services.

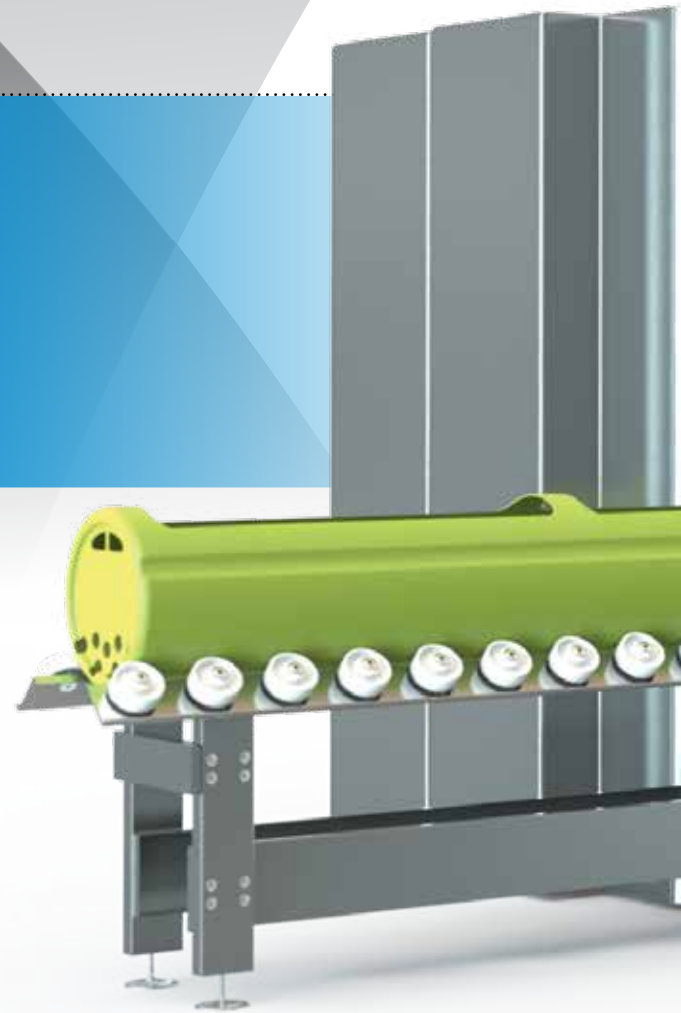
High Pressure Processing

(HPP) is cold pasteurization in pure water; it uses ultra-high pressure purified water to keep packaged food pathogen-free and stay fresh longer. At very high pressures bacteria such as *Listeria monocytogenes*, *E. coli*, *Salmonella*, *Campylobacter* and *Vibrio* spp. are inactivated. HPP helps producers increase food safety and extend shelf life while providing consumers with nutritious, natural, flavorful food.

AVURE helps producers implement HPP from recipe development and process validations to installation, regulatory affairs, and post-installation support.

In-house HPP research and development

Avure operates an in-house HPP research and development facility in Erlanger, Kentucky, USA to help partners perfect their products, formulas and packaging. Additionally, we partner with several HPP Certified Laboratories worldwide to facilitate HPP product and process optimization and regulatory requirements. Avure has an extensive library of process and package validated studies conducted for regulatory approval, which are available for clients considering HPP technology.



Proof of concept testing

AVURE provides extensive product development services and microbiological validation studies to customers considering HPP. With proof of concept testing, you have access to Avure's vast HPP food science expertise as well as use of a full-scale production machine. Avure professionals can answer your questions about facilities, equipment, product automation, product optimization, packaging and regulatory issues. In addition, our world-renowned HPP food lab can help gain regulatory approval in your country.



AV-10

Product development services

AVURE will guide you through the creation of new products as well as optimizing existing product formulations for HPP. You will get dedicated access to AVURE's HPP food scientists for recipe formulation and optimization, packaging support, pathogen challenge studies and shelf life testing.

AVURE's laboratory is equipped with an AV-10, 600 MPa (87,000 psi) high pressure system; state of the art commercial kitchen with cooking and refrigeration space for product preparation; complete microbiology and chemistry laboratories; vacuum and MAP packaging equipment.

Manufacturers and producers need the confidence that their product will retain its texture, flavor and appearance with high pressure processing. Avure provides in-house HPP food science, chemistry, packaging and advanced microbiology services.

HACCP plans development

AVURE can assist you in the design and implementation of a HACCP plan using AVURE's HPP equipment.

Why leading brands trust AVURE

- By combining Avure's HPP Food Science & HPP Packaging expertise with the world's highest throughput HPP machines, you'll work with a single company committed to your product and business success.
- We proof your recipes in our HPP Applications Center and test them on a full-size production machine. We'll work with you to make adjustments to your packaging, as well as to the product formulations such that flavor, texture and overall appearance are perfectly optimized.
- Food safety. Avure's intensive microbiological laboratory conducts pathogen challenge studies to validate HPP parameters and incorporate into HACCP's.
- Commercial Success! Working with thousands of food producers around the globe, the vast majority of commercially available HPP foods have been developed at our Applications Center. This fact is another reason why Avure is much more than just a builder of highly productive and reliable HPP machines. Come forge YOUR partnership with us.

AVURE Food Science and Product Development Laboratory



COUNT ON JBT TO HELP PROTECT YOUR INVESTMENT

JBT's greatest value in PRoCARE® services comes from preventing unexpected costs through smart, purposeful, and timely maintenance based on unmatched knowledge and expertise. PRoCARE service packages are offered as a maintenance agreement in various service levels, depending on your production and cost management requirements.



JBT LIQUID FOODS

FRESH PRODUCE TECHNOLOGIES | FRESH-CUT, ROBOTICS, STEAMING | FRUIT AND VEGETABLE PROCESSING | SECONDARY PROCESSING | ASEPTIC SYSTEMS | FILLING AND CLOSING | IN-CONTAINER STERILIZING | TRAY SEALING | HIGH-PRESSURE PROCESSING | POWDER PROCESSING | TUNA PROCESSING

OUR BRANDS



JBT PROTEIN PROCESSING

SECONDARY

BRINE PREPARATION | HOMOGENIZATION | INJECTION
INJECTION & RETURN MILLING | MACERATION | MASSAGING
TENDERIZATION | TVI MEAT SLICING | AUTOMATED TRAY LOADING

FURTHER

WEIGHING | PORTIONING/TRIMMING | COATING | FRYING & FILTRATION | PROOFING
COOKING | COOLING | CHILLING | FREEZING | REFRIGERATION | CLIPPING & PACKAGING
SOLUTIONS | X-RAY TECHNOLOGY | TRAY SEALING | HIGH-PRESSURE PROCESSING

OUR BRANDS



ALSO REPRESENTING



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We're with you, right down the line.™

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