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High Pressure Processing of Pet Foods

www.achesongroup.com

Contact: peyman.fatemi@achesongroup.com

P: 650-740-3402

Contact: anabelle.morales@achesongroup.com

P: 267-467-6414

Overview of High Pressure Processing (HPP)

The application of HPP as an emerging technology in food processing has steadily increased during the past 20 years and has received particular attention globally as a viable alternative (economically and technologically) to thermal processes (Patterson, 2005). In the United States, HPP has been used in a variety of foods and beverages, including juices and smoothies, avocado-based products/guacamole, seafood, wet salads, sandwich fillings, salsa, ready-to-eat (RTE) meals, salads, dressings, dips, soups, hummus, milk and dairy, sauces, baby food, grains, fruits and vegetables (carrots, potato cubes, tomatoes, cauliflower, spinach), nutraceuticals, poultry, meats and meat-based products, such as pet food. These applications have been evaluated with common agreement that the HPP treatment has not caused significant changes in the composition or the structure of the products affecting their nutritional value, metabolism or the toxicological and allergenic risks. (Eisenbrand, 2005).

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