

HPPREADY

PACKAGING



IPL, YOUR RIGID PACKAGING PARTNER FOR HIGH PRESSURE PASTEURIZATION (HPP)

Combining the benefits of innovative rigid packaging and HPP natural preservation process for fresher and better tasting food.

KEY FEATURES AND BENEFITS

- Destroys pathogens
- Extends product shelf life
- Avoids or reduces the need for food preservatives
- Retains nutritional values
- Maintains flavor

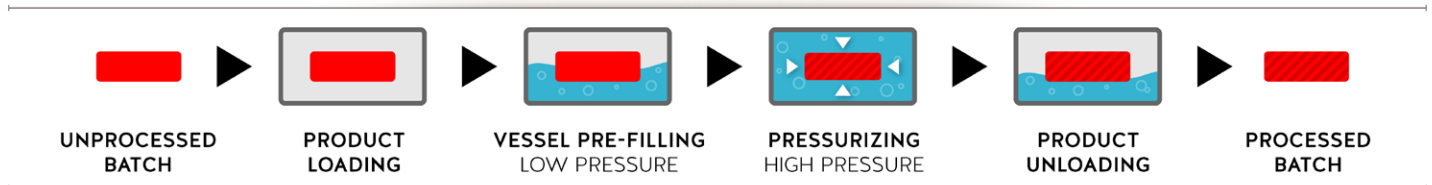
IPL'S HPP-READY PACKAGING

GUIDELINES - CONDITIONING TEMPERATURE FOR HPP: 0°C AND OVER (32°F AND OVER)

SERIES	PART NUMBER	COLOR AVAILABLE		
		NATURAL POLYPROPYLENE	COLORED POLYPROPYLENE	CLEAR POLYPROPYLENE
SEALPACK ROUND TALL	22520, 23120, 23520, 24020, 25020, 27520, 21120	HPP APPROVED	HPP APPROVED	NOT AVAILABLE
SEALPACK 510	27510	HPP APPROVED	HPP APPROVED	NOT AVAILABLE
SEALPACK SQUARE	23530, 25030, 21150, 21550	HPP APPROVED	HPP APPROVED	HPP APPROVED
SEALPACK OVAL	22534	HPP APPROVED	HPP APPROVED	HPP APPROVED

WHAT IS HPP?

High Pressure Pasteurization (HPP) is a cold pasteurization technique by which products, already sealed in their final package, are introduced into a vessel and subjected to high level of isostatic pressure transmitted by water.



NOTES

The information presented herein was prepared at IPL Inc. by qualified technical personnel. To IPL's knowledge, it is true and accurate. However, the information and recommendations are provided for these products with the understanding that the purchaser or user will independently determine that the product is suitable for the intended use, and that such use, complies with all applicable laws and regulations. The data represents typical values submitted only for the user's information and consideration and does not constitute a warranty of any kind.

RECOMMENDATIONS

- In order to ensure a successful HPP process, the headspace must be minimized.
- The acceptable headspace varies depending on the container size.
- The lidding film selection is critical.