

Centre for new food processes and technologies



CENTA

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High hydrostatic pressures

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CENTA is technological centre specialised in new food technologies. Our **goal** is to help agro-food industry to improve its competitiveness by offering the latest processing technologies and innovative products.



EQUIPMENT:

HPP NC-HYPERBARIC WAVE
6000/120

- 120 l capacity
- Maximum pressure 6000 bar

New preservation and processing technologies: HIGH HYDROSTATIC PRESSURES

High hydrostatic pressure technology is a post-packaging treatment that allows the cold pasteurization of cured ham.

Advantages:

- Reduction of the population numbers of microorganisms that alter the characteristics of the product.
- Preservation of the nutritional and sensorial properties.
- Improvement of food safety
- Increase of shelf-life

Researchers at **CENTA** are experts in high hydrostatic pressures and in ham technology. CENTA offers the facilities and the equipment appropriate for **industrial production**.

Applications in meat products:

- Risk reduction of Listeria in:
 - Cured ham
 - Cooked meat products
 - Raw and cured meat products
- Increase commercial life
- Improvement of the exports to international markets rigorous in food safety such as US, Canada, Japan or Australia.

CENTA also offers a team of highly qualified microbiologists, experts in food safety, to validate the results of the high pressure processes.