

Taste

The best tasting HPP products

Avure HPP tastes better, because there's nothing to it except pure water under extremely high pressures, and more than 60 years of technological knowhow. We seal in taste, vitamins and nutrients, and neutralize pathogens and microorganisms. For producers and manufacturers, we lock in ROI with the highest throughput, lowest cost to operate, and most reliable machines in the world.

Access to world's top food scientists

Our customers optimize their products by tapping our internationally renowned food science team. They'll perfect your recipe for taste and texture. They can also tweak an existing recipe, or formulate a new one from scratch at the world's largest HPP test kitchen and food lab.

Food safety

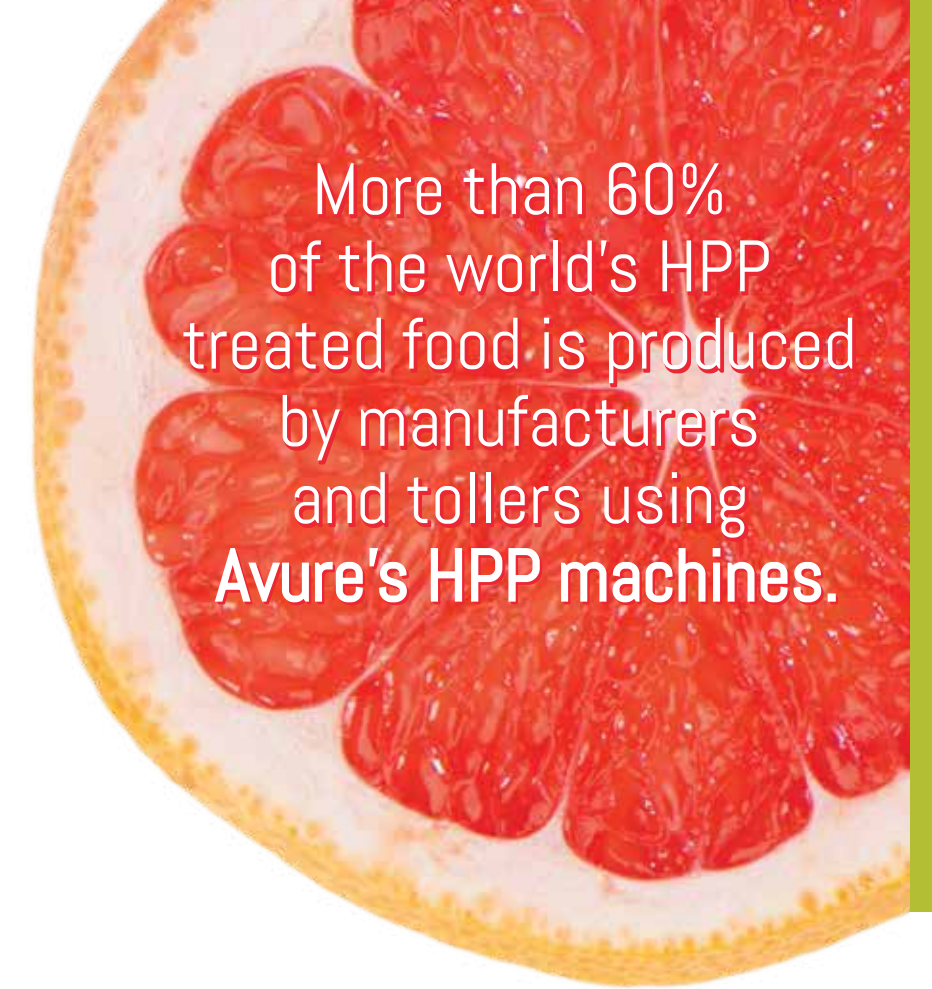
You'll sleep better knowing that your product has been validated at Avure's sophisticated pathogen lab. There, we can also help process documentation and control, food manufacturing, microbiology, safety certification, and in-house FDA inspection.

Engineered for Profit

The intersection of capacity and reliability

Avure helps customers develop delicious HPP foods, and more of them with the industry's highest throughput, lowest cost to operate, and highest reliability. That allows you to receive the best possible ROI on your capital investment, and maximum flexibility on margins. Let us show you why.

- 1. Greater throughput.** Our machines have the highest capacities and run 24/7 at peak efficiency. Larger diameter baskets hold more packages and speed up load time, while smart engineering accelerates pressurization and decompression times.
- 2. Lower cost of operation,** because our machines last longer, cost less to maintain, and require fewer spare parts.
- 3. Highest uptime.** Avure's history of material science and engineering allows for much higher quality machines. For safety and longer machine life, we wrap frames with up to 79 miles (127 km) of wire, and vessels with up to 172 miles (277 km) of wire.
- 4. In addition, you'll cut costs by dramatically extending shelf life** by factors of three for juices, and three- to 10 for meats.



More than 60%
of the world's HPP
treated food is produced
by manufacturers
and tollers using
Avure's HPP machines.



Everyone will want extra helpings

You'll find foods processed by Avure HPP systems in every corner of the world. From guacamole to organic fruit juice, BBQ brisket and hummus, Avure's HPP makes them better.

- Juices
- Meat and poultry
- Seafood
- Fruits and vegetables
- Salsa and guacamole
- Wet salads and dips
- Ready-to-eat meals
- Dairy
- Grains
- Nutraceuticals
- Pet food

Avure constantly creates new HPP products in partnership with producers and manufacturers. So just ask about your application, no matter what it is.

Find Your HPP Application Here



AVOCADOS

Thanks to Avure HPP, avocado has a shelf life up to 45 days.



BEVERAGES & JUICES

Avure HPP machines process most of the world's HPP treated juice!



VEGETABLES

Fresh-picked taste and long shelf life. No chemicals or preservatives.



SEAFOOD

Our seafood machine boosts yield and reduces costs.



READY-TO-EAT MEALS

HPP offers the great taste, and fast preparation times that consumers demand.



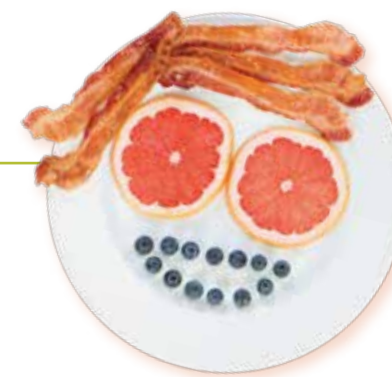
WET SALADS & DIPS

Boost shelf life. Ditch additives. And dip into new markets with HPP.



MEAT

Safe and great shelf life.



Get in Touch with Avure

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Printed with soy inks on 70% post consumer content paper.



Avure HPP Machines

Serving insatiable appetites
for delicious food and profit.



AV-60

Lowest cost
per pound/liter of any HPP machine

63 MILLION
POUNDS PER YEAR

28.5 MILLION
KILOGRAMS PER YEAR



- A revolution for high volume food HPP processors
- Largest diameter vessel (holds 50% more than competition) maximizes efficiency, accepts more product, and odd-shaped foods like whole hams and large bulk bags
- Highest performance pressurization
- Most reliable, newest generation of machine

World's Highest Throughput HPP

Avure's line of HPP machines is designed to serve the needs of the smaller producer to the demands of major food manufacturers.

Advantage HPP

Today's market for HPP is driven by consumers who demand fresher, authentic foods and juices. And they want it now without the toll taken on taste and nutrition by chemical preservatives, irradiation, and thermal processing.

How your product gets a clean label

There's nothing to HPP except pure water, and processing pressures five times greater than the deepest point in the ocean. Water is compressed 15% at 87,000 PSI (6,000 bar), which inactivates food borne pathogens like E. coli, Listeria, and Salmonella.

The result is safe food and beverages with a vivid fresh taste.

63
MILLION
POUNDS PER YEAR



AV-10

High throughput, low cost per pound

10 MILLION
POUNDS PER YEAR

4.5 MILLION
KILOGRAMS PER YEAR



- Minimal footprint optimizes plant space and enables rapid installation
- Dramatically reduces startup costs
- Advanced cylinder liner design outlasts any vessel in the industry
- Perfect match for smaller and medium-sized producers
- Lowest cycle cost for throughput range minimizes production costs



AV-30

The world's most popular HPP machine

33 MILLION
POUNDS PER YEAR

15 MILLION
KILOGRAMS PER YEAR



- The go-to solution for fast, reliable HPP food processing
- Large vessel diameter accommodates variety of foods
- Lowest cost per cycle in the throughput range
- Advanced cylinder liner design outlasts any vessel in the industry



AV-S

The world's only dedicated HPP seafood machine

30 MILLION
POUNDS PER YEAR

13.6 MILLION
KILOGRAMS PER YEAR



- Highest throughput of any vertical seafood machine in the world. It typically yields 30 million pounds a year of capacity
- Drastically reduces labor cost of shucking
- 100% separation of meat maximizes yield
- Rugged machine withstands harsh seafood/salt water environments
- Innovative vertical design protects the machine from sand and grit

SEAFOOD



Trust

More than 60% of the world's HPP treated food is produced by manufacturers and tollers using Avure's HPP machines. We helped invent the technology, and we're the company that's innovating with it.

Avure helps producers implement HPP from recipe development to installation of the fastest and most reliable systems. Avure equipment is used to treat the majority of all HPP-protected food around the world.

The history of HPP and Avure are one

In 1899, B. H. Hite conclusively demonstrated pasteurization with pressure. He used a special apparatus made in a cannon foundry to show that inactivation of microorganisms by pressure was possible. In the 1980s, academics studied HPP on Avure machines, which led to the first commercially viable application: Mexican guacamole sold fresh in the United States.

Total commitment to customer success

Our international service network, located on five continents, performs machine maintenance. This gives you access to experts 24/7. When necessary, we will dispatch engineers from one of these locations.

Worker safety

For extra protection, Avure's wire-wound vessels leak before they fail. Maintenance is made easy by thoughtful design, and is never performed on an operating machine. We never compromise on safety.

ASME certified

Avure's vessels are all built in compliance with the requirements of the American Society of Mechanical Engineering.