



THE INSTITUTE FOR FOOD SAFETY AT CORNELL UNIVERSITY

Research, Technical Services, Regulatory Guidance High Pressure Processing

WHAT IS HIGH PRESSURE PROCESSING?

High Pressure Processing (HPP) is a non-thermal process that inactivates foodborne pathogens and spoilage microorganisms. HPP extends shelf life and meets consumer demands for clean label ingredients and product freshness. A growing number of fruit juices and smoothies, jam and jellies, meats, salads, dips (coleslaw, salsas, hummus and guacamole), ready to eat meals and more use this treatment.

ABOUT OUR FACILITY & WHO WE SERVE

The High Pressure Processing Validation Center at Cornell University provides comprehensive assistance to beginning and established food entrepreneurs all across North America. The Center validates food products to meet regulatory requirements. Other services include research development opportunities and shelf life studies.

Located in Geneva, New York, Cornell operates one of the only commercial-scale HPP validation facilities in the US that is housed within a Biohazard Level 2 facility. This allows for more comprehensive and customized testing to ensure elimination of harmful pathogens.

SERVICES OFFERED

- Validation studies for foodborne pathogens (*E.coli* O157: H7, *Salmonella* spp and *Listeria monocytogenes*) to meet regulatory compliances.
- Shelf life studies: microbiological and physicochemical analyses.
- Product quality testing including pH, water activity, soluble solids, turbidity, viscosity, color and texture.
- Customized challenge studies and research projects upon request.
- Juice HACCP training certification course for food processing employees.
- Workshops/presentations offered upon request on campus or industry sites.

FOR MORE INFORMATION

For questions, please contact:

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Extension Associate

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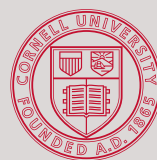
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TRAINING PROGRAMS

For information on Juice HACCP and other courses visit:
cals.cornell.edu/food-science/outreach-extension/events



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Institute for Food Safety at Cornell University

MISSION

The Institute for Food Safety at Cornell University takes a comprehensive approach to providing training and conducting research to support the food industry, from farm to fork, in reducing foodborne illness risks.

CALL

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VISIT

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Cornell HPP Validation Center Testing Services & Pricing



HPP is commonly applied when products are in their final package. Foods must be packaged in flexible containers that allow the transmission of pressure and can withstand the high pressures without rupturing or leaking. HPP-treated foods should contain minimal amounts of air or dissolved gases. We serve clients from across North America. Services and pricing are listed below.

Contact us for a free consultation at 315.787.2256 or email Andy Humiston (gah78@cornell.edu).

SERVICE	PRICING
SAFETY VALIDATION - 3 PATHOGENS/ 1 SET OF PROCESSING PARAMETERS	\$3,675/SKU
SAFETY VALIDATION - 1 PATHOGEN/ 1 SET OF PROCESSING PARAMETERS	\$3,150/SKU
SAFETY VALIDATION - 3 PATHOGENS/ UP TO 3 SETS OF PROCESSING PARAMETERS	\$9,450/SKU
SHELF LIFE ESTIMATION - SPOILAGE MICROBS/ 1 SET OF PROCESSING PARAMETERS	\$1,890 + \$105/SAMPLE/TESTING POINT

**Please note that these are base prices and dependent on study parameters.*