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High Pressure Processing: Food Safety's Next Big Squeeze

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Abstract

High hydrostatic pressure (HPP) processing is an emergent pathogen-reduction technology that the meat processing industry may be able to use to reduce pathogen contamination. Like many food safety interventions, however, there may be product quality concerns associated with this process. Researchers at Penn State University have recently assessed the efficacy of this process on various foods, including ground beef. The history and applications of HPP will be addressed. The effectiveness of HPP to reduce pathogen load will be discussed and so will qualitative problems and potential solutions.