

HIGH PRESSURE FOOD PROCESSING

High Pressure Processing or HPP is an innovative technology to improve the safety and quality of food products.



It can be applied to a wide range of foods:

MEAT PRODUCTS

Ham and cold meats, smoked meats and cooked meats

VEGETABLE PRODUCTS

Fruit and vegetable juices, soups, purees and smoothies

DAIRY PRODUCTS

Desserts, drinks, sauces, cheeses

FISH AND SEAFOOD

PROCESSED FOODS



Discover how to improve
the quality and safety
of your products



APAPROCESSING BZ S.L.

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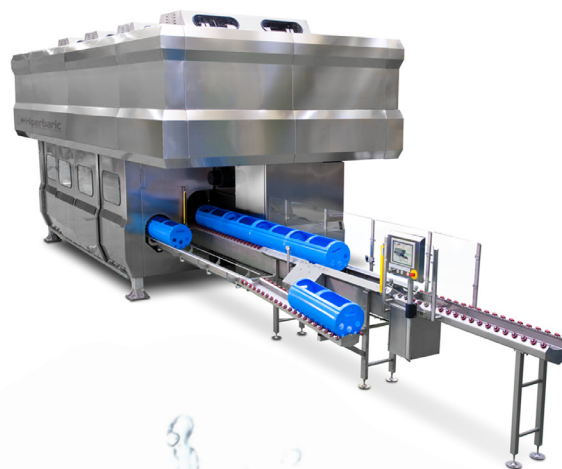
We're open for business!

From April 1st 2012 we will be offering processing services with our 420 machine from a provisional location.

APAPROCESSING is a service company whose one and only aim is to enable all types of customers to have access to this technology. Aspires to be recognized, for its customer service, flexibility, efficiency and capacity, as the leading high pressure toll processing company in Europe.

OUR TECHNOLOGY

At **APAPROCESSING** we have opted for the best high pressure technology: *Hiperbaric* (www.hiperbaric.com), world leader in the manufacturing of high pressure equipment.. At our facilities we have the most efficient and productive equipment: **the Hiperbaric 420**, capable of processing up to 2500kg of product per hour.



SERVICES

- Efficient guidance and advice about the applications of high pressure processing in your products.
- Close collaboration to study the development and adaptation of products and containers in collaboration with our associated R + D centres (IRTA and AZTI).
- An efficient pressurization service for all type of products, formats and quantities with a flexible focus which is adaptable to different needs.
- Additionally, we offer access to a group of complementary services.



For more information, contact with us:

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