

COLD-PRESSED JUICES FOR FOOD SERVICE

FRESH SQUEEZED JUICE HAS NEVER BEEN THIS EASY!

Offer your guests delicious, all-natural beverages without the costs related to onsite juicing.

100% natural, no added sugars or concentrates

90-day shelf life

Eliminate labor costs associated with onsite juicing



MORE THAN 20 FLAVORS

Available in different food service formats

PRODUCT LIST

Product

Size

Ingredients

CORE HPP JUICES: Signature line for food service

Lime Juice	4/59 oz	Cold-pressed lime juice (100% juice)
Lemon Juice	4/59 oz	Cold-pressed lemon juice (100% juice)
Orange Juice	4/59 oz	Cold-pressed orange juice (100% juice)
Pineapple Juice	4/59 oz	Cold-pressed pineapple juice (100% juice)
Grapefruit Juice	4/59 oz	Cold-pressed red grapefruit juice (100% juice)

MIXED JUICES: Grab-and-go 12oz juices

Orange Juice	15/12 oz	Cold-pressed orange juice (100% juice)
Green Lover	15/12 oz	Celery, Cucumber, Apple, Spinach, Kale, Lemon
Sunset	15/12 oz	Carrot, Orange, Apple, Ginger, Lemon, Turmeric
Unbeetable	15/12 oz	Beet, Carrot, Pineapple, Cucumber, Ginger, Lemon

SPECIALTY JUICES

Ginger Juice	4/59 oz	Cold-pressed ginger juice, lemon juice
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Cocktail mixers AND custom formulations available on larger volume orders

HIGH PRESSURE PROCESSING TECHNOLOGY

Overview

High Pressure Processing (HPP) is a unique food preservation method that utilizes cold water and high pressure (up to 87,000 psi) to keep juices and other beverages free of pathogens without compromising flavor.

Unlike chemical and thermal treatments that can compromise flavor, vitamins, and nutrients, HPP is a non-thermal process. Without the use of heat, the product's original qualities remain intact. Also, because water pressure is applied uniformly in all directions, HPP foods retain their original shape.

HPP enhances food safety and extends product shelf-life, while providing consumers with fresh and natural RTD juices & beverages.



Picture of Hiperbaric's high pressure processing (HPP) equipment

Benefits of HPP

- Maintains taste, texture, and nutritional value through a non-thermal processing method.
- Enables clean labels without the need of preservatives and chemicals.
- Extends product shelf life.
- Recognized as an effective food safety technology by the USDA & FDA.