GOOD FOODS™


We start with the freshest ingredients to make our dips so they are full of flavor and taste amazing! They are available in a variety of flavors like our classic chunky guacamole and our plant based queso and buffalo dips.

We don't just make good foods, our mission goes way beyond that. We want to inspire the conscious choice to choose goodness - in snacks - and in life. Good Foods - something you can feel positively good about.

*We're real people, using real ingredients, to make really good foods!*

ALL OUR GOODS:

# Up-Stream HPP

1. **GMPs and SOPs**

HPP is not a method of sterilization so all steps in the food safety plan up-stream of HPP are important to minimizing microbial loads going into HPP.

2. **Temperature**

Maintaining refrigerated temperature of the pre-HPP finished goods to minimize microbial growth and retain nutrients and organoleptic properties.

3. **In-House HPP vs. Out-Source**

The time to HPP is critical to minimize microbial growth pre-HPP. For companies that work with HPP tolling facilities should agree to the maximum time their finished goods will be HPP treated. Average time to HPP with a tolling facility is 24-48 hours after delivery.

# HPP in a Food Safety Plan

HPP can be written into a food safety plan in three ways.

1. **CCP**
   a. **Lethality Treatment** – Achieve a >5-log reduction
   b. **Post-Lethality Treatment** - >1-log reduction


2. **Shelf-Life Extension**

When a food safety plan has other CCPs in place to address pathogen concern, HPP may be utilized only for reducing background microflora to extend the shelf-life.

# HPP Not as an In-Package Treatment


In-package Kill step

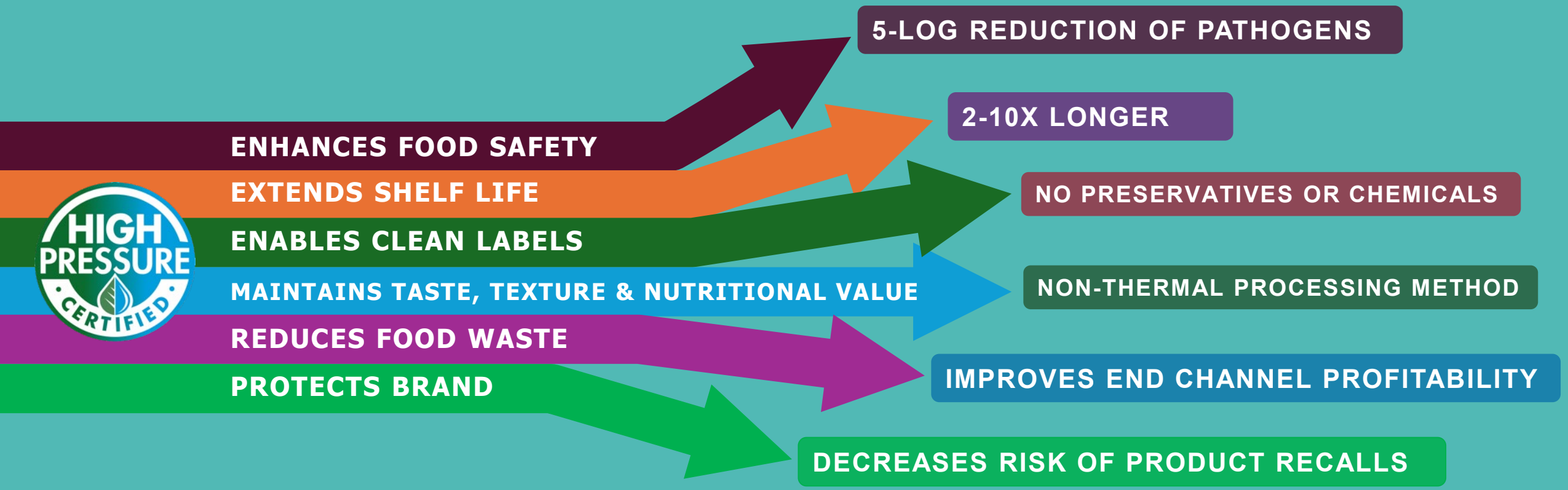

HPP as an ingredient treatment

# Post-HPP

Temperature control will be ideal to maintain the shelf-life of the product, both microbially and sensorially.

- HPP is Not Sterilization
- HPP is Not a method to kill bacteria in a spore state
- HPP does not prevent oxidation

# HIGH PRESSURE PROCESSING BENEFITS




**HPP At Good Foods:**

- HPP is vertically integrated on-site
- Largest owner / operator of HPP