



Plant Tour Nation's first HPP toll processor

By [Michael Fielding](#) on 7/18/2011

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Founded in June 2004, the American Pasteurization Company in Milwaukee has been using high-pressure processing (HPP) technology for everything from fruits and vegetables to further-processed meats.

Within one year the company was operating solely as a contract manufacturer, processing and distributing packaged foods for other companies. That first year the company was processing 20,000 pounds of whole muscle roast beef each month -- extending the product's typical 55-day shelf life to 120 days.

By 2006 half a dozen meat processors and food companies -- including Costco -- had become customers.

Today American Pasteurization Company operates four HPP machines and has customers from coast to coast.

How high-pressure processing works

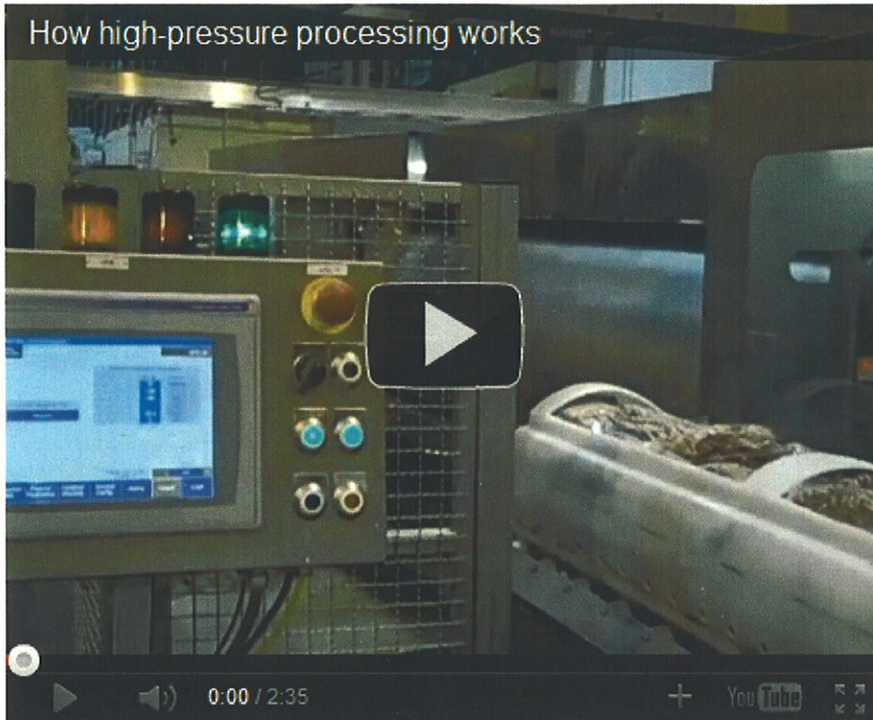
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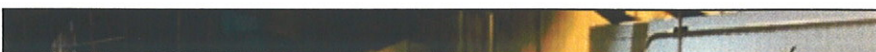


Weekly capacity of 1 million pounds



Since 2006 the American Pasteurization Company had a modest half-dozen customers sending sliced turkey breast and roast beef with one 215-liter machine. "Then it was like the dam burst," said Vice President Ed Wabiszewski. A second 215-liter machine was installed in 2007, doubling production to 400,000 pounds. In August 2007 a third machine — this one with a 350-liter capacity — was installed. In July, 2011 a fourth machine (also 350 liters) was installed, giving the company the capacity to process 1 million pounds per week.

Maximizing the batch process



In May the company processed nearly 700,000 pounds per week on average.

100 employees; two shifts



The American Pasteurization Company processes 100 to 500 pounds of product per cycle with 6.5 cycles per hour. Fifty full-time employees plus an additional 50 temporary employees work in two shifts six days a week.

From Costco to Cargill



The company has 35 customers nationwide and processes about 300 SKUs from local processors to heavy hitters such as Cargill.

Majority, but not exclusively, meat



To date, APC has processed more than 50 million pounds of food products for more than 30 separate food processors. The majority —75% — is meat; the rest is salsas, cheeses and wet salads.

To find out more about the latest research into high-pressure processing, [click here](#).

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