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Sen. Kohl Visits Company Focused On Food Safety

### ***American Pasteurization Co. Based In Milwaukee***

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**MILWAUKEE** -- Three thousand people die every year from contaminated food, according to the Centers for Disease Control and Prevention.

U.S. Sen. Herb Kohl visited a Milwaukee company Monday that specializes in keeping food safe.

Massive recalls can send people running to their refrigerators. A few weeks ago, there was a salmonella outbreak in ground turkey.

That is the exact problem that American Pasteurization Co. works to prevent.

"They're great. They're on the cutting edge of technology and increase the safety of the food we eat," Kohl said.

Kohl is a big backer of facilities such as American Pasteurization Co. and recently helped pass a new act to modernize food safety.

"Contrast to other industries that do not want regulation and inspection, these industries do because they cannot afford the downside, of outbreaks, medical devices that don't work," Kohl said.

Packaged food goes to American Pasteurization Co., and then workers put it through an intense pressurized system, which cuts down on food-borne illnesses.

That's thanks to 87,000 pounds per square inch of water pressure.

"That's the beauty of the technology. Even though it's in a package, if it's sliced, it treats everything equally," said Justin Segel of the American Pasteurization Co.

Then it goes right to the grocery store.

Because of the CDC reporting 50 million people getting sick from food-borne illnesses each year, companies like this say it's not worth taking a chance.

American Pasteurization Co. said it hopes to expand its facilities around the country.

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