

INNOVATIVE AVOCADO-BASED FRESH PRODUCTS: COMMERCIAL APPLICATIONS AND DEVELOPMENT OF HIGH PRESSURE PROCESSING TECHNOLOGY

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Leading avocado growers and processors are incorporating new technologies in their search for innovative, high value-added avocado products. One of the technologies being currently implemented is High Pressure Processing (HPP), a non-thermal, post-packaging pasteurisation technique. Avocado products constitute a particularly good target for such technology: by being a non-thermal process, high pressures respect the genuine quality and fresh properties of avocado and avocado-based products by destroying microorganisms and multiplying shelf-life.

HPP also destroys polyphenoloxidase enzyme, avoiding browning problems during shelf-life, retaining the original organoleptic properties of such products. This technology is a valuable tool for innovation, value-added propositions, market expansion, and better management of production and logistics.

This technical session will provide real examples of HPP commercial applications for avocado, potential business cases, and economic models.