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# **“Pascalization” Provides a New Alternative for Food Preservation**

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[Pascalatization](#), also known as high-pressure processing (HPP), is a procedure for subjecting food to extreme water pressure (typically 40,000 to 80,000 PS) inside pressure chambers. The extreme pressures used in the Pascalization process kills dangerous bacteria, molds and viruses without crushing or destroying the food. Because no heat or chemical use is required, food can be preserved without cooking or altering the texture or flavor of foods. With increasing “pressure” (pun intended) on the food industry to comply with increasing food safety standards and reduce chemical use, pascalization may provide a viable alternative for preserving foods. The food processing industry has begun to take notice, and use of this [technology is expected to increase](#).

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