

Inactivation of food spoilage and pathogenic bacteria by dynamic high-pressure homogenization (HPH)

The present invention relates to a process using dynamic high-pressure for inactivation of food pathogens. Liquid food are treated by dynamic highpressure at 1 to 5 kbars with at least one recirculation depending on the needs. The pasteurization process is performed at relatively cold temperature ranging from 4 C to 55 C.
