

HPP Makes our Guacamole Tasty and our Produce Safe

Did you know that the Fresherized “cold pasteurization” process we use to make our guac is actually High Pressure Processing (HPP)? Food safety experts recognize HPP globally as an effective preservation solution—as effective as cooking or heating—in elimination of food pathogens such as *Salmonella*, *Listeria* and *E. coli*. HPP processed foods retain their nutrients, natural taste, texture and color. And, because the organisms causing foods to spoil have been reduced or eliminated, HPP foods like Wholly Guacamole stay fresher longer. So, sit back, dip in and enjoy!