

## Lab-scale multivessel HP equipment

# HP lab-scale multivessel equipment KU Leuven

### Identification of Facility

<b>Title</b>	Lab-scale multivessel HP equipment
<b>Key words</b>	high pressure processing, pasteurisation, preservation, kinetics
<b>Latest version</b>	2013/02/19
<b>Manufacturer</b>	Resato
<b>Model</b>	custom-made
<b>Description</b>	Temperature-controlled high pressure unit with 8 x 8 ml vessels, particularly suitable for kinetic experiments
Images	
<b>Possibilities and limits</b>	Operational range: -30 to 100 °C, up to 8000 bar

### Application

#### Application fields

#### Application examples

#### Technology sheets that might be related to this facility

#### Title

Actinidin and high pressure  
 Effect of oxidation and high pressure treatment on fruit and vegetable juices deallergization  
 HPT meat sterilisation  
 High pressure assisted meat tenderisation by papain and ficin  
 High pressure pasteurization of fish to prolong their freshness  
 High pressure pasteurization of marinated chicken meat  
 High pressure processing  
 High pressure shellfish processing  
 High pressure thermal sterilisation  
 High-pressure low-temperature processes  
 Packaging materials for high pressure thermal sterilisation  
 Reduction of peanut allergens by high pressure combined with polyphenol oxidase  
 Starch gelation by high pressure processing  
 Structure formation through pressure-induced protein denaturation

### Accessibility & Support Service

#### Access conditions

**Access conditions**  
**further comments**

**Languages** Dutch, English, French

**Other languages**

**Training**

**Training further**  
**comments**

**Technical help**

**Technical help further**  
**comments**

### Contact data

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Source:

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