



**Contact:** Wendy Alpine  
Alpine Communications  
[wendy@alpinepr.com](mailto:wendy@alpinepr.com)  
404-641-6170

***For Immediate Release***

**Hiperbaric Celebrates 20<sup>th</sup> Anniversary at PROCESS EXPO 2019**

***Company to Commemorate Hiperbaric's Journey and Leadership in HPP Innovation***

DORAL, FL (Sept. 25, 2019) – Hiperbaric, the world leader in HPP equipment and services, celebrates its 20<sup>th</sup> anniversary this year, with a kickoff at PROCESS EXPO 2019, Oct. 8-12.

The company will hold a reception at its Booth #615 to highlight its milestones as a leader in the HPP food industry.

“We’ve enjoyed remarkable growth over the past 20 years,” said Roberto Peregrina, Hiperbaric USA director. “We’ve built upon that and stayed focused on developing products and services that deliver real value to our customers. We look forward to sharing our journey with attendees, as well as discussing Hiperbaric’s newest in-bulk HPP technology for the food industry.”

Additionally, Carole Tonello-Samson, Ph.D., Hiperbaric’s Commercial & Applications director, will receive the Red Circle Honors Innovation and Inspiration Award from the Food Processing Suppliers Association’s Women’s Alliance Network. This is the [inaugural Women’s Alliance Network Red Circle Honors award](#).

Founded in 1999 in Burgos, Spain, Hiperbaric is at the forefront of the HPP industry, leading the way in design, technology and innovation of HPP equipment. Hiperbaric was the inventor of the modern HPP concept, the horizontal design which today is the most widely used concept and has been adopted by most industry players. Hiperbaric has a presence in more than 45 countries with over 270 machines installed worldwide, including more than 120 in the U.S.

Among the company’s highlights:

2002 – Installed First horizontal HPP system for food production in Spain at Campofrio.

2004 – Lands in Americas installing a unit in Mexico then Canada.

2005 – Installed the first HPP equipment in the United States.

2012 – Hiperbaric USA opens its doors in Doral Fla., to be closer to customers in their main market.

2015 – Received The Edison Award, an annual competition honoring excellence in new product and service development, marketing, human-centered design, and innovation. Also, the Hiperbaric 525 becomes the best seller of the HPP world, driving growth by nearly 50%.

2018 – Introduced prototype in-Bulk technology for large quantity juice production; opened two new commercial centers in Mexico and Singapore; founding member, Cold Pressure Council, which launched the "High Pressure Certified" seal.

2019 – Acquired [first customer for in-Bulk HPP machine](#), Ateliers Hermes Boissons of France, enabling juice to be HPP processed in bulk rather than in-pack. This allows producers to process more juice for less and use any type of packaging.

### **About Hiperbaric**

Hiperbaric is the world's leading manufacturer of High Pressure Processing (HPP) equipment for the food industry.

Since 1999, Hiperbaric has been involved in the design, technology, production and commercialization of HPP equipment. The company is known for its reliability, customer support, teamwork and continuous innovation through its R&D efforts.

Hundreds of companies worldwide use Hiperbaric machines for processing meat, fish and seafood, fruit and vegetables, juices and other beverages, dairy, and read-to-eat meals.

Headquartered in Spain, the company's North American operations are in Miami. For more information, visit [www.hiperbaric.com](http://www.hiperbaric.com). For a video of how the Bulk technology works, please watch <https://www.youtube.com/watch?v=C765qAig77o>.