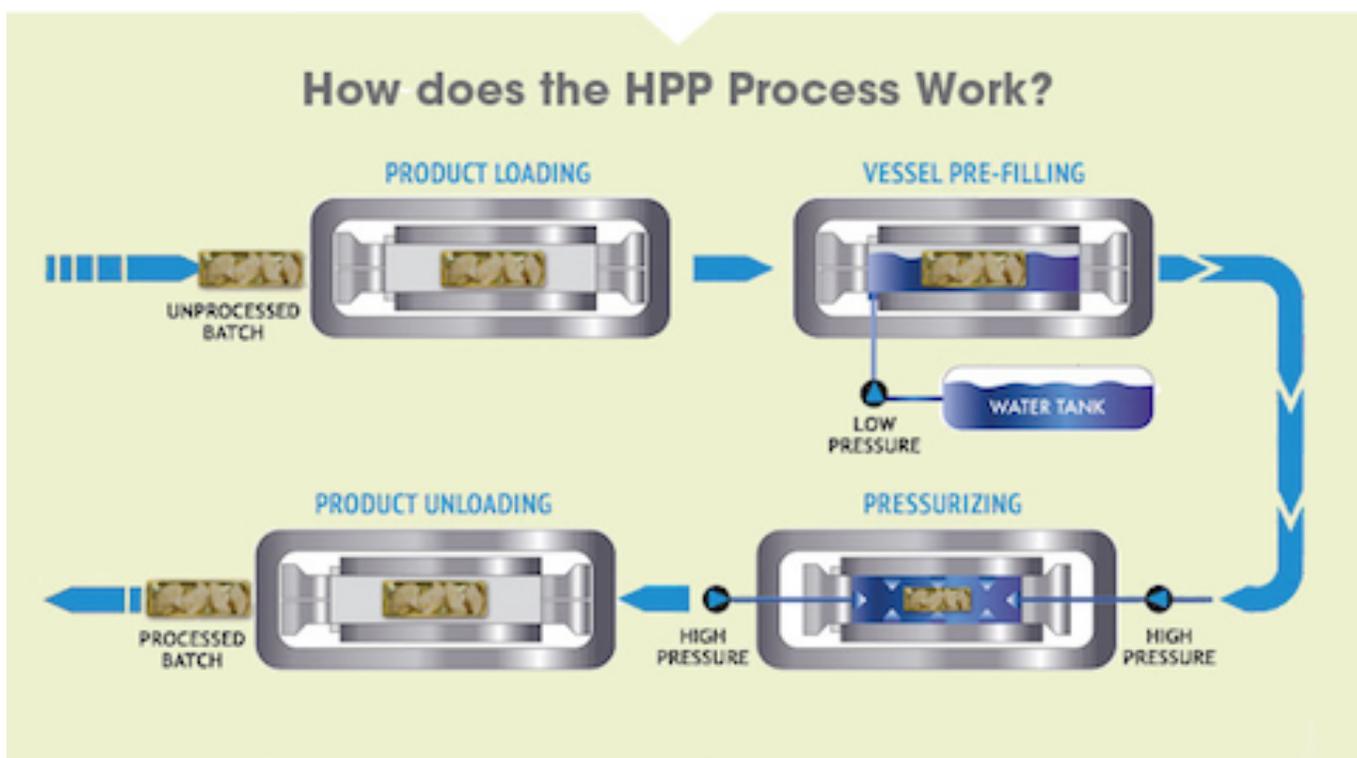


LiDestri Targets “Natural and Healthy” Segment With New HPP Capacity

Rochester, NY – With the upcoming addition of high pressure processing (HPP), LiDestri Food and Beverage continues to grow its capabilities with an eye toward the upward-trending market for healthy and natural food and beverages.

The new HPP line is scheduled to come online in the first quarter of 2016, and LiDestri will be featuring it at the PLMA 2015 Private Label Trade Show in Chicago, at booth 2301.



“HPP has been described as the closest possible processing to fresh squeezed,” said Alan Davis, VP, Business Development and Contract Manufacturing. “Demand is clearly rising for technologies that make it possible to safely process products with natural ingredients and cleaner labels.”

LiDestri is in the process of installing a [Hiperbaric 525L](#) HPP tolling station at its Lee Road facility in Greece, NY, which will operate as a wholly owned subsidiary under the name “Finger Lakes Fresh Press.” HPP effectively kills microbes without the application of heat and instead applies some 80,000 pounds of water pressure on products sealed in flexible packaging.

HPP processing makes it possible for retailers, if they choose, to remove chemical preservatives from product formulas and achieve the same shelf life for a range of wet food products, including juices,

deli meats, wet salads, seafood, hummus, guacamole and cold soups. Alternately, if preservatives are retained, products will have shelf lives that are two to three times longer, allowing for less-frequent deliveries and helping cut back on costly spoilage.

Though LiDestri's HPP line will start as a tolling station for products packaged elsewhere, the idea is to eventually establish a filling line alongside it, Davis said, creating convenience and transportation savings for customers who prefer a one-stop shop.

In addition to the HPP launch, due to increasing demand for cold fill aseptic processing, LiDestri is installing another aseptic bottling line at its Pennsauken, NJ, plant, and plans capacity upgrades for lines that currently run 24/7. Aseptic technology pasteurizes with heat, but because the product and package are sterilized separately, the cook and hold times are shortened, leading to less degradation of fresh ingredients and nutrients than traditional hot fill pasteurization.

It is an excellent shelf-stable processing choice for healthy products such as protein drinks, smoothies, premium teas, nutritional drinks and juices. In fact, LiDestri's team will be offering samples of several of the company's innovative, cold fill aseptic products aimed at the retail brand market at PLMA show booth 2301, including premium organic teas and natural flavored banana waters and flavored waters with aloe.

For more information, or to schedule an interview with Alan Davis, VP, Business Development and Contract Manufacturing, during the PLMA show, please contact:

Carrie Miller
Director of Content and PR
IntraLink Global
cmiller@intralinkglobal.com
773-960-6468

About LiDestri Food and Beverage

LiDestri is a premier private label and contract manufacturer of food, beverages and spirits, supplying over 40 million cases of product each year. LiDestri's core competencies include producing aseptically filled, hot filled, cold filled and retorted products in glass and plastic containers for retail and food service customers. Established more than 40 years ago, LiDestri now operates five SQF, level-3-certified, state-of-the-art manufacturing facilities in Fairport, NY; Rochester, NY; Fresno, CA; Lansdale, PA; and Pennsauken, NJ.