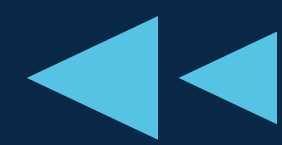




HOT FILL



ASEPTIC/ESL



PROS

LOWER STARTUP COST

More affordable to set up than aseptic processing.

PROVEN & WIDELY USED

A well-established method with reliable results.

VERSATILE

Works with a broad range of products.

MORE EQUIPMENT CHOICES

Many manufacturers offer compatible machinery.

CONS

CAN AFFECT TASTE & NUTRIENTS

High heat may change flavors or reduce nutrients.

PRESERVATIVES MAY BE NEEDED

Some products require additives to maintain freshness.

REQUIRES HEAT-RESISTANT PACKAGING

Bottles and containers must withstand high temperatures.

PROS

BETTER TASTE AND NUTRITION

Retains more natural flavors and nutrients.

FEWER PRESERVATIVES

Reduces or eliminates the need for added preservatives.

LONGER SHELF LIFE

Products stay fresh for a longer time without refrigeration.

LIGHTER PACKAGING

Uses thinner, more eco-friendly materials.

LOWER STORAGE & SHIPPING COSTS

No need for refrigerated transport, saving money.

CONS

EXPENSIVE SETUP

Requires a high initial investment in specialized equipment.

LONG APPROVAL PROCESS

Strict validation and testing requirements.

COMPLEX PRODUCTION

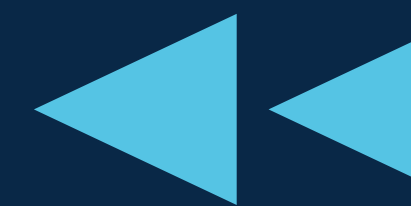
More steps and advanced technology needed.

LIMITED EQUIPMENT OPTIONS

Fewer suppliers provide this specialized machinery.



F O O D S A F E T Y



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