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Next Bio invests in Hiperbaric HPP for cold brew coffee production

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Next Bio, South Korea's top producer of cold brew coffee, has made a major investment in Hiperbaric's High-Pressure Processing (HPP) technology to significantly increase its production capacity, preserve quality and extend the shelf life of its cold brew products.

The company has installed a Hiperbaric 300 industrial HPP system at its facility, enabling it to process up to 1,410 kilos of cold brew coffee per hour using HPP's ultra-high pressure pure cold water process. This gives Next Bio an annual production capability of 6,000 tonnes of HPP-treated cold brew coffee.

The HPP method exposes pre-packaged products to intense water pressure as high as 6,000 bar (87,000 psi) to inactivate foodborne pathogens and spoilage microorganisms. This cold process eliminates harmful bacteria while preserving the natural nutrients, flavour, and colour of the coffee.

K.J. Choi, CMO, of Next Bio, says, "HPP allows us to improve the safety and shelf life of our product up to 90 days while maintaining its freshness and flavour. This investment will help us continue to supply top-quality Cold Brew Coffee to our customers, including many cafes, food service, and consumer brands in Korea and export markets like the U.S., Japan, and Singapore."

The HPP equipment complements Next Bio's innovative proprietary "Super Drop Process" which sets it apart from other cold extraction methods. This system uses pure cold water below 18Â°C (64Â°F) at atmospheric pressure to gently extract a highly concentrated essence.

"Through our Super Drop Process, we can extract up to 24 bricks from coffee and 8 bricks from tea and herbs in just 60 minutes with a single drip â?? almost 3 times thicker than espresso for coffee," explained Y.H. Kim, Next Bio.