

# Are You Heating The Flavor and Profit Right Out of Your Food?

## Cool Off With pHase™

Thermal processing such as retort or pasteurization is costly and can change the flavor, texture, and color of food. pHase™ offers the ability to process at lower temperatures without compromising microbial stability or flavor. pHase acidifies foods below pH 4.0 without a sour taste, eliminating the need to retort or pasteurize. (Guelph Food Technology Center Research). Products that can take advantage of this new technology include sauces, dressings, soups, vegetables, fruits, mayonnaise, dips, fillings, gravies, spreads and desserts.

### Improve your Quality with pHase:

- Improved texture, color and flavor
- Greater nutritional retention
- Reduced salt, fat, sweetener, and preservatives

### Improve your Process with pHase:

- Energy savings
- Increased production (no bottleneck at retort)
- Lower equipment costs
- Reduced packaging costs



Call us at (888)858-4425 to see how  
pHase™ makes a fresher tasting,  
shelf-stable food.

**JH** JONES-HAMILTON CO.

