

HGO news

Grower Owned, Grower Committed

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New Pasteurization Equipment Opens High-Value Markets in 2014 HGO's Napasol unit... think of it as your MMM Machine

Like your best farm equipment, the Napasol sterilizer will provide a great Return on Investment—and a safer food product that protects your company and opens new high-value markets.

Just think of it as your MMM Machine (Member Money-Making Machine).

potentially reaching consumers, resulting in a voluntary or mandatory recall. With board approval in hand, we are now ready to procure and install a NAPASOL 6-bin pasteurization system, in time for the 2014 harvest.

"We know from feedback that our customers are excited to see we're making this investment in

Food safety is top priority at HGO. For several years we have been actively pursuing a solution to effectively eliminate pathogenic bacteria on hazelnuts. In late 2013, we visited several industry leading equipment manufacturers, who are recognized in the pasteurization of tree nuts. After a trial of lab tests using inoculated hazelnuts,

our food safety program. It will indeed lead to more business for HGO. We also know how important it is to our growers

we found a machine that kills 99.99% of pathogenic bacteria on both in-shell and kernels, with little to no sensory reduction.

Other U.S. tree nut industries have already proven it: Pasteurizing tree nut products drastically reduces the risk of contaminated products

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that we work diligently to achieve the highest level of food safety to protect them and the industry," said HGO CEO Jeff Fox.

QUICK FACTS ABOUT NAPASOL STERILIZER:

- 12,000 lbs per hour capacity
- Log 5+ reduction for Salmonella, E coli and Listeria
- Kills 99.99% of pathogenic bacteria
- Uses a combination of heat, humidity and pressure
- Flexible system accommodates in-shell, kernels and value-added products