

Why NEO-PURE™ ?

Neo-Pure™ is the latest organic food safety innovation we implemented by HGO to deliver the highest food quality and safety standards. It uses a patented blend of organic actives to ensure a 99.999% (5-log) reduction of pathogens without compromising the natural quality of our products.

	Neo-Pure™	Steam Treatment	PPO Fumigation	Irradiation
Active Technology	Certified Organic Solution	Steam (Heat)	Propylene Oxide	Ionizing radiation (gamma rays, x-rays, or electron beams)
Latest Approved Food Safety Innovation	✔	Old Technology	Phasing out due to chemical toxicity	Mainly for medical equipment sterilization
Suitable for Organic & Conventional Products	✔	Varies	No. Conventional only	No. Conventional only
Positive Market Perception	✔	Confused (raw but steamed?)	Negative	Negative
Labeling On Packaging Not Required	✔	Voluntary labeling to clear consumer confusion	Labeling not required but potential residue issue	Labeling required
Maintains Food Quality & Nutrition	✔	Degrades food quality due to high temperatures and moisture from steam	Phasing out due to toxicity. Banned in EU, Canada, Mexico	May degrade food quality. Not accepted in some countries
Consistent Efficacy & Quality from Validated Parameters	✔	Inconsistent due to varying steam methods	Inconsistent due to varying fumigation methods	Inconsistent due to different types of radiation
Continuous Process Flow	✔	Varies due to different methods	Batch process. Long processing time	Batch process. Third-party service
Compact, Low-Energy Operation (Sustainability)	✔	Large footprint. High utility costs from ancillary equipment (boiler, chiller)	High build-out costs. Work safety issue	High build-out costs. Worker safety issue

How Does NEO-PURE™ Work?



The Neo-Pure™ Organic Solution is misted onto food for uniform coverage



The Neo-Pure™ Organic Solution inactivates pathogens by penetrating and disintegrating pathogen cells



The Neo-Pure™ Organic Solution completely biodegrades into water



The food's moisture content returns to pre-pasteurization level during low temperature drying



Neo-Pure™ Pasteurized (NPP) food is safe and truly raw

Benefits of NEO-PURE™ Pasteurization

- HGO is the **Exclusive** North American Hazelnut Processor and the first in the world to offer NPP hazelnuts.
- Unlike conventional methods that use steam or chemical gas, Neo-Pure™ uses a blend of organic actives to eliminate harmful pathogens like Salmonella, Listeria, and E. Coli.
- Since Neo-Pure™ does not use heat or steam, the natural qualities of hazelnuts such as nutrition, aroma, texture, and taste are maintained, just as nature intended.
- Less skin is left on the nut giving it a lighter, more uniform color and also giving it a richer, more indulgent flavor profile.
- The hazelnut is not just crisp, but crunchier than ever before. Each hazelnut carries the signature crunch that only Neo-Pure™ pasteurization can provide.

