

ViaVienté



ASEPTIC STERILIZATION

What is this process?

“THE MOST SIGNIFICANT FOOD SCIENCE INNOVATION OF THE LAST 50 YEARS!”

Organic Processing Magazine has called Aseptic Sterilization the most significant food science innovation of the last 50 years.¹ This proprietary, patented process has the precision to kill bacteria, fungus, viruses and molds while maintaining the delicate chemistry and living enzymes of whole food ingredients. This keeps whole foods truly whole and allows ViaVienté to be 100% preservative free and classified by the FDA as a **Living Whole Food**.

SAFE AND EFFECTIVE

This process is so safe and so effective that even though ViaVienté is a living whole food, just like fresh picked fruit and vegetables, our vacuum sealed bottles give our product a two year shelf life. Aseptic Sterilization also gives ViaVienté access to potential international markets in 140 countries. Other products may easily be sold within the United States, but because of Pasteurization, controversial preservatives like Sodium Benzoate and classification as dietary supplements, these other products are not allowed into many countries with stricter safety standards.

THE ACTUAL PROCESS

Aseptic Sterilization is made possible by a proprietary patented process that takes our nutrition and antioxidant preserving liquid whole food purees from 34 degrees Fahrenheit up to 180 degrees Fahrenheit and back down to 34 degrees Fahrenheit again in less than 3 seconds! Bottles are sterilized separately from the product and then the two are put together and sealed in an oxygen-free environment to suspend the living enzymes, preserve the precise chemistry, and keep our product FRESH and ALIVE!

A NEW PARADIGM

Until Aseptic Sterilization was invented, cold compress or cold processing was the only way to avoid the nutritionally destructive process of Pasteurization. This is because it was believed that enzymes were killed the second you heated a product above 112-118 (depending on the source referenced) degrees Fahrenheit. At the time, Flash Pasteurization was the industry's fastest form of heating a product to kill contaminants. Nobody considered the fact that the products still required over an hour to return to room temperature. Aseptic Sterilization changed the industry forever with its near instantaneous heating and cooling process that keeps a live product alive.

LABORATORY TESTING

Our manufacturing facility delivers comprehensive testing capabilities with an in-house microbiological laboratory. Raw materials are tested to assure the highest quality and freshest ingredients in the production of our product. These testing capabilities provide us with the unique advantage of ensuring high quality control standards and retention of freshness, flavor, vitamins, minerals and live enzymes.

A DIFFERENCE YOU CAN FEEL, SEE AND TASTE

Utilizing whole food purees and Aseptic Sterilization makes ViaVienté the epitome of scientific whole food nutrition engineering. Our assurance of no preservatives, no added sugars, no added flavors, and no fruit juice concentrates while maintaining the living enzymes of the fresh picked ingredients, provides a consistency of texture and flavor that is uniquely crisp and refreshing.



Enjoy ViaVienté, there is nothing else like it!

¹ Organic Processing Magazine, "Shelf Survival: The Latest Technology in Preserving Product Quality" by Bob Durst. 2007 April-June