




























Key:

 = Higher (A bad thing generally)

 = Lower (A good thing generally)

 = Benchmark

**Method**

	Plastic	Glass	Hot-Fill PET	Cost	Time
HPP					
Chemical Preservatives					
In Bottle (Hot Water/Steam)					
Hot Fill					
UV (Water Only)					

### High Pressure Pasteurisation

- No Heat Treatment
- All Natural
- 'Raw'
- Generally has zero impact on flavour
- Only one company offers this in the UK
- Requires immediate & timely shipping of product once manufactured to HPP facility

### Chemical Preservatives

- Very Cheap
- Easy to Use
- Requires Specialist Knowledge to Select the Correct Type
- Widely Available
- Some preservatives are frowned upon (Benzoates in particular)
- Not available as a 'natural' option

### In-Bottle

- Requires specialist equipment
- Can slow down production
- Potential to 'cook' certain flavours
- Widely used across many industries
- Allows for 'All Natural' labelling

### Hot Fill

- Requires Special Equipment
- Allows for 'All Natural' Labelling
- A More Difficult Filling Process for the Manufacturer
- Faster than In Bottle Pasteurisation