<table>
<thead>
<tr>
<th>Method</th>
<th>Plastic</th>
<th>Glass</th>
<th>Hot-Fill PET</th>
<th>Cost</th>
<th>Time</th>
</tr>
</thead>
<tbody>
<tr>
<td>HPP</td>
<td>✓</td>
<td>✗</td>
<td>✗</td>
<td>✗</td>
<td>✗</td>
</tr>
<tr>
<td>Chemical Preservatives</td>
<td>✓</td>
<td>✓</td>
<td>✓</td>
<td>✗</td>
<td>✗</td>
</tr>
<tr>
<td>In Bottle (Hot Water/Steam)</td>
<td>✗</td>
<td>✓</td>
<td>✗</td>
<td>–</td>
<td>–</td>
</tr>
<tr>
<td>Hot Fill</td>
<td>✗</td>
<td>✓</td>
<td>✓</td>
<td>✗</td>
<td>✗</td>
</tr>
<tr>
<td>UV (Water Only)</td>
<td>✓</td>
<td>✓</td>
<td>✓</td>
<td>✗</td>
<td>✗</td>
</tr>
</tbody>
</table>

**Key:**

- ✓ = Higher (A bad thing generally)
- ✗ = Lower (A good thing generally)
- = Benchmark
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