



By **2023** the global

FROZEN PIZZA MARKET

is expected to reach

\$17.3 BILLION*



Cold Hard Fact

The demand for prepared-at-home pizza continues to grow – fueled by product innovations and consumer demand for convenience. **Praxair can help you get your slice of the pie** with freezing and chilling technologies that **address product quality and improve the efficiency** of your frozen pizza production.

* Allied Market Research: "Frozen Pizza Market by Crust Type, Topping and Distribution Channel: Global Opportunity Analysis and Industry Forecast, 2017-2023."



Temperature
Control



Atmosphere
Application



Service & Systems
Support

Pizza is a favorite food for many. Americans consume 350 slices every second. Keep your customers coming back to your brand with a top-quality product.

Precise temperature control throughout the production process improves overall pizza quality. All components of pizza can benefit from cryogenic freezing and chilling:

- Cool sauce prior to assembly to reduce production bottlenecks
- Freeze toppings separately to lock in moisture; improve flavor and appearance
- Freeze crust prior to assembly to improve handling
- Rapidly and evenly freeze assembled product
- Maintain finished temperature anywhere in your production line with carbon dioxide snow spot cooling

Visit www.praxairfood.com/coldhardfacts to see how these technologies can benefit your business.

Let us **work with** your product in our Food Lab. By testing your **pizza, pasta, garlic bread, or entrée** in our full-sized, production level systems, you are able to watch the operation, evaluate the product after processing, and learn **which system will work best for your operation**. Plus, you have access to our experts who will share their experiences and discuss ways to improve your process.

Put a little PRAXAIR in your process! Call 1-800-PRAXAIR today.



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