

By 2023 the global

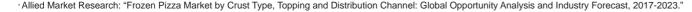
FROZEN PIZZA MARKET

is expected to reach

\$17.3 BILLION*



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.





Control





Service & Systems Support

7000 High Grove Blvd. | Burr Ridge, IL 60527

Making our planet more productive."

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.