



Making our planet more productive.™

What's got **Millennials** heating up the **frozen food** aisle?

- a. Student loans
 - b. Streaming services
 - c. Long commutes
 - d. Food waste
 - e. All of the above
- Turn over for answer*



Cold Hard Fact

Millennials are driving growth in the frozen category—up for the **first time in five years**.¹

Praxair cryogenic freezing and cooling technologies can help you attract discerning consumers who **value convenience and quality** in frozen foods.



Temperature
Control



Atmosphere
Application



Service & Systems
Support

If you chose (E) you're truly Millennial savvy.

Millennials select frozen meals because they are affordable, convenient, portion-controlled and the perfect complement for binge watching. Frozen meals offer the convenience Millennials value and an opportunity to explore different cuisines.

Further your frozen meals

- Praxair *ColdFront*™ pellet and dot freezing technology is an easy-to-use system for entrée sauce portioning. The system is both flexible and customizable for different liquid products, producing varied shapes and sizes that can all be run on the same production lines.
- The *ChillStream*™ in-line cooling system for liquid foods quickly cools cooked sauces and other liquid foods while minimizing production bottlenecks.

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

Praxair offers ways to **accelerate your production process** while **maintaining product moisture and appearance**. Talk to our experts about the **benefits of cryogenic technologies** for meal components, sauce cooling, frozen pellet and dot formation systems, and options for the final freezing of finished products. **Our innovations can help boost your productivity.**

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

¹ RBC Capital Reports as reported by *foodingredientsfirst*, CNS Media, May 17, 2018



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