



Making our planet more productive.™

Can you tell which curve is which?

One of these heat transfer curves is for a chicken breast and the other is for cookie dough.

(answer on reverse side)

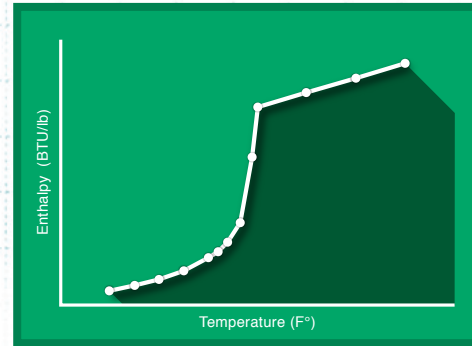


Image 1

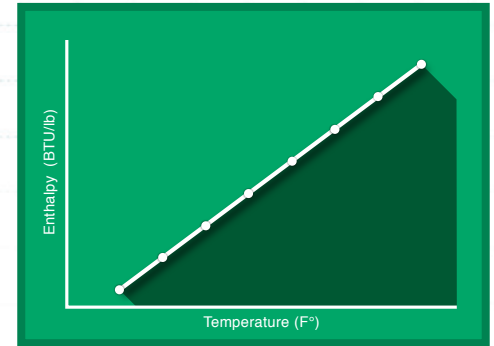


Image 2

Cold Hard Fact

There's a big difference between the way a chicken breast freezes and cookie dough freezes. Knowing and understanding the variations can **impact your productivity and product quality**. Praxair Food Technologies Lab Experts can help **put your operations ahead of the curve** by determining the process that's right for you.



Temperature Control



Atmosphere Application



Service & Systems Support

Praxair offers expertise in thermal analysis of foods and heat transfer rates plus thorough knowledge of Praxair freezing equipment. Let us test your product in our state-of-the-art **Food Technologies Lab** to determine the best way to improve your new or existing process.

Testing your product in the **Praxair Food Lab** allows you to witness the advantages of freezing or chilling with liquid nitrogen or carbon dioxide on full-size production level equipment – not simulations or analogs. Our analysis tools quantify the heat to be removed and the time to hit that target. We also maintain a historical database of thousands of products to reference data from years of testing.

We'll help you answer your most pressing process questions.

Visit www.praxairfood.com/coldhardfacts for more information.

Praxair provides a number of ways to **improve your process and product**. Talk to our experts about how **our cryogenic systems can help increase yield, boost productivity, maintain high product quality and appearance and reduce labor costs**.

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

Answer: image 1 = chicken breast, image 2 = cookie dough



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