



*Making our planet more productive.™*

# Rising consumer interest in healthy, high-protein foods

is driving growth in the seafood category.



## Cold Hard Fact:

Seafood consumption has been growing for the past 5 years and is expected to grow an additional 15% over the next 5 years.\*

Praxair cryogenic freezing technologies can help improve your process and product quality to meet this rise in demand.



Temperature Control



Atmosphere Application



Service & Systems Support

Seafood has always enjoyed a reputation as a healthy food. And now that there is so much focus on diets such as paleo and keto, plus publicity about other benefits such as omega-3 fatty acids and low saturated fats, seafood sales are increasing and that trend is expected to continue.

Additionally, a Mintel study predicts that frozen seafood will be the fastest growing segment in the next few years as consumers continue to realize that frozen foods are equally nutritious as fresh foods.\*

Visit [www.praxairfood.com/coldhardfacts](http://www.praxairfood.com/coldhardfacts) for more information.

Praxair tunnel systems can help you meet an increase in seafood demand.

- Our *ColdFront*<sup>™</sup> ultra performance tunnel freezer is ideal for high-quality IQF operations.
- Our *ColdFront*<sup>™</sup> CryoVantage tunnel freezer offers versatility for efficient freezing of a wide variety of seafood applications.

Visit Praxair at Seafood Expo booth 1465 to talk with one of our experts about improving your process with cryogenic freezing.

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

\*Source: Mintel Fish and Shellfish – US – November 2018



7000 High Grove Blvd. | Burr Ridge, IL 60527