

Let's talk **Cold Hard Facts**

Cryogenic Freezing Improves Productivity

Quick Freezing Locks in Moisture

Cryogenic Freezing Inhibits Large Ice Crystal Formation

Cold Hard Fact

Cryogenic freezing provides efficient processing and higher yields. The freezing and chilling systems from Praxair are designed with your product in mind to maximize your efficiency and improve product quality.



Temperature Control



Atmosphere Application



Service & Systems Support

When it comes to improving your freezing and chilling operations – we've got the cold hard facts.

Cryogenic Freezing & Chilling:

- Increases productivity – Liquid Nitrogen or Carbon Dioxide is faster than mechanical freezing or chilling processes, meaning more throughput on your line and fewer bottlenecks.
- Improves yield – Cryogenic quick freezing preserves product moisture so there is less loss from dehydration.
- Boosts quality – Cryogenic freezing maintains a product's shape, color and texture for more consumer appeal.
- Maximizes space – Praxair cryogenic freezing systems have a smaller footprint in almost every instance than mechanical systems.
- Reduces labor costs – Cryogenic chilling systems can replace more labor-intensive methods.

Praxair will be showing the advantages of our systems at the **International Production and Processing Expo, Booth B4521 in Atlanta, GA January 28-30**. Visit us to learn more about how cryogenic freezing, chilling, and cooling may benefit your operation!

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



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