

Making our planet more productive.[™]

What do you think?

On Thanksgiving, Americans consume a higher number of:

A. Pumpkin pies
B. Green bean casseroles
C. Cans of jellied cranberry sauce (turn over for answer)

Cold Hard Fact

Even as food offerings become ever more diverse, most Americans prefer a Thanksgiving meal with traditional, familiar foods.

For everything from appetizers through dessert, **Praxair cryogenic freezing and cooling equipment, gases,** service and expertise can help improve your production process.







Temperature Control Atmosphere Application Sys

Service & Systems Support Answer: A About 50 million pumpkin pies are consumed on Thanksgiving – compared to 46 million cans of jellied cranberry sauce and 40 million green bean casseroles.*

There's no guessing involved...it's all about the food during the holiday season, and sauces, gravies, cooked fillings, custards and condiments play a big part in the meal. Let Praxair help you boost production of these items and eliminate process bottlenecks.

- The *ChillStream*[™] in-line cooling system for cooked liquid foods uses liquid Nitrogen to quickly cool foods down to a target temperature.
- Praxair ColdFront[™] pellet and dot freezing technology is an easy-to-use system for entrée sauce portioning. The system is flexible and customizable for different liquid products, producing varied shapes/sizes that can be run on the same production lines.

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

Talk to the experts at Praxair 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 shorten production times and maintain high product quality.

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

*Sources: www.spoonuniversity.com "7 Thanksgiving Day Food Facts" and www.oceanspray.com "Cranberry Sauce Stats"



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