



Making our planet more productive.™

ARE YOU A CRYO-GENIUS?

Take our freezing and chilling quiz to find out!



Cold Hard Fact

Praxair provides cryogenic freezing equipment and gases to more than 2000 U.S. food processors including **meat, poultry, seafood, bakery, prepared food, pet food and produce operations.**



Temperature
Control



Atmosphere
Application



Service & Systems
Support

TEST YOUR KNOWLEDGE OF FREEZING AND CHILLING

The two main gases used in cryogenic freezing are:

- A. Oxygen and Carbon Dioxide
- B. Carbon Dioxide and Nitrogen
- C. Nitrogen and Oxygen

The frozen food market in the U.S. is approximately:

- A. \$24 Billion
- B. \$44 Billion
- C. \$54 Billion

What is the temperature range of Nitrogen in liquid form

- A. -150°F to -120°F
- B. -250°F to -220°F
- C. -350°F to -320°F

IQF stands for?

- A. Immersion Quantum Freezing
- B. Individually Quick Frozen
- C. Innovative Quality Foods

Check your answers at www.praxairfood.com/coldhardfacts

Praxair will assist you with each step of your freezing or chilling process.

From **helping you to install, monitor and manage your gas supply** to recommending applications, we will help you achieve the level of **productivity and product quality you require.**

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



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