

## Rise to New Food Challenges

Innovative solutions for alternative proteins  
from farm to fork



- Produce quality, alternative protein products with improved taste, moisture and texture
- Comply with safety and quality requirements using hygienic equipment and traceable, food-grade gases in a variety of supply modes
- Meet sustainability goals that help minimize waste and lower carbon footprint
- Adapt to changing production techniques with process expertise backed by 50+ global food experts

### Meet quality and safety standards for a superior taste

With the increasing popularity of vegetarian, flexitarian and vegan diets, food manufacturers must adapt their processes to meet the demands of consumers seeking alternative healthier meals. The world's population is also expected to grow to 10 billion people by 2050, creating the need for more sustainable food sources. In addition to maintaining quality and safety standards during production, the taste of your final product must be satisfying.

Airgas, an Air Liquide company, has expertise in all areas of cryogenic freezing and chilling as well as food packaging, plus the food-grade gases and equipment you need to produce top-quality alternative protein food products with the taste your customers desire.

# Solutions for producing food using alternative proteins

Our experts understand your unique production requirements. Backed by a global network of food experts, we provide application expertise and innovative solutions to help you gain a competitive advantage in this growing market.



## CRYOGENIC FREEZING AND CHILLING






## TEMPERATURE CONTROL







## MODIFIED ATMOSPHERE PACKAGING (MAP)




### Deliver a superior quality, texture and taste experience

-  Ensure retention of nutrients and flavor with rapid cryogenic freezing
-  Achieve appealing product form and texture, and minimize product dehydration
-  Optimize product quality, shelf life and appearance




### Enable a sustainable food supply chain

-  Generate less food waste with frozen food compared to ambient and chilled products
-  Facilitate efficiencies in processes, including mixing, cutting and portion delivery
-  Deliver more taste, less waste to meet quality and environmental demands
-  Preserve food quality and freshness with options for sustainable packaging and transportation

### Comply with food safety and hygiene requirements

-  Improve your operations with hygienic cryogenic equipment
-  Deliver effective microbiological control throughout production
-  Get peace of mind with traceable, food-grade quality gas in a variety of supply modes

### Gain commercial and operational agility

-  Respond quickly to changing market and production requirements
-  Eliminate large capital expenses required for mechanical freezing equipment
-  Create solutions that support efficiency and growth with process and product expertise



### Ask us how we can help you meet your sustainability goals:

- Improve product shelf life
- Reduce waste and returns
- Minimize transportation and lower carbon footprint

*Fill Your Potential.™*

Contact us  
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