

Freezing and Chilling Food

Optimize production and improve quality



- Preserve food quality by using optimal freezing processes
- Increase productivity with innovative, high-performing freezing and chilling equipment
- Extend shelf life of fresh products with food-grade gases, including carbon dioxide and nitrogen
- Benefit from the process knowledge and expertise of our engineers and safety experts
- Get peace of mind with on-site technical assistance and ongoing support

Maintain food quality with gases, equipment and process expertise

As the demand for ready-to-eat meals and innovative food products grows, so does the need for respect of the cold chain to ensure food safety and reduce spoilage. In addition to the added pressure of preserving the taste and nutritional quality of the food you are producing, you must also keep your processes flexible and cost-effective. Airgas, an Air Liquide company, offers a complete package of gas solutions, equipment and process expertise for any freezing and chilling requirements to help you maintain food quality.

Whether it's poultry, red meat, seafood, bakery, fruit, vegetables, ready-to-eat meals or specialty foods, we offer a complete solution for cost-effective food freezing and chilling. With more than 1,400 locations nationwide, we're positioned perfectly to provide you with personalized, local service.

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Premium food-grade gases

Quality food with a better taste are constant demands in our industry. Our food-grade gases comply with industry standards as well as the Food Safety Modernization Act and purity specifications.

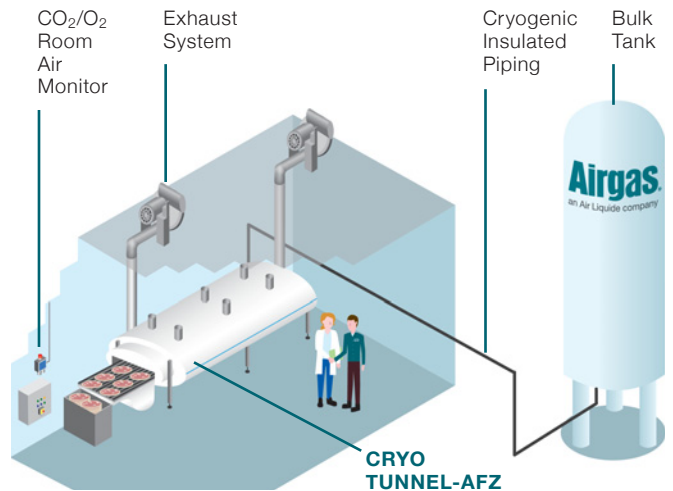
Airgas offers liquid nitrogen and carbon dioxide in bulk product supply and a full range of services for freezing:

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|---|--|
|  Bakery products |  Beef |
|  Dairy products |  Fish |
|  Fruit |  Ice cream |
|  Poultry |  Shellfish |
|  Specialty foods |  Vegetables |

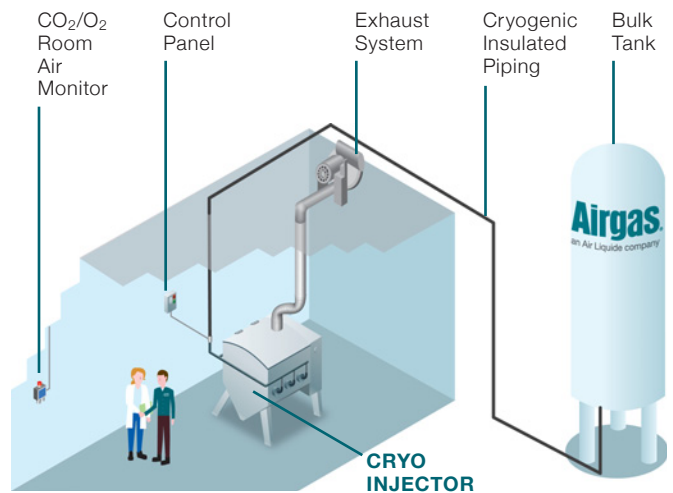
Turnkey application equipment solutions

Many companies offer separate components to help solve your food freezing and chilling challenges, but Airgas provides one complete solution. Whether you're optimizing an existing operation or installing a completely new system, Airgas has a solution. Our equipment reduces dehydration, maintains product quality, improves overall package appeal and maximizes your profits through less waste and higher yields.

- State-of-the-art application equipment, including tunnel, spiral, cabinet and immersion freezers
- Complete process evaluation including product testing
- Engineering, installation and set up
- Ongoing service and maintenance support with spare parts available for Airgas equipment



The Cryo Tunnel - AFZ is the most hygienic tunnel freezer on the market for any in-line process requiring versatility to chill, freeze or crust freeze/harden different types of food products while ensuring exceptional product quality.



Process expertise and dedicated service

In addition to providing gases and application equipment, Airgas helps you design solutions tailored to address your unique production needs.

- 40 Over 40 years experience in food processing and beverage industries
- 50 Over 50 global food experts
- 1,200 More than 1,200 worldwide references for chilling and freezing processes