

A Proven Technical Resource

In the food processing industry, customer assistance is the cornerstone for any supplier. For Praxair, that means creating one of the industry's only full-time laboratories with experienced and dedicated technicians. The primary role of the Food Technologies Lab is to provide quick, accurate and detailed equipment capacity sizing and freezing rate curves specific to a customer's food product. Praxair's Food Lab is just one of the discernable differences that separate us from the competition. This position is supported by the thousands of tests conducted and data collected on actual food products, in-lab thermal analyses, and product testing on actual production-scale equipment.

Food Expertise in Our Lab or Your Plant

Have suitcase, will travel. In some instances customers benefit further from on-site process evaluation. The Praxair lab experts can conduct the necessary analyses in your facility to get answers to the most difficult product or process questions. Evaluating process conditions and making the adjustments in your facility maximizes production and yield. This optimizes your freezing or chilling process with production improvement suggestions in real time. Your product may never perform better.



A Wealth of Experience and Support

When you choose Praxair, you're selecting more than the largest supplier of industrial gases in North and South America. You're also selecting a support team that includes:

- Experienced food scientists and engineers
- A complete array of services, including on-site evaluation of your unit's operation
- Installation, lay-out and start-up support through Praxair's Total System Approach

It's everything you need to improve the quality and consistency of your product as well as your process.

Features of the Food Lab

- Fully staffed food laboratory with over 30 years of continuous operation
- Production scale freezing and other process equipment
- Database of freezing characteristics for over 5000 products
- Videotaped equipment demonstrations
- Thorough knowledge of thermal properties of food products
- Food preparation equipment to simulate your production parameters

Benefits from the Food Lab Team

- Accurate equipment sizing specific to your product
- Optimization of operating parameters including new installation start-ups
- Testing of actual product including preparation and cook-off
- Learn to self-evaluate your product quality improvement using cryogenics
- Receive quantitative thermal analyses
- Discuss operation parameters with freezing process experts
- Gain an in-depth understanding of the food thermodynamics of your product

Contact Your Praxair Rep

For more information about utilizing the Food Technology Laboratory's services, contact your Praxair representative or call us at 1-800-PRAXAIR. You can also visit our website at www.praxair.com/foodlab.