Freshline®
Food Processing Technologies for Fish and Seafood

An efficient way to freeze or chill a broad range of products while enhancing product quality
Fish and seafood have become increasingly popular consumer choices for a healthy and varied diet. Fish and shellfish are benefiting from a positive consumer image, and much of the future success of this sector will lie in value-added products such as prepared fillets, seasoned or coated products and ready meals. The challenge for food processors is to ensure that these delicate products maintain their taste and quality right through to the moment they are eaten.

Air Products’ Freshline solutions for food processing provide innovative freezing and preservation systems to the seafood industry that help increase production rates and capacities, improve yields and product quality, and lower costs.
Wide range of solutions

Air Products supplies a full line of Freshline liquid nitrogen freezing systems that can be tailored to meet your specific needs. Our tunnel and immersion freezers can freeze a wide variety of seafood, including raw, cooked, marinated and breaded products. All of our freezing systems use our high-purity liquid nitrogen, which provides the most efficient means of freezing and cooling available.

**Freshline CQ tunnel freezer** – An efficient way to freeze or chill a broad range of products while enhancing product quality. Designed for stand-alone use or for integration into other systems such as immersion freezers, these units are modular, allowing expansion as your needs grow.

**Freshline DM tunnel freezer** – This flexible dual-mode freezer allows you to quickly change from processing IQF to non-IQF products using the same freezer.

**Freshline RH immersion freezer** – This immersion freezer allows you to produce up to 15,000 lbs/hr of consistently high-quality IQF products, such as shrimp and shellfish, that can be difficult to freeze without clumping using traditional freezing methods. Instantaneous immersion freezing of the food’s outer surface using LIN helps maintain the product’s form, taste and texture and prevents moisture and quality losses.

**Freshline CP immersion freezer** – This uniquely engineered freezing system can be installed for low capital costs and can fully freeze over 3000 pounds per hour in just 10 feet of floor space. Using our proven LIN immersion technology in a multi-tiered freezing system to maximize efficiency, it is well-suited for small products that tend to clump together. This freezer can also be placed in front of an existing conventional mechanical or cryogenic spiral or tunnel system to boost freezing effectiveness.

**Freshline batch freezer** – Uses LIN refrigeration for fast, economical chilling and freezing. It is ideal for food processors with batch or low-volume freezing and chilling requirements. Low capital and entry costs make it appealing to new businesses and those developing new products.

**Freshline tumbler freezer** – Free-flowing products like shrimp and scallops are coated and enrobed with your sauces or herbs and are individually quick-frozen, producing portionable, ready-to-heat products.

**Freshline continuous sauce chiller** - Uses direct injection of LIN for fast cooling of all types of liquids or semi-liquids, allowing your manufacturing process to run continuously.

**Freshline modified atmosphere packaging (MAP)** – Fish is the most perishable of foods because of its habitat and harvesting, and fish is a food that consumers are most sensitive to potential spoilage. When MAP is used in conjunction with careful temperature control, shelf life of fresh fish and seafood can be nearly tripled.
Ask Air Products . . .
and expect more.

Whether your freezing, chilling, cooling or packaging applications include bakery goods, fruit and vegetables, poultry, meats, ready meals or anything in between, Air Products’ Freshline solutions offer you the high-purity gases and equipment, the international supply capability, and—most important—the unmatched industry experience and technical support to help you succeed just about anywhere in the world. We can help you improve your productivity, lower your costs, maximize your returns, and, as a result, help make you more competitive in a very competitive market.

**For More Information**

For more information on any of our Freshline offerings, call Air Products today to speak with a food industry expert, or visit us at the website below.

**North America**
Air Products
7201 Hamilton Boulevard
Allentown, PA 18195-1501
Tel 800-654-4567
Fax 800-272-4449
Email gigmrktg@airproducts.com