

Freshline[®] food laboratory services



Bringing invaluable support to your food preservation decision making process



A testing facility closer to you

Air Products and the Parish of Ascension in Louisiana have entered into a cooperative endeavor agreement to provide cryogenic nitrogen testing facilities for food processors at the Lamar Dixon Expo Center in Gonzales, Louisiana.

Working with the Parish of Ascension, Air Products can now offer local testing capabilities to food processors, making it easier to evaluate the use of liquid nitrogen for freezing and chilling their products.

Why use liquid nitrogen?

Freezing with liquid nitrogen results in smaller weight losses from dehydration than conventional mechanical freezing. In addition, a liquid nitrogen system can freeze food within minutes, rather than hours traditionally with other systems. The faster freezing results in the formation of smaller ice crystals, which helps improve product yield and ensures product quality is maintained.

Why use Air Products' food lab?

In a competitive business climate of frequent product launches, it's critical to determine the feasibility of preserving your food product before capital costs are incurred. For existing frozen, chilled or packaged products, more cost-effective, higher-performance solutions may also be needed.

Whatever the application, food manufacturers rely on Air Products' food industry specialists to evaluate their business needs, understand their goals, and provide the information needed to achieve them. Our specialists develop complete freezing and preservation profiles based on actual product trials run in our labs. The end result is a comprehensive analysis of your product—knowledge you can use to help you make your important business decisions.

Air Products' food lab locations



Limited service lab:

- United States – Gonzales, La.

Full feature labs:

- United States – Allentown, Pa.
- Europe – Basingstoke, U.K.
- Asia – Bangkok, Thailand

How you benefit

- Determine the most economical and efficient way of preserving your product. We objectively develop profiles and other data to support our recommendations on the samples you provide.
- Observe the sampling firsthand. This provides you with a clear and accurate view of exactly how your product will react since all food reacts differently to freezing and chilling.
- Discover your product's freezing effectiveness and determine if its characteristics need to be changed to improve the freezing profile.
- Evaluate physical characteristics such as weight and product thickness to understand freezing profile and economics of freezing.
- Retention time is assessed—from the starting initial temperature to the final desired temperature.

Want to see more?

Utilize our comprehensive testing capabilities in our full feature labs

With our full portfolio of Freshline freezers and sophisticated testing methods, we provide a wealth of product-specific information aimed at making your freezing decisions easier.

- Calorimetry is used to determine the amount of refrigeration needed to achieve the freezing or chilling level you require.
- Evaluate freezing or chilling economics on commercial size equipment.
- Actual belt loading tests are conducted to finalize the size of equipment needed to match your production requirements.



Ask Air Products . . . and expect more.

Whether your packaging, cooling, chilling or freezing 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

North America, Corporate Headquarters

Air Products and Chemicals, Inc.
7201 Hamilton Boulevard
Allentown, PA 18195-1501
T 800-654-4567
F 800-272-4449
gigmrktg@airproducts.com

Food laboratory is located at:
9039 St. Landry Road, Gonzales, LA 70737

www.lamardixonexpoctr.com



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