200 Somerset Corporate Blvd
Suite 7000
Bridgewater, NJ 08807
908-464-8100
www.lindeus.com

FOR IMMEDIATE RELEASE

IPPE 2018 Booth #B4761

Linde Introduces 'New Wave' in Quick Freezing at IPPE 2018

Plus New Chilling Solutions for Improved Productivity and Food Safety

Bridgewater, N.J., U.S., December 6, 2017 –Linde LLC will introduce a next-generation cryogenic freezer that represents a 'new wave' in quick freezing at the International Production & Processing Expo (IPPE) in Atlanta, Jan. 30-Feb. 1, Booth #4761. In addition, the company will feature two proprietary solutions for chilling cut or ground poultry and meat products to help meet productivity and food safety requirements.

The new patent-pending **CRYOLINE® CWI CRYOWAVE™** impingement freezer combines the benefits of dual-action CRYOWAVE product agitation with impingement cryogenic gas flow into a single high-capacity solution, ideal for crusting or individually quick freezing (IQF) sliced and diced chicken, chicken wings, meatballs, sausages and pizza toppings.

The high-efficiency wave-impingement freezer can reduce operating costs and increase output. The design delivers nearly three times the heat transfer rate of traditional modular cryogenic freezers. At the same time, it significantly reduces dehydration losses, which leads to improvements in product weight and overall yield.

Linde is also featuring these two technologies for more consistent and efficient chilling:

- New **LIXSHOOTER® injectors for mixer chilling** self-seal against the blender wall to prevent food from penetrating and clogging nozzle orifices. The hygienically-designed bottom injectors are easy-to-retrofit and can chill with either liquid nitrogen (LIN) or carbon dioxide (CO_2). A dual-cryogen option makes it possible to switch between cryogens in minutes.

- The **ACCU-CHILL® combo chiller** automates the handling and chilling of cut or deboned meat and poultry. The chiller evenly layers product in the combo bin with CO_2 snow for more rapid and consistent chilling. It also eliminates the risks associated with manually loading product and shoveling dry ice.

Linde LLC supports the Global Food Safety Initiative (GFSI) and the advancement of food safety. Linde has a Food Safety Management System in place for all bulk carbon dioxide (CO_2) plants and air separation facilities supplying the food & beverage industry in North America. In June 2012, Linde became the first supplier to certify all of its CO_2 plants to a benchmarked GFSI scheme, FSSC 22000 (Food Safety System Certification).

The Linde food team performs in-plant assessments and works with food processors to develop optimal solutions. For more information, visit IPPE booth #B4761, or contact Linde (www.lindeus.com), 800-755-9277.

About Linde LLC in North America

Linde LLC is a member of The Linde Group. In the 2016 financial year, The Linde Group generated revenue of USD 17.9 bn (EUR 16.948 bn), making it one of the leading gases and engineering companies in the world, with approximately 60,000 employees working in more than 100 countries worldwide. The strategy of The Linde Group is geared towards long-term profitable growth and focuses on the expansion of its international business, with forward-looking products and services. Linde acts responsibly towards its shareholders, business partners, employees, society and the environment in every one of its business areas, regions and locations across the globe. The company is committed to technologies and products that unite the goals of customer value and sustainable development.

For more information, visit www.lindeus.com

Linde Contact:
Amy Ficon
Corporate Communications
908-771-1491, Fax 908-771-1460
amy.ficon@linde.com

# # # #

(LNA-3454) (Approx. 360 words)

(Caption)

The 'New Wave' in IQF Production

Among the technologies Linde will be presenting at IPPE 2018 is a new wave-impingement freezer which combines cryogenic gas impingement with new dual-action product agitation. The CRYOLINE® CWI CRYOWAVE™ impingement freezer offers production capacity up to 6,000 lbs. per hour.

# # # #