

Freshline® Food Lab Services Put Your Food to the Test



Looking to evaluate how nitrogen, carbon dioxide or other food grade gases can benefit your food manufacturing process?

Our full portfolio of Freshline Food Laboratory Services can help you capture the data you need to make the right decisions.

Air Products' food industry experts can help you reach peak product quality and processing efficiency by putting your food product to the test. Food processors have the convenience of bringing their product to our fully equipped Food Lab based in Allentown, PA, or we can come to your site with our comprehensive Mobile Food Lab. Either way you can be assured of accurate and safe testing.

We understand food manufacturers are launching new products and looking for ways to improve their existing offerings and processes to address changing consumer expectations, regulatory and safety improvements. Air Products' mobile and in-house testing services are here to help you select the right equipment for new production lines, improve the efficiency of your current production, and ensure your processing techniques remain competitive and reliable for existing product. By performing equipment diagnostics and product quality tests, our Food Specialists will help you understand your production efficiency, operating costs, and demonstrate how our gases can improve finished product quality before making an investment.

Features/Benefits

Our in-house or mobile food testing for freezing, chilling, packaging, and cryogenic grinding allows you to:

- Evaluate product quality and process improvements by using Nitrogen, CO₂ or other food-grade gases
- Identify proper equipment for production needs
- Determine economics of using cryogenic gases in your process
- Identify cost savings opportunities by evaluating gas usage and equipment efficiency
- Test your product on full-scale production equipment in our in-house lab or on mobile test equipment at your facility





Mobile Food Lab

We realize it's not always practical for customers to visit our In-House Food Lab. We also recognize the challenges of simulating your production process away from your facility. To address this, Air Products has developed a broad range of Mobile Food Lab capabilities so we can bring our expertise to you. We can demonstrate our freezing, chilling, packaging technology and more at your production or R&D facility with our portable testing equipment. This ensures the highest quality results while preserving your product in its natural manufacturing environment. Air Products' Mobile Food Lab significantly reduces the turnaround time for getting results in your hands. Plus this enables your operations, R&D or quality teams to witness the benefit that our gases can bring to your process firsthand.

Coming Soon . . . Fall 2021

Construction is in full swing to build a new \$400 million Corporate Headquarters in Allentown, PA. Always committed to providing you with the best experience, we are actively developing a new & improved In-House Food Lab to prepare not only for today's business needs, but for tomorrow and beyond.

The Air Products Difference

Whether you are freezing, chilling, packaging, grinding or blending meats, ready-made meals, poultry, fruits & vegetables, and anything in between, Air Products' Freshline testing solutions will position your business to produce the highest-quality product possible. We can help you improve your productivity, lower your costs and maximize your returns, helping you become more competitive in your market. Partner with us to elevate your food processing business.

Put us to the test. Contact us.

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