In the food processing industry, customer assistance is the cornerstone for any supplier. For Linde, that means creating one of the industry’s only full-time laboratories with experienced and dedicated technicians. The purpose 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. Linde’s Food Lab is just one of the discernible 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.

The Linde 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.

Features of the Food Lab:
- Fully staffed food laboratory with over 40 years of continuous operation
- Production scale freezing and other process equipment
- Database of freezing characteristics for over 6000 products
- Videotaped equipment demonstrations
- Thorough knowledge of thermal properties of food products
- Food preparation equipment to simulate your production parameters
Food Technologies Laboratory – Process Optimization

A Wealth of Experience and Support

At Linde, not only are you selecting one of the leading suppliers of industrial gases worldwide, you are 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 Linde’s Total System Approach

Linde is a trusted partner in supporting your yield, quality and costs goals.

Contact Your Linde Rep Today

For more information about utilizing the Food Technology Laboratory’s services, contact your Linde representative or call us at 1-844-44LINDE. You can also visit our website at www.lindefood.com.

Benefits of the Food Lab

→ 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
→ Quantitative thermal analyses
→ Evaluating operation parameters with freezing process experts
→ Gaining an in-depth understanding of the thermodynamics of your food product

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