



CryoBlend™ Injection System for Protein Mixing



Innovation, continuous improvement, and a focus on yield, costs, and quality have been the foundation of Linde's technology development efforts.

Chilling Enhances Processing

Heat generated during mixing and grinding accelerates bacterial growth and leads to off-flavors, decreased shelf life and spoilage. Heat also affects the fat portion of the meat product causing a "smeared" appearance. Precise temperature control is essential to obtain consistent appearance, dimensions and unit weights.

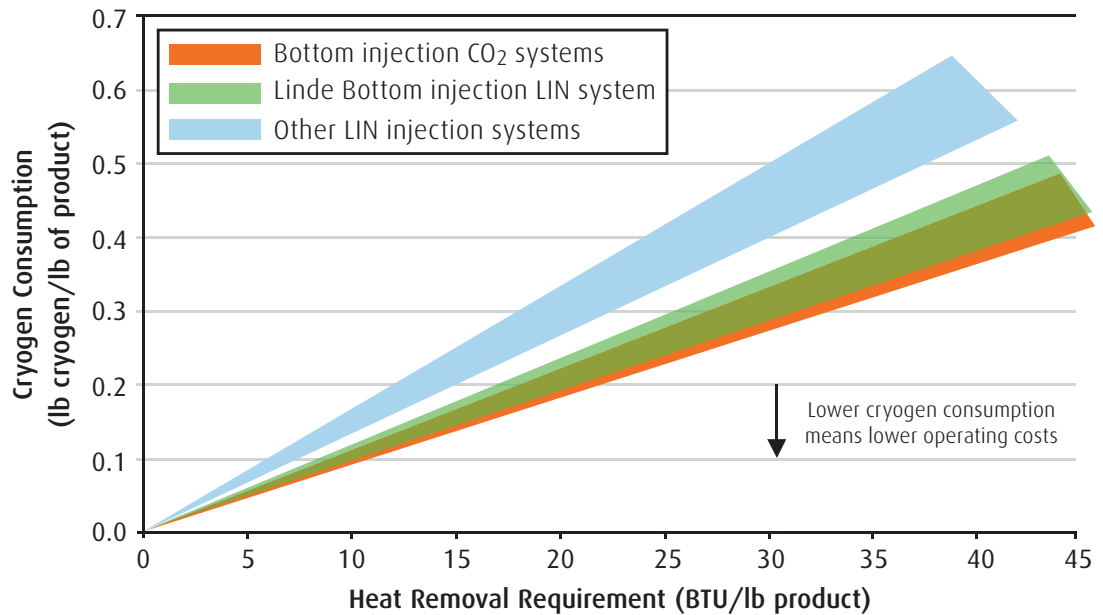
Delivering Better Performance

Linde's injection system includes a bottom injection liquid carbon dioxide or nitrogen option to deliver precise temperature control. Historically, CO₂ has been used due to its high efficiency. The N₂ *CryoBlend* injection system provides efficiencies similar to our CO₂ systems. The specialized N₂ bottom injection nozzles are designed to deliver cryogen deep into the product causing intimate contact between the product and nitrogen. The resulting longer residence time of the N₂ ensures that a large fraction of the refrigeration in the nitrogen vapors is transferred to the product and improves efficiency by up to 33%. Our liquid conditioning system ensures high quality liquid cryogen is injected at all times, leading to shorter batch times and increased production capacity. With our proprietary design, our injection system will also help you achieve the highest sanitation standards.

Temperature Control is Linde's Expertise

Whether choosing a N₂ or CO₂ *CryoBlend* injection system, you will find that each is a versatile, high performance cryogenic design that offers precise temperature control in your mixing and blending applications. The leading advantage of the *CryoBlend* injection system is the ability to inject just the right amount of cryogen at the right time in the right location to achieve optimal cooling. Our team of experts will work with you to provide the injection system that is right for you.

N₂ Efficiency



- Features**
- Efficient, cost effective removal of heat
 - Optimized cryogen flow rates
 - Highest sanitary standards
 - Customized for your operation
 - Adaptable to existing mixers
 - Easy to operate, clean and maintain
- Benefits**
- Delivers low operating cost
 - Improves product consistency and quality
 - Provides uniform temperature
 - Reduces fat smearing
 - Reduces processing time
 - Reduces rework

Contact Linde Today Additional information about the *CryoBlend* cryogen injector system for meat mixer cooling as well as all of the *ColdFront*™ cryogenic freezing and chilling systems by calling **1-844-44LINDE** or visiting www.lindefood.com

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