



Freshline® coating and mixing solutions deliver modern technology for today's food choices

Air Products' Freshline® range of IQF coating and mixing equipment harnesses the speed and economy of liquid nitrogen for the fast freezing of a variety of free-flowing food products – in a very unique way. The products are more than individually quick frozen (IQF). They are also coated, enrobing the food pieces with sauces, oils or herbs, producing portionable, ready-to-heat products. Highly convenient for consumers to prepare, these products also give food manufacturers a way to market novelty products with very modest investment.

The Freshline® IQF coating and mixing range can help you stay ahead of your competition by enabling you to develop new product innovations. There is no end to the combinations you can come up with – vegetables coated with cream sauce, mushrooms coated with herbs, pasta coated with tomato sauce, shrimp coated with cajun sauce, diced chicken coated with barbeque sauce, stir-fry vegetables, chili and paella-type products, to name a few. The flexibility of the range allows virtually unlimited possibilities for new product

developments and line extensions based on the use of creative combinations of ingredients, either as complete meals or side dishes.

Freshline® IQF coating and mixing equipment provides:

- ability to market novelty, value-added products
- manufacture of portionable prepared meal mixtures or components
- evenly-coated IQF products
- user-friendly batch operation at low cost
- compact size requiring minimal floor space

Ready-to-heat meets ready-to-eat

The Freshline® IQF coating and mixing processes enrobe and freeze foods as individual pieces, producing portionable food for one-pan preparation by individuals or institutions. The food preparer can easily select any amount from a packet and then heat the product on a stove or in a microwave. The result: serving portions with an ideal balance of solids and sauces with the convenience of speed and exact portion control.

Coat. Freeze. All in one unit.

The Freshline® coating and mixing equipment employs a highly efficient range of batch production methods that evenly coat meal ingredients during the freezing process. It offers you the option to combine three processes in one system – mixing, enrobing with sauce and IQF freezing. Or it allows you to choose only one of the process steps you need in your production set-up.

If you are looking for:

- even application of sauces
- gentle treatment of the ingredients
- sustained cryogenic temperature
- safe, economical operation
- consistent product output quality
- ease of operation
- range of capacities

Air Products provides the Freshline® IQF coating and mixing range as turnkey solutions to your processing needs. In addition to the equipment, we can manage installation and testing, integrate your liquid nitrogen supply system and provide expert technical support before, during and after installation. This scope of supply speeds project implementation while reducing risk and worry.

More, we offer you the possibilities to develop your coated food products and mixtures by the use of our trial facilities.

For more information

Call us today to talk with a food industry expert about how the Freshline® IQF coating and mixing processing technologies can broaden your product line and improve your product quality.

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