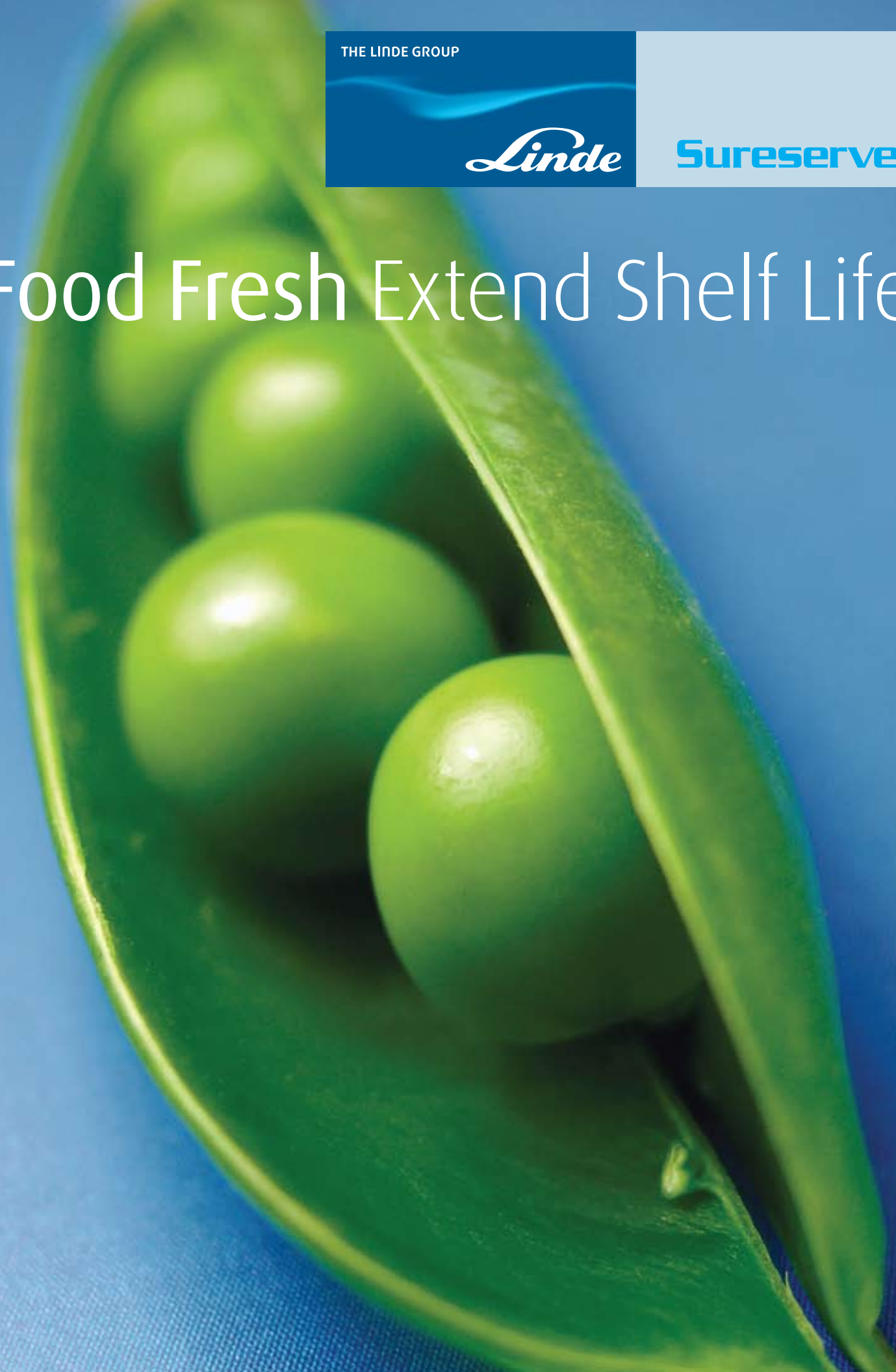


THE LINDE GROUP

Linde

Sureserve 

Food Fresh Extend Shelf Life





Recommendations

| Food Product | Recommended Gas |
|---|------------------------------|
| Coffee, Dried Milk, Peanuts, Potato Chips | Food Fresh - Nitrogen |
| Crustaceans | Food Fresh - Carbon Dioxide |
| Poultry | Food Fresh 3 |
| Bakery | Food Fresh 3 Food Fresh 5 |
| Cheese | Food Fresh 3 Food Fresh 7 |
| Red Meat (Beef, Pork, Veal, Lamb) | Food Fresh 8 |
| Cured Meat | Food Fresh 2 Food Fresh 4 |

The sale of any product begins with market appeal. Maintaining that appeal over time has become even easier and more economical with Linde Food Fresh™ food grade atmospheres.

Food Fresh™ atmospheres extend product shelf-life by preserving flavour, colour, vitamins and sensory appeal so your customers are assured of freshness long after processing. Linde Food Fresh™ atmospheres offer you greater production economies by:

- Improving product presentation to enhance perceived value.
- Longer, continuous production runs that enable more efficient, extended utilization of labor and equipment.
- Extended shelf life with more efficient stock rotation, resulting in less frequent deliveries and lower related costs.
- A secure moisture and odor barrier to seal in juice and aromas.

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Call your Linde representative for more information:



1-866-262-7554
www.lindecana.com

Linde

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