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Linde Targets Productivity of Mixer Chilling with Hygienic LIXSHOOTER® Bottom Injectors

Bridgewater, N.J., U.S., November 28, 2016 – To help processors of meat, poultry, and other foods raise the bar on food safety and productivity in mixer chilling operations, [Linde LLC](#) announces new LIXSHOOTER® bottom injectors, which are easy-to-retrofit and feature advanced hygienic design. Unlike other cryogenic bottom-injection (BI) nozzles, the self-sealing injectors are designed to prevent food product from penetrating injector orifices.

The new LIXSHOOTER injectors are strategically positioned on the bottom of the mixer, blender or kettle, and can rapidly chill ground meat and poultry mixes – and virtually any type of wet food or wet ingredient blends. With a dual-cryogen option, the injectors can chill with either liquid nitrogen (LIN) or carbon dioxide (CO₂). The dual-cryogen option for LIXSHOOTER injectors makes it possible to switch between LIN and CO₂ in a matter of minutes rather than hours or days, providing for production flexibility and higher reliability in cryogen supply.

The hygienic LIXSHOOTER injectors mount flush with the internal surface of the mixer to significantly minimize areas that could harbor moisture or foodborne pathogens. The advanced hygienic design helps improve productivity by reducing the time and labor required for maintenance and sanitation. The design also conforms to the hygienic design principles of the American Meat Institute (AMI).

“Advanced hygienic design and dual-cryogen flexibility make the LIXSHOOTER injectors an obvious choice for meat and poultry processors, and beyond.”

– Mark DiMaggio, head of food and beverage, Linde Americas

“With food safety of paramount concern, LIXSHOOTER injectors represent state-of-the-art hygienic design, and we can install them on almost any type of mixer, blender or kettle,” DiMaggio said. “By replacing existing bottom-injectors with our new injection system, processors can upgrade mixer chilling production – without the high capital outlay for a new mixer or blender.”

Wet Mixes, Too

The ability to handle wet mixes under sanitary processing conditions in high volume mixers opens up new possibilities for cold food processing and new product development. The hygienic design of the LIXSHOOTER injectors extends the advantages of BI chilling to a variety of even wet foods or ingredients such as:

- Wet poultry and seafood mixes
- Bean and cheese blends
- Dough and batter recipes
- Yogurt and frozen desserts
- Gourmet foods
- Pet foods

The Linde food team customizes every BI system to maximize productivity and minimize operating costs. Linde offers decades of experience in BI mixer chilling technology, and was the first to introduce LIN BI chilling systems to the U.S. meat industry. More than a dozen LIN BI systems have been installed by Linde to date in North America.

Linde LLC supports the Global Food Safety Initiative (GFSI) and the advancement of food safety. Linde has a Food Safety Management System in place for all bulk CO₂ plants and air separation facilities supplying the food & beverage industry in North America. In June 2012, Linde became the first supplier to certify all of its CO₂ plants to a benchmarked GFSI scheme, FSSC 22000 (Food Safety System Certification).

The Linde food team performs in-plant assessments and works with food processors to develop optimal solutions. Safety training is part of every installation. For more information visit Linde (www.lindefood.com), or call: 800-755-9277.

About Linde LLC in North America

Linde LLC is a member of The Linde Group. In the 2015 financial year, The Linde Group generated revenue of USD 19.7 bn (EUR 17.944 bn), making it one of the leading gases and engineering companies in the world, with approximately 65,000 employees working in more than 100 countries worldwide. The strategy of The Linde Group is geared towards long-term profitable growth and focuses on the expansion of its international business with forward-looking products and services. Linde acts responsibly towards its shareholders, business partners, employees, society and the environment – in every one of its business areas, regions and locations across the globe. The company is committed to technologies and products that unite the goals of customer value and sustainable development.

For more information, visit www.lindeus.com

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(Approx. 660 words)

(Caption)

Perfect for Wet Mixes, Too

The advanced hygienic design of the LIXSHOOTER® injectors from Linde paves the way to higher productivity and wider use of cryogenic mixer chilling in the food industry.

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