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## Air Liquide's ALIGAL™ FZ becomes first tunnel freezer to achieve rigorous food safety certification

*press release*

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### **Air Liquide in the U.S.**

Air Liquide companies in the U.S. employ more than **5,000** employees in over **200** locations, and offer industrial gases, equipment and related services to customers in the large industries, industrial merchant, electronics and healthcare markets.

### **Industrial Merchant activities of Air Liquide**

The Industrial Merchant business line manages the production and distribution of **gases in bulk and cylinders**, and provides customers with the applications and services required for their implementation. Its customers range from tradesmen to major businesses and use industrial gases in 5 key sectors: food and pharmaceuticals, automobile and manufacturing, crafts and distribution, materials and energy, and technology and research.

Air Liquide Industrial U.S. LP ("Air Liquide") announced today that its innovative ALIGAL™ FZ cryogenic freezing system has become the first tunnel freezer certified under the USDA Dairy, Meat and Poultry Program as acceptable equipment for meat and poultry processing based on 2010 NSF hygiene requirements.

The ALIGAL FZ freezing tunnel was developed by Air Liquide in the U.S. to meet the industry's top standards for hygienic design and fabrication, while also meeting needs for **increased productivity, ease of operation and versatility**. The ALIGAL FZ can freeze a range of food products and operates with either liquid nitrogen or liquid carbon dioxide as the freezing agent.

The USDA Dairy, Meat and Poultry Program evaluates the ease at which meat and poultry processing equipment can be sanitized based on NSF hygiene requirements, which were revised in 2010. The ALIGAL FZ has been certified under the program as meeting the 2010 requirements, including: Hygiene Requirements for the Design of Meat and Poultry Processing Equipment (ANSI/NSF/3-A 14159-1-2010); and, Hygiene Requirements for the Design of Mechanical Belt Conveyors Used in Meat and Poultry Processing (ANSI/NSF/3-A 14159-3-2010).

**Mark Lostak**, president of Air Liquide Industrial U.S. LP, commented: ***"We are proud to announce the USDA's acceptance of the ALIGAL FZ, one of our cutting-edge innovations for the food processing industry. This achievement marks Air Liquide's latest success and is another milestone in its continuous effort to raise the bar for providing the safest and most efficient solutions for our customers."***

An additional food safety milestone that Air Liquide is working to achieve in 2013 is obtaining the **Food Safety System Certification 22000** – an internationally-recognized standard for food safety systems – for all of its liquid nitrogen plants and carbon dioxide liquefaction facilities in the U.S. that manufacture gases for the food and beverage industry. Many of these facilities have already received the FSSC 22000.

*Air Liquide is the world leader in gases for industry, health and the environment, and is present in 80 countries with close to 50,000 employees. Oxygen, nitrogen, hydrogen and rare gases have been at the core of Air Liquide's activities since its creation in 1902. Using these molecules, Air Liquide continuously reinvents its business, anticipating the needs of current and future markets. The Group innovates for the good of society while delivering profitable growth and consistent performance.*

*Innovative technologies that curb polluting emissions, lower industry's energy use, recover and reuse natural resources or develop the energies of tomorrow, such as hydrogen, biofuels or photovoltaic energy... Oxygen for hospitals, home healthcare, fighting nosocomial infections... Air Liquide combines many products and technologies to develop valuable applications and services not only for its customers but also for society.*

*A partner for the long term, Air Liquide relies on employee commitment, customer trust and shareholder support to pursue its vision of sustainable, competitive growth. The diversity of Air Liquide's teams, businesses,*

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*markets and geographic presence provides a solid and sustainable base for its development and strengthens its ability to push back its own limits, conquer new territories and build its future.*

***Air Liquide explores the best that air can offer to preserve life, staying true to its Corporate Social Responsibility and sustainable development approach. In 2012, the Group's revenues amounted to € 15.3 billion of which 82% were generated outside France. Air Liquide is listed on the Paris Euronext stock exchange (compartment A) and is a member of the CAC 40 and Dow Jones Euro Stoxx 50 indexes.***