



PRESS RELEASE
For Immediate Release

Contact: Tommy Kurtz
(225) 675-1750

LA Edible Creations Center to receive flash freezing equipment

Partnership with Air Products will help burgeoning food companies quickly freeze products

(Gonzales, LA- June 19, 2007) The Louisiana Edible Creations Center (LECC) and Air Products have signed an agreement to provide batchline freezer equipment to LECC's growing commercial kitchen equipment inventory. The addition of this flash freezing equipment will further enhance the capabilities of the tenants who use the 5,000 square foot kitchen incubator at the Lamar Dixon facility. LECC is the first kitchen incubator in the State of Louisiana promoting the creation of small businesses in the food industry and is a program of the Ascension Economic Development Corporation.

"The addition of this equipment will allow tenants to nitrogen freeze anything from gumbo to espresso shots and save time and labor in developing their products," said Edie Michel, Director of Business Development for the Ascension Economic Development Corporation. LECC will be the only food incubator in the country with flash freezing capabilities.

The equipment-the Freshline Batch Freezer- will be provided to LECC with LECC purchasing the liquid nitrogen gas used in the process and having tenants reimburse LECC for nitrogen used. LECC will apply for a state matching grant at the end of six month process to purchase the equipment. Air Products and their food-related clients from around the country will also utilize the facility for research and development needs in developing new products needing flash freezing. Air Products officials will also provide technical assistance to LECC clients on the use of the equipment. LECC tenants will be able to utilize the equipment by late August of this year after both the equipment and the tank have been installed.

Eight tenants have utilized the facility since its inception in June of 2006. More than \$81,000 has been raised in public and private contributions for the incubator since June of 2006. Products being made at LECC include frozen espresso shots, marinades, gumbo roux, cakes, and turnovers.

For a tour of the LECC or more information on the Louisiana Edible Creations Center, contact Edie Michel at (225) 644-0142 or visit us online at: www.ascensionedc.com/ediblecreations.html