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Howard

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(54) **FREEZE-CRUSTING PROCESS**

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(52) **U.S. Cl.** **62/63; 62/380; 198/801**

(58) **Field of Search** **62/63, 380, 320;**
198/801; 211/121; 426/524

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(57) **ABSTRACT**

A freeze-crusting process and a vertical freezing apparatus preferred for use in the inventive freeze-crusting process. The freeze-crusting process preferably comprises the steps of (a) continuously delivering food products through the freezing apparatus and (b) exposing the food products to cold circulating air within the freezing apparatus in a manner effective for freezing an outermost layer of the food product. The inventive crusting process is particularly well-suited for preparing food logs and other products for slicing.

25 Claims, 5 Drawing Sheets

