



LIQUID NITROGEN DOSING

CHALLENGE

- Purge oxygen to improve shelf-life
- Large volume inerting

SOLUTION

Snack foods coated with oil or other flavorings and nuts that are naturally high in fat content are susceptible to becoming rancid after prolonged exposure to oxygen. Dosing these products with liquid nitrogen, either before or after filling, helps purge oxygen out of the container. This not only extends the shelf-life, it also helps to preserve the color and flavor of the product.

HOW LIQUID NITROGEN DOSING WORKS

- A precise droplet of liquid nitrogen is dispensed into a container
- The heavier-than-air liquid nitrogen works its way to the bottom of the package

- Vaporizing liquid expands and rises through the gaps between the product, pushing out oxygen
- Capping the bottle before all the vapor escapes traps the gas and preserves the product in a nitrogen-rich environment

ADVANTAGES OF USING LIQUID NITROGEN

- Nitrogen is inert - will not react with product
- More efficient - uses less nitrogen than gas tunnels
- Versatile - can be used in many different packaging applications
- 78% of atmosphere is nitrogen - readily available and safe