

Inerting of Bottles and Cans



Short shelf life



Long shelf life

Delicate products filled into bottles/ cans/ jars should have very little contact with oxygen:

- Extends shelf life
- Maintains taste, colour and freshness of the product
- Reduces oxygen absorption by product and panelling effect

The **NITRODOSE** system has been developed to meet these requirements and cut cost at the same time by providing a precise charge of liquid nitrogen.

How does a **NITRODOSE** system work ?

A precisely timed drop of liquid nitrogen is being dosed into a bottle/can before and/or after filling and before sealing/capping. The cold liquid nitrogen (-196°C) rapidly turns into nitrogen gas at room temperature and expels the air from the empty bottle/can or/and headspace (1 g of liquid nitrogen yields 850 ml of nitrogen gas). This process can provide a drastically reduced oxygen content in the bottle/can if it is being capped at a defined time after dosing.

Applications

Filling of vegetable oils, dairy products, wine, fruit juices,
Packaging of snacks, vegetables,

The advantages:

- Drastically reduced oxygen content in a container
- Product stays fresh for a longer time, increased shelf life
- Consistent pressure from container to container to ensure no deformation of container
- Reduction of packaging weight
- Very low consumption of liquid nitrogen
- Nitrogen is completely inert and is accepted in the food and beverage industry. It is totally tasteless and odourless.

Our service – Your guarantee – VBS Europe

- We – **VBS Europe** – have more than 20 years of experience in liquid nitrogen dosing and piping systems.
- The manufacturer of our equipment – **Vacuum Barrier Corporation, USA** – is the world market leader.
- More than 1000 **NITRODOSER** installed, more than 200 of them by **VBS Europe** in Europe and Middle East.
- **VBS Europe** supplies complete systems, installation, commissioning, training and service.