



LIQUID NITROGEN DOSING

CHALLENGE

- Pressurize for package stability
- Inert for preservation and shelf-life
- Nitrogenate with or without a widget

SOLUTION

The addition of Liquid Nitrogen to ready-to-drink coffee products just after filling adds pressure to aluminum cans. This provides the can with some rigidity making it more stable. Liquid Nitrogen dosing can also help reduce O₂ in the headspace preserving the flavor and aroma of the coffee.

As cold-brew coffee continues to grow in popularity, more companies are looking to add nitro-coffee to their offering. The same equipment used for pressurization can also be used to nitrogenate coffee to get the smooth, creamy, and attractive cascade effect after pouring, with or without a widget.

HOW LIQUID NITROGEN DOSING WORKS

- A small, precise droplet of Liquid Nitrogen is dispensed into a container
- The LN₂ vaporizes expanding to fill the headspace of a container
- Sealing the container before the vapor escapes traps the Nitrogen gas
- The trapped volume of gas pressurizes the can or bottle, forcing Nitrogen into solution
- To inert the headspace, the vapor must be allowed to expand and push out O₂ before the container is sealed.

ADVANTAGES OF USING LIQUID NITROGEN

- Nitrogen is inert—will not react with product
- Efficient & Versatile—can be used in many different packaging applications
- 78% of atmosphere is Nitrogen—readily available and safe