

LIQUID NITROGEN DOSING

CHALLENGE

- Pressurize for package stability
- Inert for O₂ reduction

SOLUTION

Canned wine and wine-based cocktails have seen significant growth due to their lightweight, portability and single-serve sizing.

These non-carbonated beverages in cans require added pressure for transport and handling. Adding a drop of liquid nitrogen into the headspace after filling gives the package the rigidity for handling.

HOW LIQUID NITROGEN DOSING WORKS

- A small, precise droplet of LN₂ is dispensed into a can
- The LN₂ vaporizes, expanding to fill the headspace
- Seaming the can traps the expanding nitrogen gas, pressurizing the can

ADVANTAGES OF USING LIQUID NITROGEN

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