

Liquid Nitrogen Injection

NEW

Delivery of Sterile Low Pressure Liquid Nitrogen



Precise delivery of sterile, low pressure liquid nitrogen for all aseptic filling lines

- Superior efficiency for low liquid nitrogen consumption
- Dose compensation logic
- Rounded edges and Stainless Steel valve cover promotes liquid roll off away from the package opening and can withstand high pressure water or chemical clean up
- Operates frost free
- Designed with filtering integrity
- Exterior design promotes cleanliness and eliminates contamination for product build up
- PLC controlled/touch screen/user selectable language
- Connects directly with VBC SEMIFLEX® or Triax liquid nitrogen piping providing complete supply system from storage tank to filling line
- Slim profile and simple mounting adapts to any filling line
- Different models available to meet all line speeds and applications

Our service – Your guarantee

Engineered, designed and fabricated cryogenic equipment since 1958. Highly skilled team of engineers with an average of 15 years experience. Trained worldwide service staff with extended hours.

**VACUUM
BARRIER VBC**
CORPORATION

NITRODOSE® HSA

Pressurization

PET bottles, thin-wall cans and other package types

Controlled, high purity liquid nitrogen dosing provides

- Package strength to eliminate paneling and palletizing problems
- Vending machine compatibility
- Firm packaging for customer appeal
- Manufacturer cost savings with use of lighter weight plastic

NITRODOSE® at work

A precisely timed drop of liquid nitrogen is dosed into the headspace. The cold liquid nitrogen (-320°F) turns into nitrogen gas at room temperature and expands rapidly – 1g of liquid nitrogen yields 850 ml of nitrogen gas. With the bottle being capped at a certain time after dosing, this process creates a defined internal pressure in the package.



With NITRODOSE®



Without NITRODOSE®

Applications

Non-carbonated beverages, vegetable oil, juices, beer and others

Inerting

Bottles, thin-wall cans and other package types

Inerting delicate products in modified atmosphere applications

- Extends product shelf life
- Maintains product taste, color and freshness
- Reduces oxygen absorption by product
- Eliminates paneling

NITRODOSE® at work

A precisely timed drop of liquid nitrogen is dosed into the package before and/or after filling. The cold liquid nitrogen (-320°F) rapidly turns into nitrogen gas at room temperature and expels the air from empty package and/or headspace – 1g of liquid nitrogen yields 850 ml of nitrogen gas. This process provides reduced oxygen content to the package.

Applications

Vegetable oil, nuts, fruit juices, dairy products wine, and other snack items



Long shelf life



Short shelf life

VACUUM BARRIER VBC
CORPORATION

Barten Lane, Woburn, MA 01801
Phone: 1-781-933-3570 Fax: 1-781-932-9428
E-mail: sales@vacuumbarrier.com
www.vacuumbarrier.com

