DATA SHEET

Food Grade Nitrogen

PROPERTIES

PHYSICAL & CHEMICAL

Molar mass: 28,0134 g/mol
Melting point: -210°C
Boiling point: -195.9°C
Density of the gas phase (1.013 bar and 15°C): 1.185 kg/ma
Density of the liquid phase (1.013 bar at boiling point): 0.8082 kg/
Gas density (1.013 bar at boiling point): 4.614 kg/ma
Latent heat of fusion (1.013 bar at the triple point): 25.73 kJ/kg
Latent heat of vaporization (at 1.013 bar boiling point): 198.38
kJ/kg
Critical temperature: -147°C
Critical pressure: 33.999 bar
Compressibility factor (Z) (1.013 bar and 15°C): 0.9997
Concentration in the air: 78.08% vol.

APPLICATIONS :

As an inert gas, nitrogen has many uses and benefits for food and beverage packaging:

1- It “drives out” oxygen which plays an important role in the deterioration of food.

2- Nitrogen stabilizes flavors and seasonings by eliminating oxidation.

3- It is a superior alternative to vacuum packaging for delicate products such as crisps, cookies, and similar baked or fried products.

4- Nitrogen is a non-chemical food preservative.

5-It is gaining popularity over chemical alternatives in the disinfestation of fresh foods such as fruits, vegetables, and stored grains.

6- Replacing headspace in cans/reservoirs, purging large containers, bubbling cooking oils, transferring powders and liquids under pressure, etc.

TECHNICAL INFORMATION

Purity :	Impurities :				
N2	O2	NOx	CO	THC	H2O
≥ 99 %	≤ 1 %	≤ 10 ppm	≤ 10 ppm	≤ 100 ppm	≤ 500 ppm

Conditioning :

GIN	LIN
B50	Cryogenic mobil tank

Rayan X

“ We are what we repeatdly do , Excellence therefore is not an act but a habit ” Dr Tazi