

Food Grade OXYGEN

PROPERTIES

PHYSICAL & CHEMICAL



**OPEN
24/7**



Molar mass: 31.9988 g/mol
 Melting point: -219°C
 Boiling point: -183°C
 Density of the gas phase (1.013 bar and 15°C): 1.354 kg/ma
 Density of the liquid phase (1.013 bar at boiling point): 1.1415 kg/l
 Gas density (1.013 bar at boiling point): 4.475 kg/m
 Latent heat of fusion (1.013 bar at triple point): 13.9 kJ/kg
 Latent heat of vaporization (at 1.013 bar boiling point): 212.98kJ/kg
 Critical temperature: -118.6°C
 Critical pressure: 50.43 bar
 Compressibility factor (Z) (1.013 bar and 15°C): 0.994
 Concentration in air: 20.94% vol.

APPLICATIONS :

Oxygen is used to extend the shelf life of various foods and stabilize their quality. With the designation E948, oxygen is used, for example, as a protective gas for beef products and steaks. The oxygen contained in the packaging helps prevent the growth of anaerobic microorganisms. The natural red color of the meat is thus preserved for longer. Oxygenation of fish breeding ponds
 Modified atmosphere packaging

TECHNICAL INFORMATION

Pureté :	Impureté :			
O2	CO	CO2	H2O	THC
≥ 99 %	≤ 10 ppm	≤ 300 ppm	≤ 500 ppm	≤ 100 ppm

Conditioning :

B10	B50	Citerne cryogénique
1.5 m ³	8 m ³	20 000 L

