

# **On site nitrogen generator is the best solution for nitrogen application in brewing industry**



today, it is a common practice to use inert gas in the brewing process, but there are still problems in the correct use of nitrogen in this process. When wine is exposed to oxygen, its quality, stability and longevity will be negatively affected. For this reason, the winemaker uses nitrogen in the gap of the wine container to avoid oxidation, which leads to deterioration. Due to the low solubility of wine, nitrogen is the preferred inert gas in the brewing process.

The ability of nitrogen to eliminate oxygen prevents it from affecting the quality of wine. And the use of nitrogen from the nitrogen generator of the field gas system can eliminate the problems related to oxygen exposure throughout the brewing process.

Application of nitrogen in wine making

Long time exposure to oxygen will cause wine to turn into vinegar, which is caused by oxygen converting ethanol in wine into acetic acid. Winemakers use nitrogen at several points in the brewing process to prevent this degradation.

Use a nitrogen generator to prevent oxidation throughout the brewing process:

Flushing: the nitrogen collected by the generator is used to flush the filter housing pump and hose, and directly fill the bowl before bottling.

Covering: nitrogen from the generator is applied to the container as a means of replacing oxygen in the top space of a partially filled barrel, tank or bottle.

Injection: this process refers to the application of nitrogen in the form of tiny bubbles from the generator. This process removes any oxygen dissolved in the wine.

#### Specific uses of nitrogen in wine making

Nitrogen is used during bottling, transfer and storage. By forming a nitrogen layer during bottling, the contact between oxygen and the wine surface is reduced, thus preventing the breeding of bacteria and other microorganisms.

#### Transportation of liquor

When preparing to move wine between containers, preventing exposure to oxygen requires flushing the hose and covering the container by pumping nitrogen. Wine may also need to be sprayed to remove any existing oxygen.

#### mixed ingredients

This process replaces the evaporated wine by flushing nitrogen into the gap of the barrel. During this processing phase, nitrogen will cover the wine to eliminate oxygen.

#### Bottling

When bottling wine, oxidation is a problem due to the turbulence generated when mixing wine and air during the filling process. In order to ensure the integrity of the wine, it is necessary to rinse the bottle with nitrogen before and after filling.

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