

Nitrogen applications in cheese/dairy packaging



Gas Generator, Nitrogen, PSA Nitrogen Generator

Moisture and oxygen in food packaging have an adverse effect on food and cause it to spoil due to bacterial growth. Replacing the air inside food packages with nitrogen means that freshness is maintained and shelf life is greatly extended. In this application, the nitrogen should be pure - about 99% pure and very dry. The use of nitrogen also helps to maintain the taste, color, texture and quality of the product.

XITE manufactures compact size nitrogen generators that produce nitrogen from the atmosphere. Many of these nitrogen generators have been used to package cookies, snacks, milk products, milk powder, juices, breakfast cereals and pumpkin pie.

MODEL	CAPACITY NM3/HR
GAZ-MS-10	7 NM3/HR

