

# Beverages Processing

Nitrogen is used extensively in the brewing and beverage industry for a wide variety of applications.

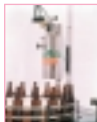
Air Products has the technology for each product type and every step in the manufacturing and packaging process – beer movement; de-carbonation; de-aeration; conditioning & receiving; bottling; canning and kegging.

## LIN-DISPENSER™ systems

### For nitrogen gas flushing and pressurisation

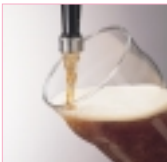
The LIN Dispenser™ range solves all packaging and handling requirements for canned and plastic bottled foods and beverages. The injection of a pre-determined dose of liquid nitrogen into filled cans and bottles before they are sealed increases the internal pressure. This ensures adequate strength for handling and prevents a collapsing effect as the products cool. It also preserves flavour and aroma and prevents oxidation, promoting longer shelf life.

- Fully-integrated system
- High line speeds plus accuracy
- Minimum maintenance
- Reduced wastage
- Environment friendly



## CELLARSTREAM™ dispense systems

The Cellarstream™ dispense system is new technology that provides full control of dissolved gases where it matters most – in the pub. It is designed for use with all types of beer-keg and cask - and allows full correction of both nitrogenation and carbonation - even from initially flat beer.



- Automatically adjusts dissolved gas to required levels
- Delivers perfect presentation, pint after pint
- Gives independent control over both dissolved CO<sub>2</sub> and N<sub>2</sub>

## MIXING PANEL for nitrogen/carbon dioxide mixtures

For some beers and carbonated beverages a certain amount of CO<sub>2</sub> is necessary because of the specific characteristics of the drink. In such cases a mixed carbon dioxide/nitrogen gas has to be used instead of pure nitrogen. This is where the Mixing Panel can help.

- Consistent mixtures
- Continuously available
- Flexible
- Environment friendly