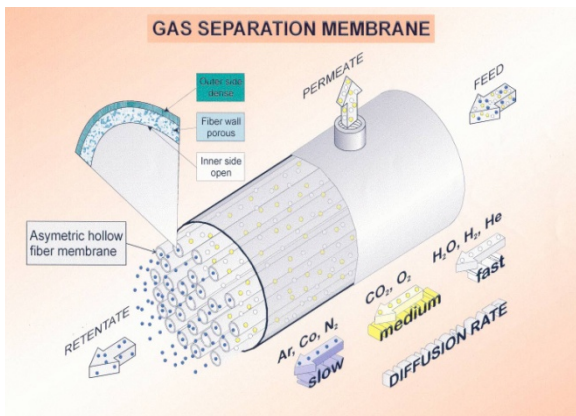


Nitrogen generator integrated in aerator

Trefa BV, the Dutch specialist in aerating equipment, has combined the best out of two technologies with the built-in nitrogen generator. More and more food producers are using Nitrogen as an aerating- and/or packaging gas. The benefits of this gas are enormous, particularly the longer shelf-life and the protection against oxidation and colouring of the fresh food.

Until now the most common ways to get this Nitrogen are: bottles, tanks or making it by yourselves. The last option is definitely the most valuable way because of the independency and the fast return of investment.



In above shown drawing the principle of the diffusion is explained. At the feed side, compressed air is going in and during the stay time, all active components are pulled out. The H₂O, H₂ will leave the mainstream first. Than CO₂ and O₂ will be pulled out of the mainstream. At the exit of the membrane only a retentate of N₂ (Nitrogen) will flow out of the membrane.

Trefa is the first supplier of continue aerating systems which makes it able to make and use the Nitrogen on the same floor-space. Related to all these advantages the extra investment is surprisingly low.



In all size of machine's, a nitrogen generator can be built in.

Summary:

To improve on the shelf-life of aerated products, Nitrogen is recommended.

The advantages of this combination are:

- the cheapest way to get Nitrogen for aeration
- No wear or maintenance costs since the generator has no moving parts
- Moisture is removed from the injection gas to a dew point of -50°C
- No logistic problems as with Nitrogen bottles
- Low costs and a very quick pay-back of your investment.