

NITROGEN FOR FOOD PACKAGING

In the packaging of food, nitrogen gas is filled in a packet so that it maintains the inertness and the food will not be spoiled by oxygen and it remains fresh.

Nitrogen is a popular gas for food packaging because it displaces oxygen. This is important because oxygen can carry moisture. Oxygen is used by bacteria to grow and thrive on organic material.

During the packaging process, the food is placed into the container. Then, all of the oxygen is removed using the vacuum. The package is then filled with nitrogen and immediately sealed. This process is often used for items like chips, popcorn, pretzels, and lunchmeat.

Business Specifics

- The payment modes offered by us includes Money transfer through Bank & E-payment.
- Our branches across India, U.A.E, Kenia, Tanzania, Saudi
- We possess trade affiliation from the Maratha Chamber of Commerce.

