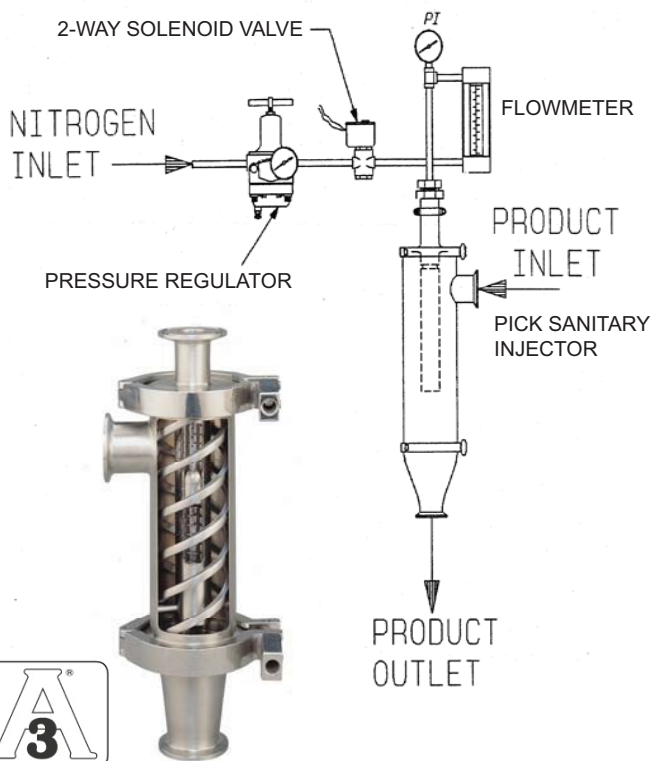


## Nitrogen Injection Into Mayonnaise

### Features and Benefits:

- ◆ *Thorough Mixing Action*
- ◆ *Quick and Easy to Clean*
- ◆ *Non Shearing*
- ◆ *Gentle on Product*
- ◆ *Compact Design*



## Food Processing Industry Case History

### Application:

A producer of salad dressing wanted to increase product volume and provide a smoother texture of their mayonnaise product. This would be accomplished by in-line direct injection of nitrogen into the mayonnaise. Product life is also increased due to lowered levels of oxygen.

### Process Conditions:

Product flow	30,000 lb/hr
Nitrogen supply pressure	230 PSIG
Product pressure	140 PSIG

### Solution:

Pick Model SC25-1 Sanitary Injector with 2-1/2" connections was selected. The multiple orifice injection tube and helical flights provide thorough dispersion and complete mixing of nitrogen. Designed with sanitary clamp style fittings, the unit can be disassembled in minutes for fast, easy cleaning, while maintaining product integrity.