
Generating Clean Nitrogen for Safe Food Processing

Jatinder Tiwana
Specialty Gas Canada
Keynote Speaker

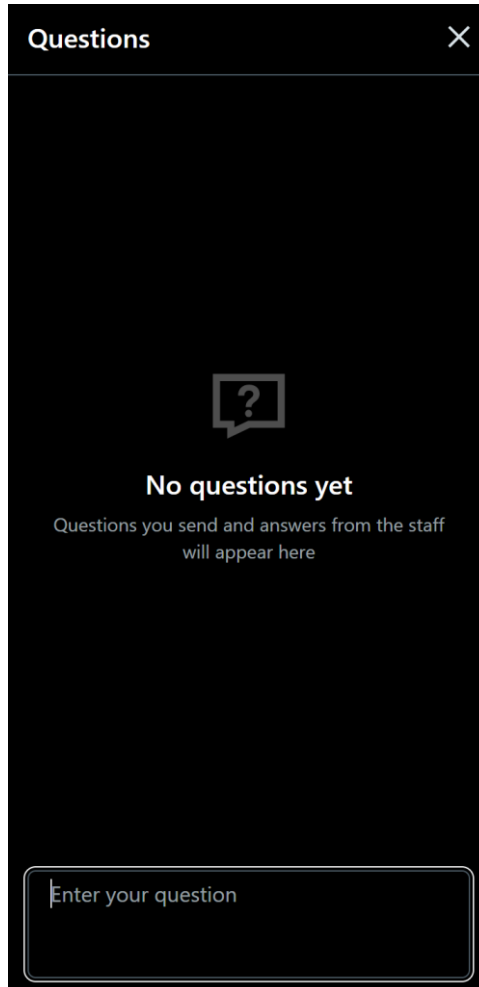
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Q&A Format



- Panelists will answer your questions during the Q&A session at the end of the Webinar.
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—Raymond Healy, Utilities and Chemical Transfer Engineer, Phillips 66

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—Nathan Ross, Sales Consultant, Mobile Mechanical Services

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- Pneumatic Conveying Workshop
- Compressed Air Demand Reduction Workshop
- Industrial Chiller Water Workshop
- Compressed Air Challenge Level 1

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- Loss Detection Pavilion
- New Technology Pavilion

EXPO Networking

- Networking Event (Tuesday, Oct. 13, 4:30pm)
- WOC Women's Networking Breakfast (Wednesday, Oct. 14)

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- Air Compressors
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- Cooling Towers
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- Lubricants
- Nitrogen Generators
- Motors & Drives
- Measurement

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	Super Early Bird (with 100+ attendees)	Early Bird (with 50+ attendees)	Standard (with 20+ attendees)
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20 YEARS

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Food Production

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March 2026

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POTENTIAL TOPICS

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- System Auditing, Data & Monitoring
- Piping Layouts & System Design
- Energy & Water Efficiency Strategies

And more technical topics!

See the full list and detailed requirements at

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SUBMISSION DEADLINE: May 29, 2026

Generating Clean Nitrogen for Safe Food Processing

Introduction by
Compressed Air Best Practices® Magazine



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About the Speaker



Jatinder Tiwana
Specialty Gas Canada

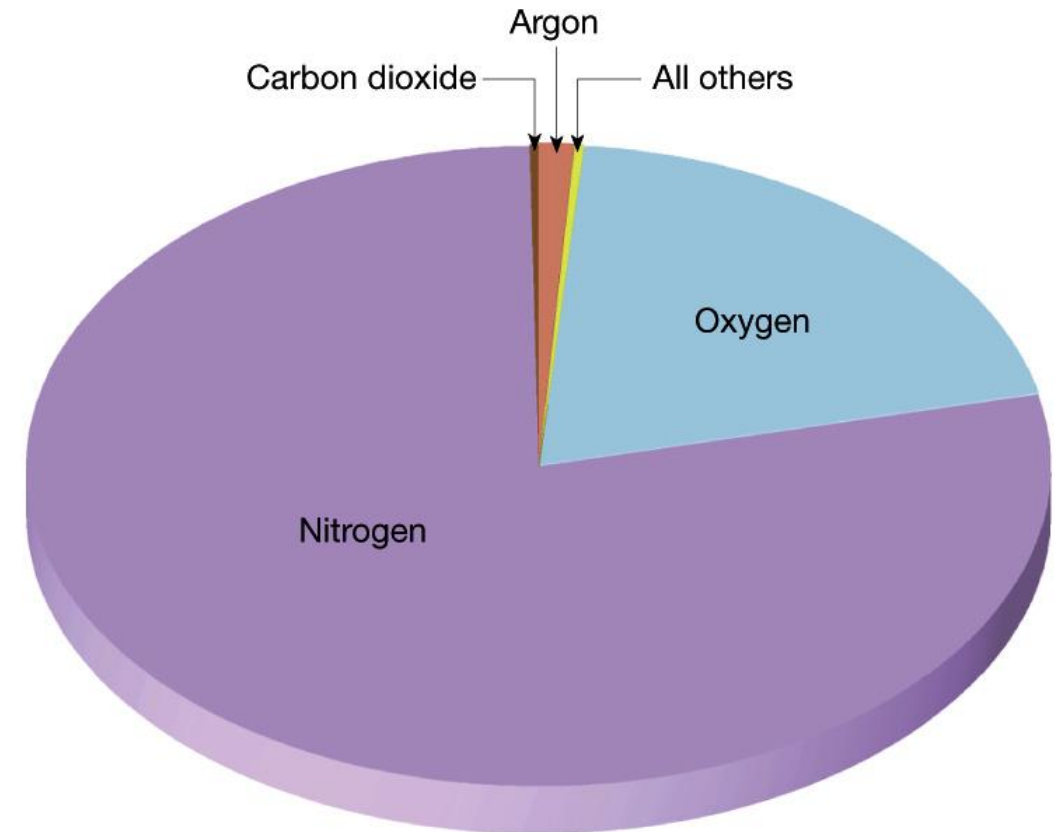
- CEO, Specialty Gas Canada
- 20+ years in industrial gases and on-site generation
- Expertise in Nitrogen applications for food, laser, and electronics
- Mechanical engineering degree; MBA from Manchester Business School

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Basics – Composition of Air

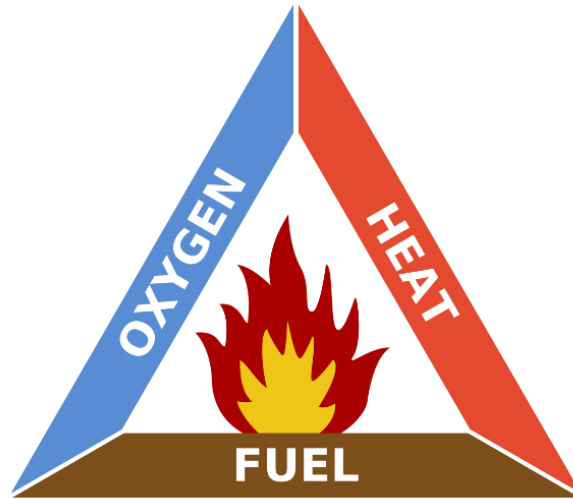
- **Nitrogen** **78.08%**
- **Oxygen** **20.95%**
- Argon 0.93%
- CO₂ 0.04%
- Other Gases 0.002%



What is Nitrogen (N₂)? Properties & Why It Matters?



Prevent oxidation



Prevent the risk of combustion



Prevent bacterial growth

- Inert: it does not easily react with other substances, making it a safe "buffer" gas.
- Dry: Below -40 Degrees Celsius (Moisture Free)
- Non-flammable: It does not burn and does not support combustion.
- Completely colourless, odourless, and tasteless.

Why Food Processors Use N₂?

Extends shelf life + Maintains quality + MAP packaging

Product	Recommended Nitrogen (N ₂) & other Gases Purity in MAP	An Estimated Shelf Life by maintaining the recommended Purity
Coffee	99.5% N ₂ and 0.5% O ₂	18 Months
Vegetables	98% N ₂ and 2% O ₂	3 Weeks
Roasted/Dried Food	99% N ₂ and 1% O ₂	18 Months
Fruits	97% N ₂ and 3% O ₂	4 Weeks
Bread	20% N ₂ and 80% CO ₂	10 Weeks
Poultry meat	50% N ₂ and 50% CO ₂	2 Weeks
Cooked Meat	75% N ₂ and 25% CO ₂	2 Months
Potato Chips	97% N ₂ and 3% O ₂	6 Months
Pasta	80% N ₂ and 20% CO ₂	3 Months
Wine	98% N ₂	6 Months
Salad	80% N ₂ and 20% CO ₂	3 Weeks
Lettuce	97% N ₂ and 3% O ₂	3 Weeks

Note: Recommended MAP gas mixtures are for reference only. Final composition is determined by the food manufacturer based on product requirements.

Learn more: <https://www.specialtygas.ca/blog/learn-how-to-boost-product-freshness-with-on-site-nitrogen-in-modified-atmosphere-packaging>

How Do Food Manufacturing Plants Source N₂?

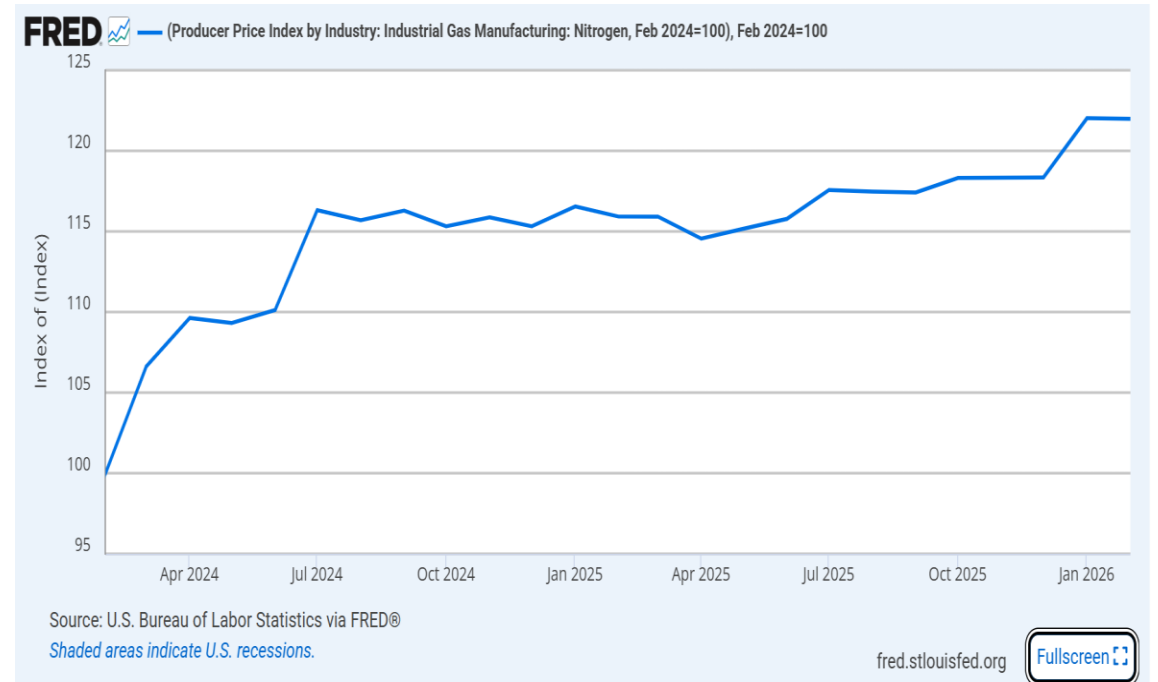


True Cost of Delivered N₂ Gas & Trend

Actual + Hidden Costs

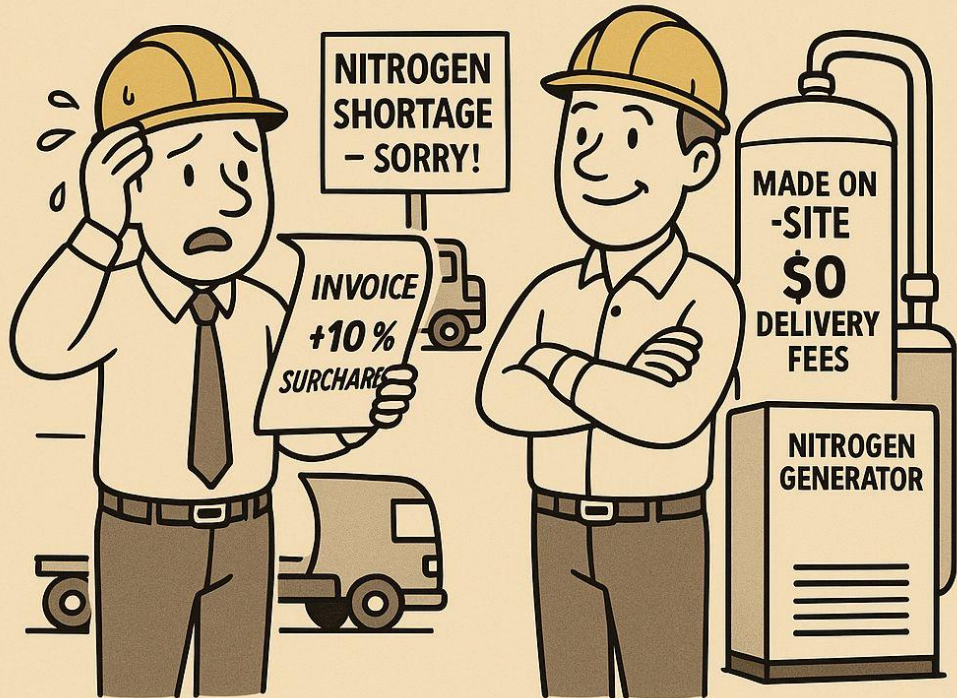
- Gas cost
- Delivery charges
- Tank rental
- Losses
- Inflation
- Labour/Follow-ups
- Production Disruptions

PPI Trend



Bulk supply vs. On-site N₂ Gas generation

WHY RENT YOUR GAS WHEN YOU CAN OWN IT?



No more tanker deliveries or cylinder packs will be needed.

Eliminate all Safety Risks with movement.

Substantial Carbon Footprint Reduction.

Reduce your nitrogen gas cost by up to 90%.

Eliminate the pricing increase of Industrial Gases.

No contracts (100% Flexibility).

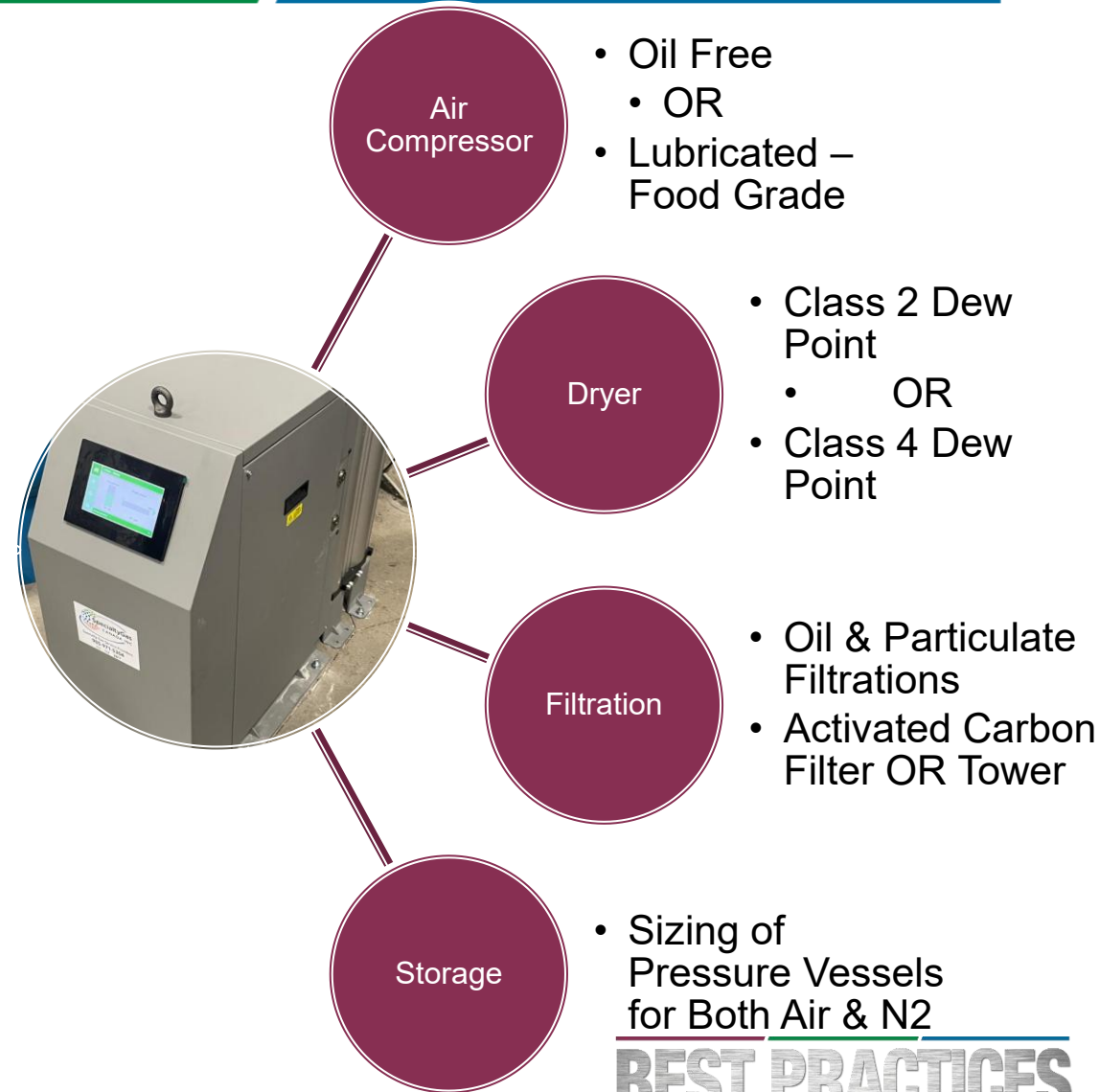
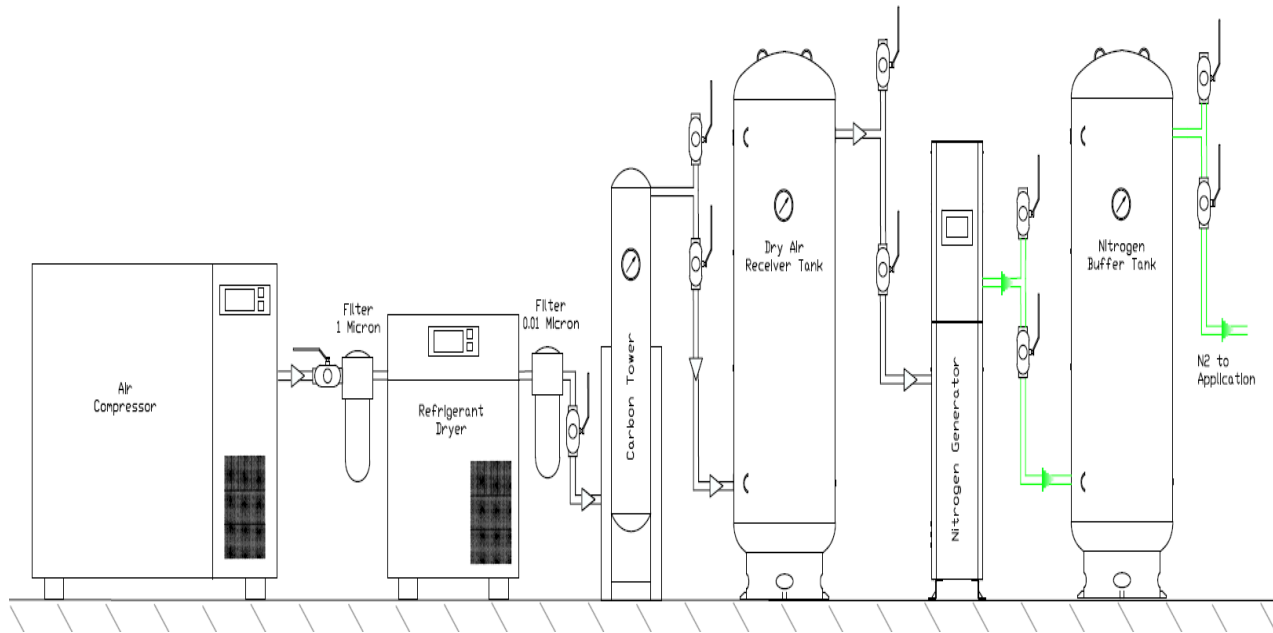
Food Grade N₂ Standards & Compliance

Component	Standard	Nitrogen
Purity	EC	>99%
	JECFA	
Moisture	EC	<0.05%
	JECFA	
CO	EC	<10 vppm
	JECFA	
NO/N02	EC	<10 vppm
	JECFA	
Total hydrocarbons	EC	<100 vppm
	JECFA	
Residual Gases	EC	<1% Oxygen
	JECFA	

- The Joint FAO/WHO Expert Committee on Food Additives (**JECFA**) is an international scientific expert committee, administered jointly by the FAO and WHO since 1956.
- **EC Food Grade** refers to materials that comply with European Union regulations (specifically Regulation (EC) No 1935/2004), ensuring they are safe for contact with food.

Food Grade Compliant & Certified Nitrogen Generation System.

Designing a Food-Compliant N₂ System



Maintaining Compliance Over Time & Safety Tips

Follow SQF (Safe Quality Food) Guidelines

Align systems and processes with SQF requirements

Core Compliance Practices

Standard operating procedures (SOPs)

Regular maintenance

Accurate record keeping

Timely corrective actions

**Don't cut corners.
Compliance protects
your product, your
brand, and your
customers.**

Quality Assurance

Compressed air quality testing
Nitrogen purity and quality testing
Annual leakage testing to ensure system efficiency

People & Responsibility

Training for new team members
Engage qualified specialists

Safety Considerations – Food Plants

SAFETY FIRST



Proper Ventilation



Oxygen Monitoring



Staff Training



Emergency Procedures

Case Study – Food Packaging Plant - Toronto

⚠️ CHALLENGES WITH LIQUID NITROGEN

- ❌ High Cost (~\$5,000/month) 💰
- ❌ Freezing in Pipes & Valves ❄️
- ❌ Production Downtime (Dewar Changeovers) ⌚
- ❌ Supply Delays & Unreliability 🚚
- ❌ No Usage Visibility 👁️



✅ OUR SOLUTION



- ✅ On-Site Nitrogen Generation System
- ✅ Food-Grade Compliant Design 🛡️
- ✅ 600 LPM Continuous Supply (24/7)
- ✅ Turnkey Installation + Air Treatment
- ✅ Training & Maintenance Support

📊 RESULTS & IMPACT

- ✅ **Eliminated** Freezing & Downtime
- ✅ **Reliable** 24/7 Supply
- 👁️ **Better** Process Control
- 💰 **ROI in** ~18 Months
- ⬆️ **Long-Term** Cost Savings

💡 KEY TAKEAWAY | On-site nitrogen generation delivers **reliability, cost savings & consistent food quality** – while eliminating supply risks.

About Us – Specialty Gas Canada

- Customer-focused, solutions-driven approach
- Complete turnkey nitrogen & oxygen generation systems
- Backed by a skilled team of certified technicians
- Responsive and accessible, working closely with end users
- Capable of delivering complex, large-scale projects
- Serving customers across North America
- Proven success from concept through execution
- Extensive experience in 50+ applications, with strong expertise in Food, Laser Cutting, and Electronics
- [Learn More](#)



Q&A and Thank you!

ChatGPT probably knows everything... I'm still learning.

But I'll do my best to answer your questions. So go easy on me 😊

Thanks for listening, and feel free to ask anything.

About the Speaker



Neil Mehlretter
Kaeser Compressors

- Technical Director at Kaeser Compressors
- 20+ years of experience in compressed air system design and optimization
- Recognized authority on system assessments, energy savings, and operational improvements
- Certified Energy Manager
- Chair of CAGI's System Assessment Committee

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Designing and Maintaining Compressed Air Systems supporting Onsite Nitrogen Generation

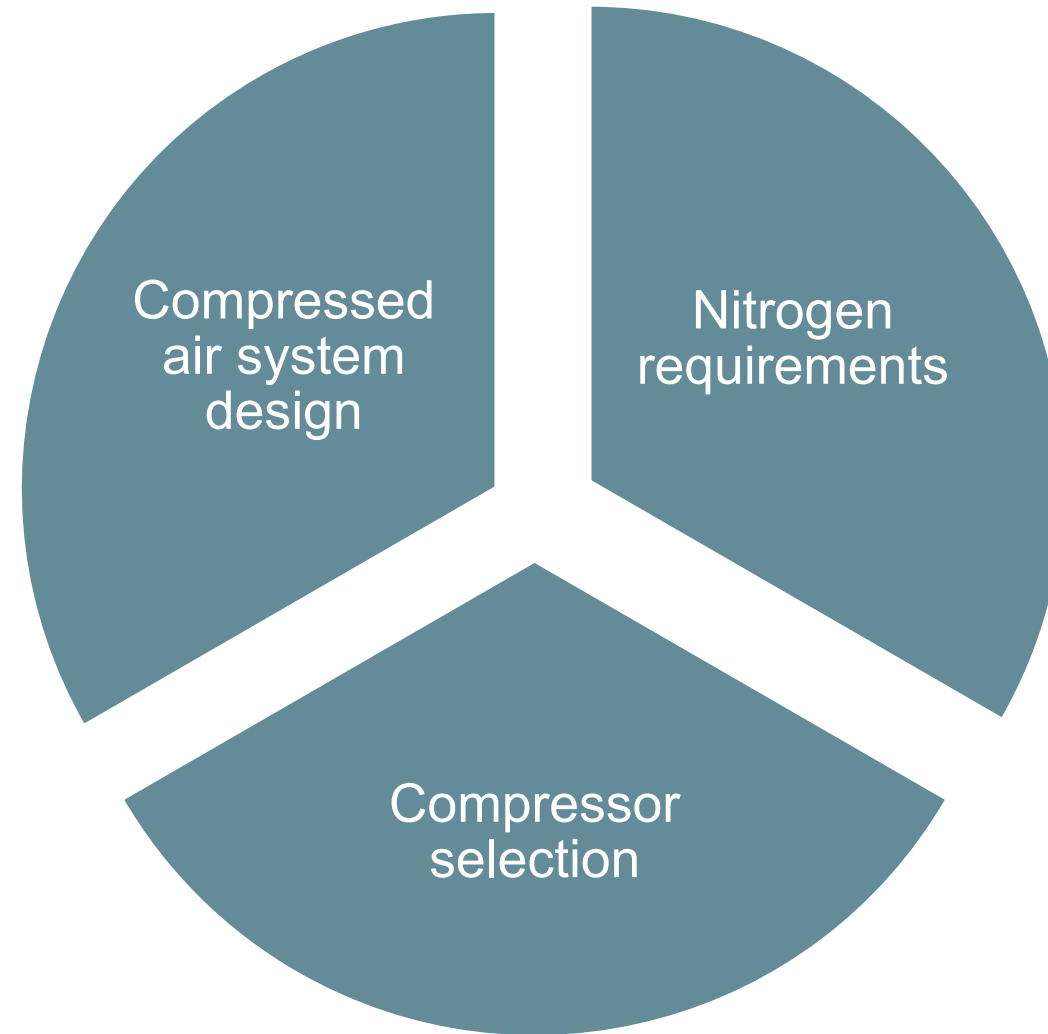
Neil Mehlretter
Technical Director
Kaeser Compressors, Inc.

04/16/2026



Topics

- Where to start
 - Nitrogen requirements
 - Compressor selection
 - Compressed air system design
- General maintenance requirements



Where to start

- Nitrogen purity
 - Ultra high purity → Electronics (semiconductor), Pharmaceutical, Aerospace, Metallurgy, Laboratory, Heat Treatment
 - Industrial Grade → Chemical Blanketing, Food and Beverage, Metals (laser cutting), Vessel Purging
 - Low Purity → Fire Prevention, Oil and Gas, Material Transport



N ₂ Purity	O ₂ %	O ₂ ppm
99.9995%	0.0005%	5
99.999%	0.001%	10
99.995%	0.005%	50
99.99%	0.01%	100
99.95%	0.05%	500
99.9%	0.1%	1000
99.5%	0.5%	5000
99%	1%	>5000
98%	2%	
97%	3%	
96%	4%	
95%	5%	

Where to start

- Nitrogen purity
 - The higher the purity, the higher the compressed air required
- ROI → as low as 1 to 2 years
 - Energy Cost + Annual Maintenance = Total Cost of Operation
- Compressed air system design
 - Selection will depend on the Nitrogen
 - Purity level
 - Outlet Pressure → defines Inlet Pressure
 - Flow (scfm, m3/m, scfh, lpm, etc.)
 - Under or oversizing can be costly
 - Under or over treating can be costly

**Higher purity, the higher
the compressed air**

**Look for ROI as low
as 1 to 2 years**



Where to start

- Under sizing Nitrogen system can be costly
 - Production failures
 - Downtime
- Oversizing Nitrogen system can be costly
 - Energy Costs
 - Operating Costs
 - Capital Costs
 - Production failures
 - Downtime



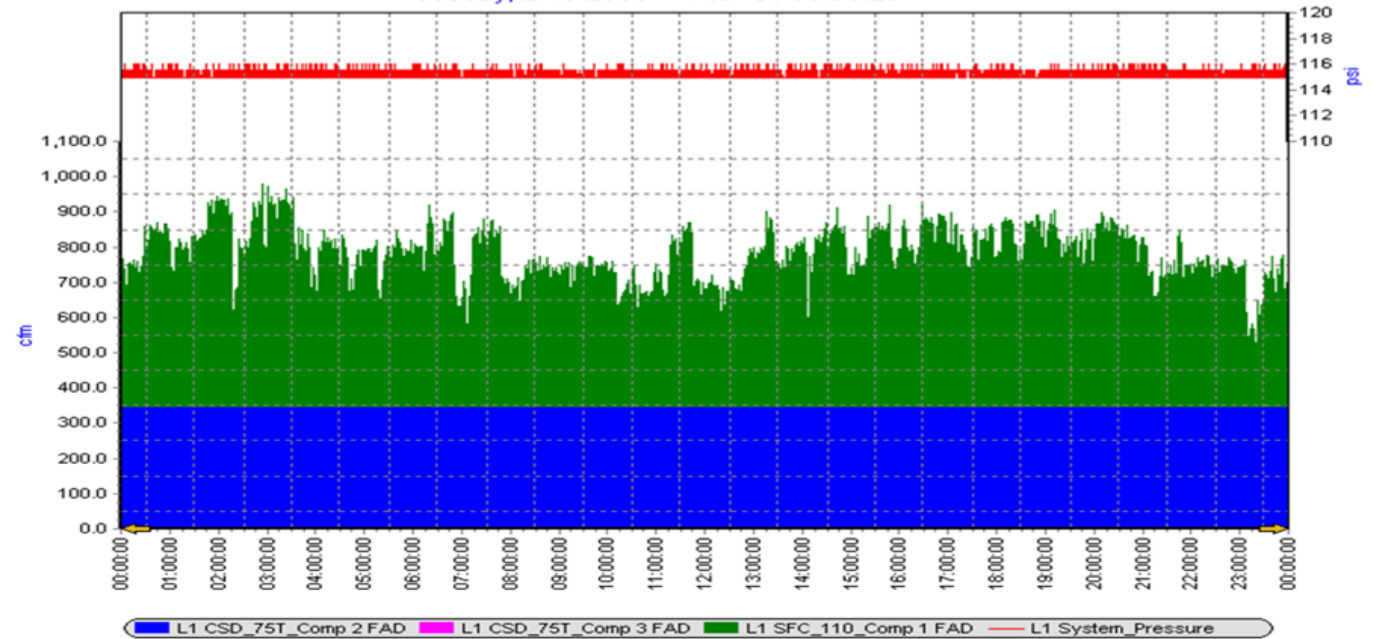
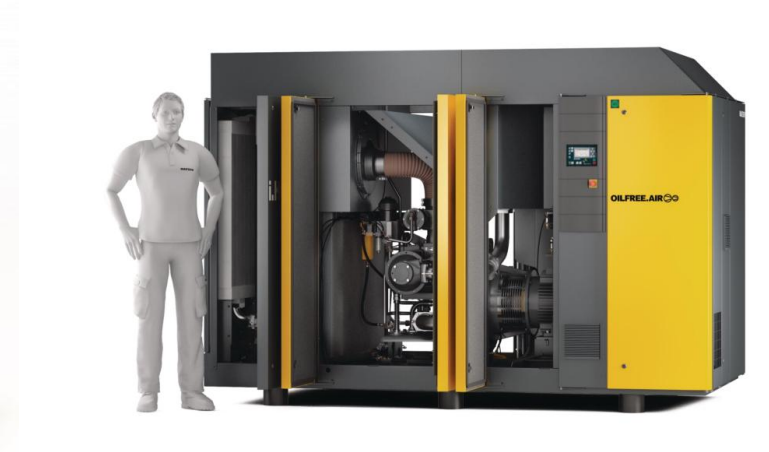
Where to start

- Under sizing Compressor can be costly
 - Production failures
 - Downtime
- Oversizing Compressor can be costly
 - Energy Costs
 - Operating Costs
 - Capital Costs
 - Production failures
 - Downtime
- Potential benefit by bringing Nitrogen generator onsite



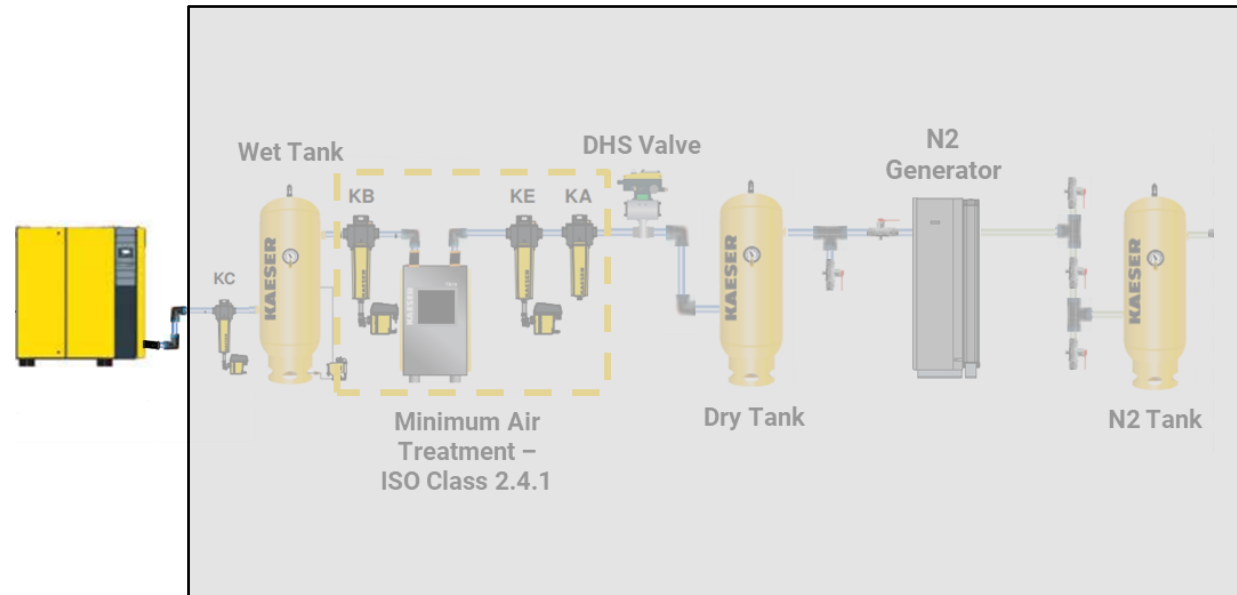
Equipment selection

- Compressor selection
 - Will depend on the application and specification
 - Oil-Flooded or Oil-Free for special cases
 - Variable speed driven compressor or fixed speed
 - Lubricant requirement
 - Consider Food Grade depending on the application



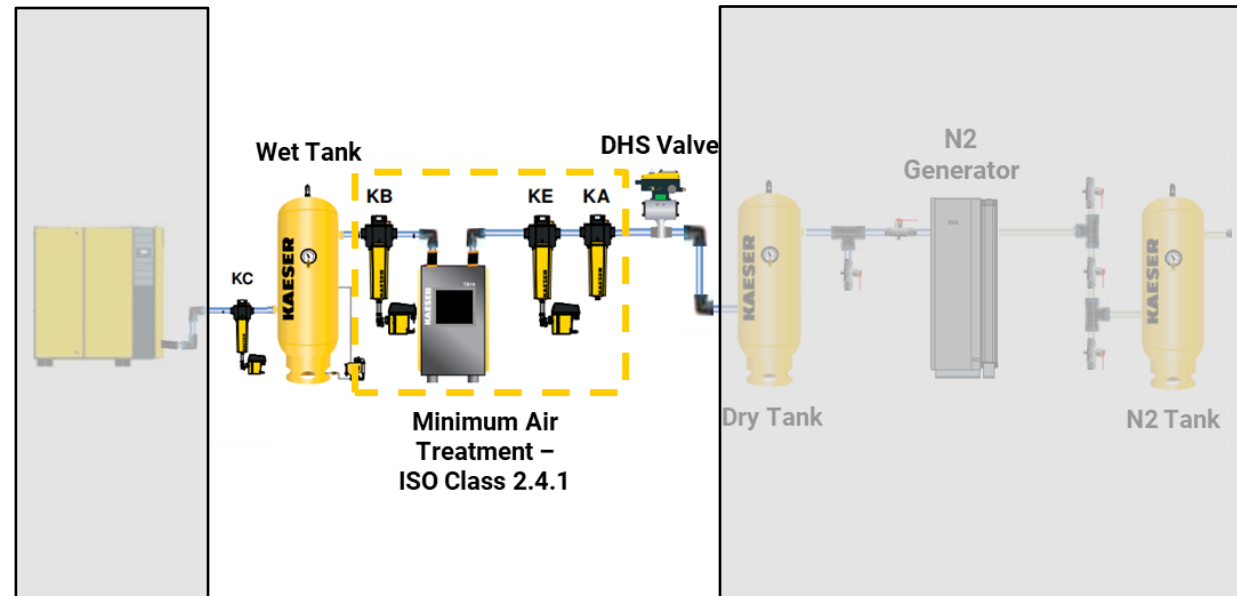
System design

- Compressor operation
 - Inlet pressure to the Nitrogen generator typically minimum of 115 psig
 - 125 psig maximum compressor outlet may be too low based on potential pressure drop
 - Consider 145 psig rated compressors



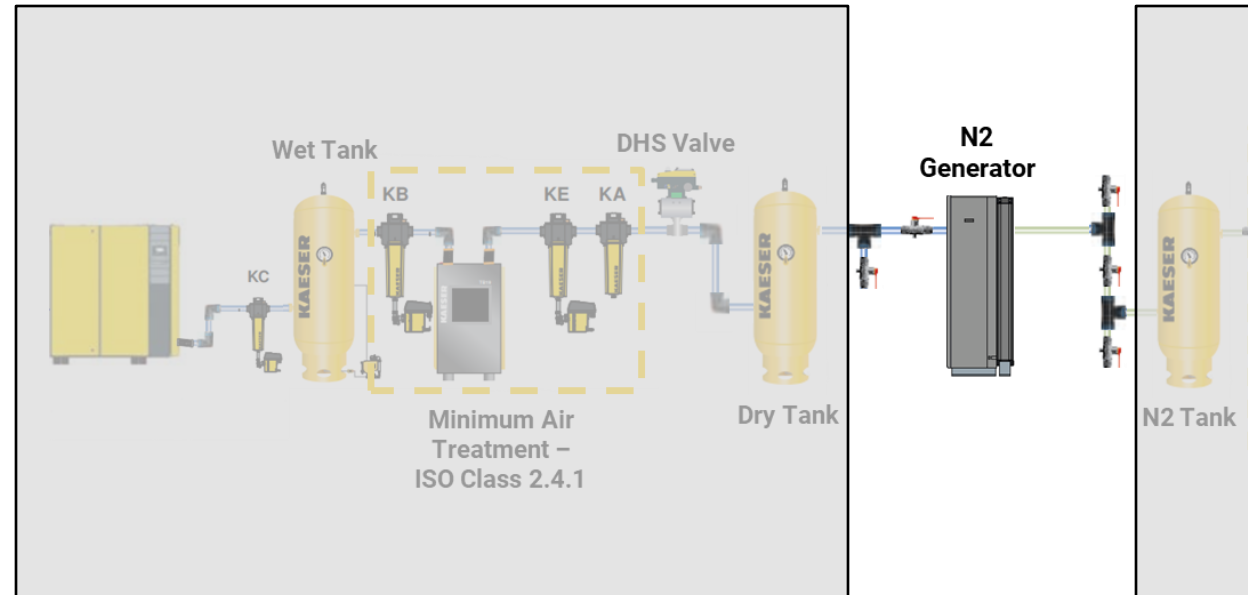
System design

- Air Treatment selection
 - Minimum Air Treatment required ISO 8573-1 Air Quality of 2.4.1
 - Coalescing filtration
 - Activated carbon tower or vapor adsorber filter*
 - Typically refrigerated dryers
 - Desiccant dryers can be used
 - Dependent on specification
 - Outdoor applications
 - Considerations
 - Purge requirement
 - Higher capital cost



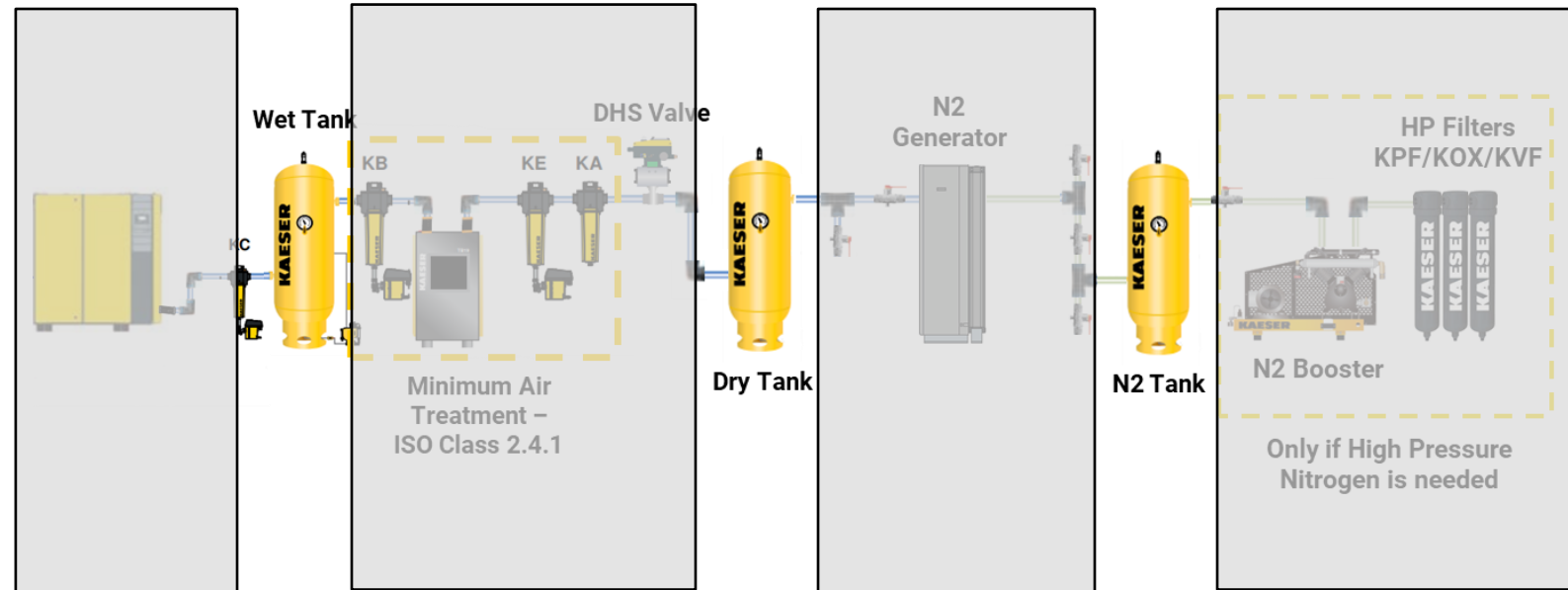
System design

- Nitrogen Generator design
 - Internal filtration
 - Pre-filter
 - Post-filter
 - Final protection
 - O2 sensor
 - Warnings and Alarms
 - Programmable
 - Inlet pressure monitoring
- External pressure dew point as required



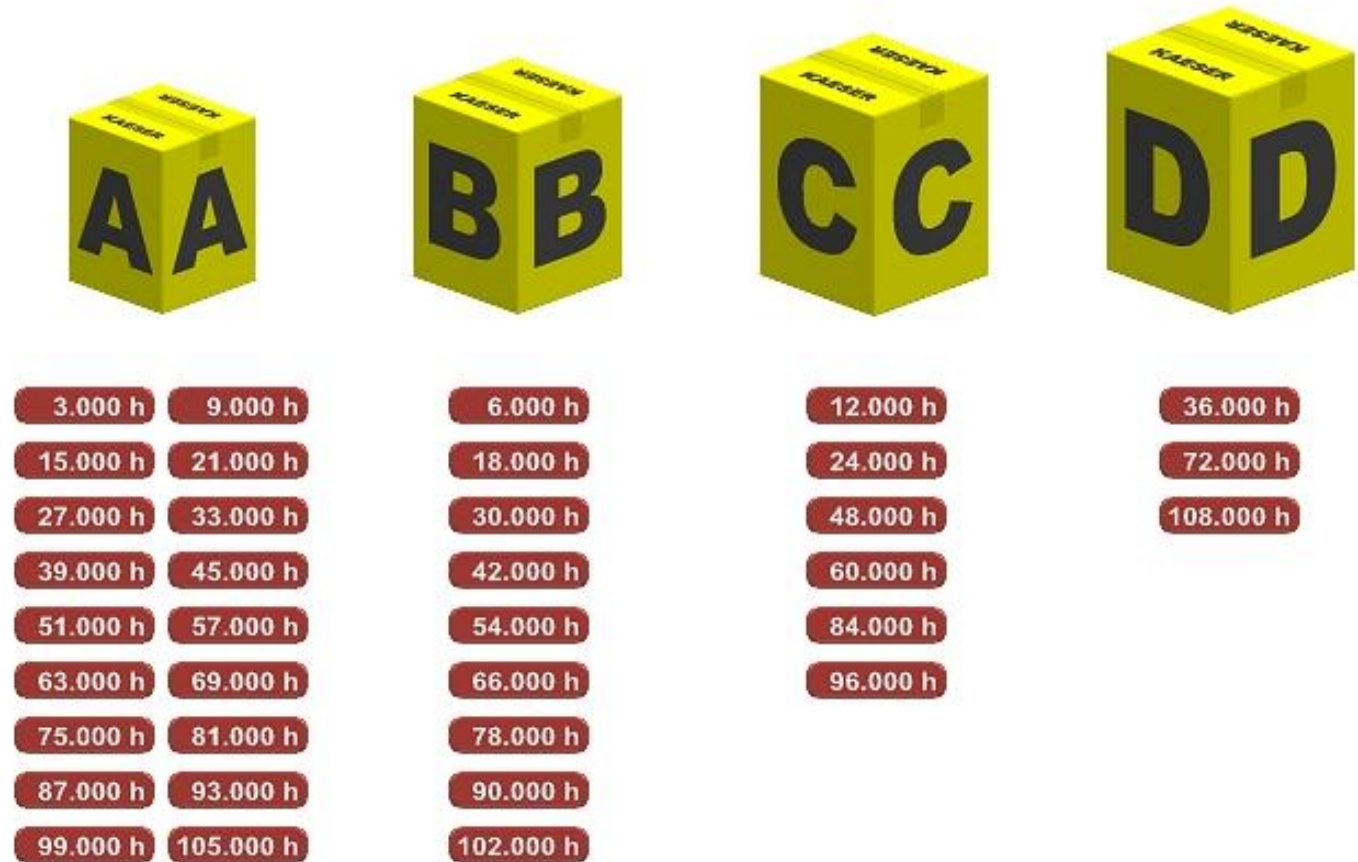
System design

- Storage
 - Recommended for control on the compressor side
 - Wet
 - Dry
 - Discharge of Nitrogen Generator
 - If boosters are installed, storage after boosters
 - Consideration for continuous use and intermittent use
 - Intermittent use, suggests larger tanks with higher pressure differential



Compressor maintenance requirements

- Minor (A, B)
 - Inlet filters
 - Oil filters
 - Oil change
 - Motor lubrication (if needed)
- Major (C, D)
 - Minor items
 - Valve maintenance
 - Drive train
 - Motor maintenance
- **Don't forget everyday housekeeping**



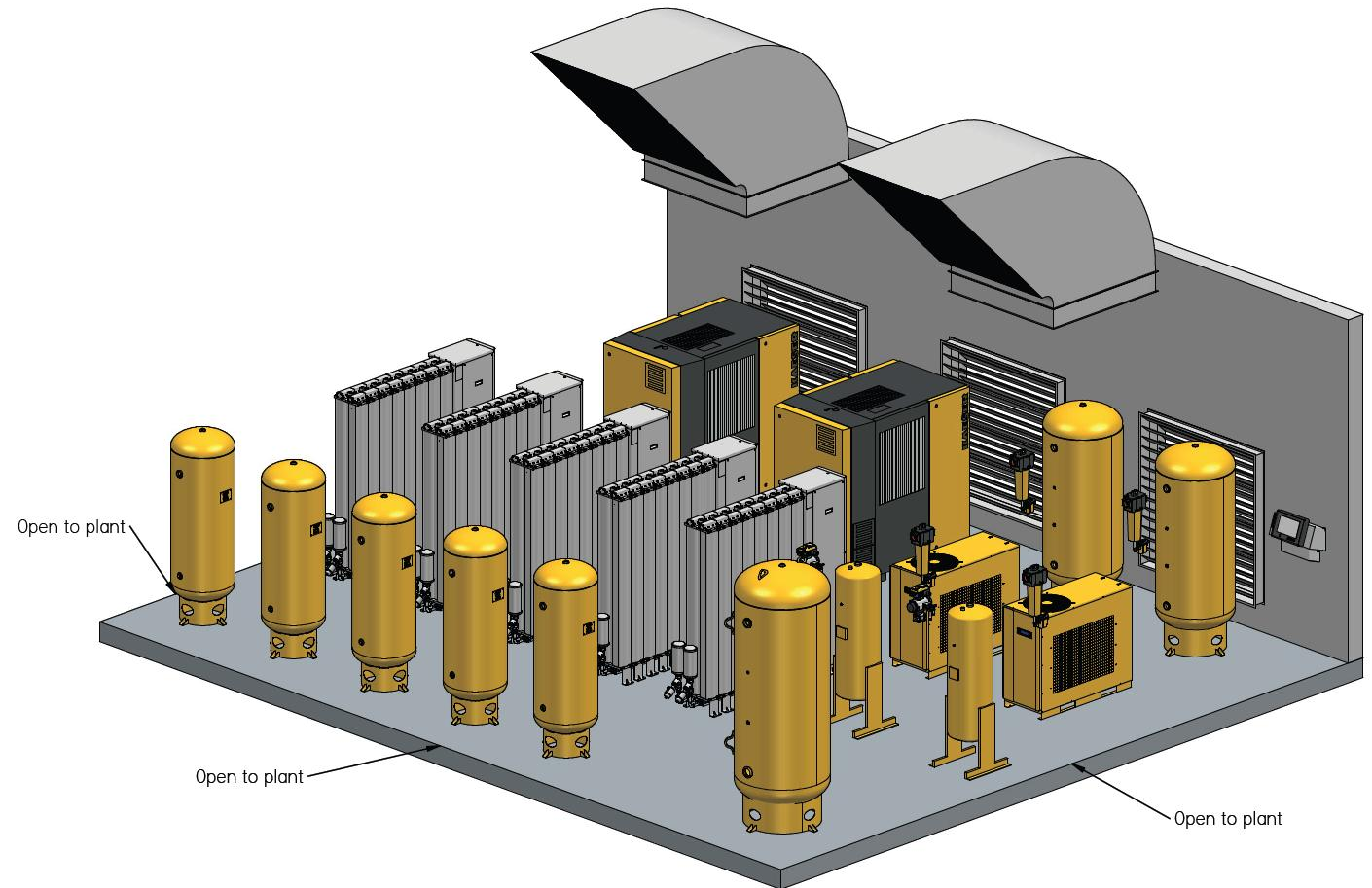
Other equipment maintenance requirements

- Compressed air system
 - Dryers
 - Filters
 - Yearly or based on pressure drop
 - Activated carbon*
 - Vapor adsorber
 - 1000 hours of operation, dependent on load
 - Activated carbon tower
 - >8000 hours of operation, dependent on load
 - Drains
 - Yearly
 - Boosters (if applicable)
 - Oil change
 - Valve maintenance
 - Filtration



Other equipment maintenance requirements

- Nitrogen generator
 - Filters (yearly)
 - Monitoring sensor (~5 years)
 - Adsorbent life (as needed)
 - Dependent on air quality to Nitrogen generator
- **Don't forget everyday housekeeping**



Summary and Conclusions

- In order to size appropriately
 - Select the right Nitrogen purity, pressure, and flow
 - Select compressor type dependent on specification and application
 - Select appropriate air treatment and storage
- In order to operate properly
 - Complete maintenance at required intervals
 - Adjust as necessary
 - Keep the system and equipment clean
 - Review data



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According to European Commission (EC) food-grade standards, nitrogen must contain less than what % oxygen?

A

• 1%

B

• 5%

C

• 10%

Generating Clean Nitrogen for Safe Food Processing

Q&A

Please submit any questions through the Question Window on your GoToWebinar interface, directing them to Best Practices Magazine. Our panelists will do their best to address your questions and will follow up with you on anything that goes unanswered during this session.

Thank you for attending!

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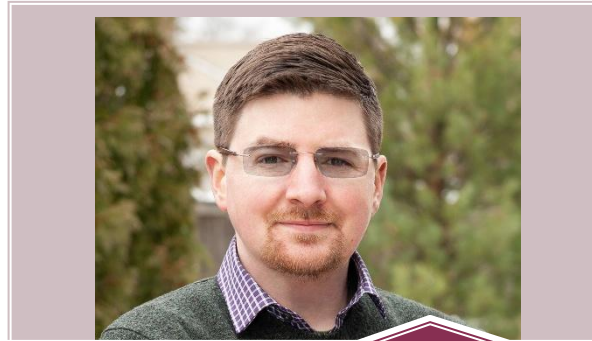
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April 2026 Webinar
Optimizing Cooling Tower & Chiller Systems for Part-Load Efficiency



Nathan Payne, PE
E4E Solutions
Keynote Speaker

Thursday, April 23, 2026 – 2:00 PM EDT

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