

Nitrogen Information

Is Nitrogen Safe?

Nitrogen is 78% of the air we breathe, it is odorless, tasteless and inert. Odorless and tasteless mean that it can be used with food and will not alter the taste. Inert means that it will not react with other substances. Nitrogen is often used with food. It can remove oxygen from packaging. Oxygen causes food to spoil and go bad, so removing oxygen will help food last longer. Those bags of chips that look like pillows are not full of oxygen, its nitrogen.

We use Liquid Nitrogen to freeze Ice Cream.

When nitrogen is reduced to 321 degrees below zero, it becomes a liquid. The liquid nitrogen is poured into cream to freeze it. We will call this flash freezing ice cream. Anything that is flash frozen is frozen quickly, this allows less ice crystals to form. When most ice cream is made there are periods of transferring to different vessels. Every change in temperature allows more ice crystals to form. You have seen ice cream sitting in a display cabinet that has sat there too long and has ice on top. That ice cream is constantly up and down in temperature.

Nitrogen Ice Cream is frozen quickly and does not sit long enough for any ice crystals to form. Since it is made to be eaten right away, there is no need for preservatives and anti-icing agents. Therefore, it is the freshest and most natural ice cream available.

Is Liquid Nitrogen safe?

At 321 degrees below zero, it can cause frostbite. Never touch or drink liquid nitrogen. When liquid nitrogen warms up, it increases in volume and displaces oxygen. Do not go into a small space with liquid nitrogen, such as a car or elevator. You breathe nitrogen every day, so you will feel no effect from the lack of oxygen, and you need oxygen to live. Do not play with liquid nitrogen. Hire us to do a demonstration for your group and we will show you many cool things with nitrogen.

