

# THE USE OF LIQUID NITROGEN FOR FREEZING GRAPES

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## ABSTRACT

Quick freezing of food products in a cryogenic freezer consists in the use latent heat of evaporation of the liquid nitrogen, as well as of the sensible heat of the vapors, whose temperature increases up to final temperature of the frozen product. This paper presents some aspects concerning grapes freezing using liquid nitrogen: duration of the process, freezing capacity, advantages and disadvantages of this modern method. The use of cryogenic freezing with liquid nitrogen and carbon-dioxide is regarded as the "century revolution" in the food area.

## REFERENCES

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