



Westfalen

Specialty Gases Practice 3

You're a connoisseur.

Protadur® C 30 is an expert.

In the best possible taste.

Protadur® C 30.

Your wines are an asset. So you need to protect them from degradation, without breaking the bank. Our Protadur® C 30 food gas keeps your wine in good condition once opened by inhibiting oxidation. The nitrogen and carbon dioxide gas blanket preserves the taste, and takes only minimal effort. Good news for your guests and for your business.

Stopping oxidation – protecting value

Simply recorking isn't enough. To prevent wine from oxidising, we recommend Protadur® C 30. This special food gas is a mixture of Protadur® E 941 (nitrogen) and Protadur® E 290 (carbon dioxide). Heavier than air, it forms a protective blanket over the wine. The open bottle is simply flushed with the gas mixture for two to five seconds, preventing atmospheric oxygen from reaching the wine and damaging it. The wine can then be stored in the bottle for several days after opening, without losing its unique character.

Protadur® C 30 is odourless and tasteless and complies with all EU regulations on food products and additives.

Easy to use – order direct

We offer a cost-effective bottle flushing package ready-to-use:

- Aluminium blow gun
- Short nozzle and extension piece (250 mm)
- Quick-release coupling and tube (approx. 3 m)
- Gas cylinder pressure regulator

Do you have any further questions about preserving wine with Protadur® C 30 or about any other applications for Protadur® food gases? Just contact us! Our experts from Specialty Gases Product Management will be happy to help.



For more information go to
westfalen.com



Preserving

Delivery formats

Individual cylinder 10 l – 2.4 m³
Individual cylinder 20 l – 4.7 m³
Individual cylinder 50 l – 11.8 m³
Bundle 12 x 50 l – 141.5 m³

