

# LTD «TYUMEN AEROSOLS»



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First in Russia: Air-Active oxygen, pepper, anti-bear and noise cans under the brand CONTROL

21 years on the market

250 product namee

1 000 000 cans per month

30 export-world countries

90 various awards

 Wine keeper



**THE PLANT**  
**«TYUMEN AEROSOLS»**



## WINE KEEPER IS AN EFFICIENT AND SIMPLE DEVICE FOR PRESERVING WINES AND PRODUCTS

- ARGON REPLACES OXYGEN AND CREATES A PROTECTIVE BARRIER

- USED BY LEADING WINERIES

- IDEAL FOR RESTAURANTS AND BARS

- UP TO 150 USES PER CAN

- CONTAINS NATURAL HIGH QUALITY ARGON GAS, ABSOLUTELY HARMLESS, INERT, COLOURLESS AND ODOURLESS

- THE USE OF ARGON TO EXTEND THE SHELF LIFE OF WINE IS REGULATED BY FEDERAL LAW №468 «ON VITICULTURE»



## FOR ALL TYPES OF WINES AND BEVERAGES



PRESS FOR 1-3 SEC. ARGON FORMS A PROTECTIVE BARRIER



QUICKLY REMOVE THE TUBE AND SEAL IT WITH A PLUG



WILL RETAIN FRAGRANCE FOR UP TO 2 MONTHS

## HELPS PRESERVE FOOD



PREPARE THE NECESSARY PRODUCTS



FILL THE BAG WITH ARGON



SEAL THE BAG, MAKING SURE IT IS AIRTIGHT

## A COMPARISON OF THE EFFICIENCY OF GASES: ARGON, NITROGEN AND CO<sub>2</sub>



### NITROGEN

NITROGEN INERT GAS, COLOURLESS AND ODOURLESS. USED IN VARIOUS INDUSTRIES. ALSO FOR PRESERVING WINE



### CO<sub>2</sub>

CO<sub>2</sub> INERT GAS, COLOURLESS, HAS A SOUR ODOUR AT HIGH CONCENTRATIONS USED IN THE FOOD INDUSTRY (PRESERVATION) AND IN FIRE-FIGHTING APPLICATIONS



### ARGON

ARGON AN INERT GAS, COLOURLESS AND ODOURLESS. ITS CHEMICAL PROPERTIES MAKE IT IDEAL FOR PRESERVING ALL WINES

NITROGEN IS USED FOR WINE PRESERVATION ALONG WITH ARGON, BUT HAS A NUMBER OF DISADVANTAGES. NITROGEN IS 16 TIMES LIGHTER THAN AIR, SO AIR REMAINS BETWEEN NITROGEN AND WINE AND CAUSES OXIDATIVE REACTIONS THAT DESTROY THE FLAVOUR AND AROMA PROPERTIES OF WINE. NITROGEN STIMULATES CHEMICAL PROCESSES THAT INCREASE THE CONTENT OF HISTAMINES, ORGANIC COMPOUNDS THAT CAUSE ALLERGIC REACTIONS

CARBON DIOXIDE IS USED FOR WINE PRESERVATION ALONG WITH ARGON AND FOR CLARIFICATION OF INEXPENSIVE WINES, BUT IT HAS A NUMBER OF DISADVANTAGES. CO<sub>2</sub> DOES NOT REPLACE OXYGEN AND DOES NOT CREATE A PROTECTIVE BARRIER. UNLIKE ARGON, IN CONTACT WITH WATER, IT FORMS ACID, WHICH DETERIORATES THE FLAVOUR AND AROMA OF WINE. DOES NOT STOP FERMENTATION PROCESSES. SUITABLE AS AN INEXPENSIVE BUT INEFFECTIVE METHOD OF WINE PRESERVATION

ARGON IS IDEAL FOR THE PRESERVATION OF ALL WINES AND PRODUCTS. IT IS 1.38 TIMES HEAVIER THAN AIR, COMPLETELY DISPLACES IT, FILLING THE SPACE AND FORMING A PROTECTIVE BARRIER. ARGON IS CHEMICALLY NEUTRAL AND DOES NOT ENTER INTO OXIDATIVE REACTIONS WITH AIR AND LIQUIDS, THANKS TO WHICH IT PRESERVES THE FLAVOUR OF OPEN WINE UP TO 2 MONTHS. ARGON IS DEVOID OF THE DISADVANTAGES OF NITROGEN AND CO<sub>2</sub>, MAKING THE WINE PRESERVER THE MOST EFFECTIVE AND ECONOMICAL PRODUCT FOR PRESERVING EXPENSIVE WINES