

## PHEASANT UNDER GLASS? FOOD INDUSTRY TAKES TO LAB SEALER

BETHLEHEM, PA (December 15, 2004) – A unique automatic flame sealer originally developed for laboratory analyses is finding a new niche in the food industry for long-term storage of food and beverage samples.

The Ampulmatic® Ampule Sealer was originally developed by Bioscience, Inc., to flame seal large numbers of glass ampules used in environmental testing. The ampules, in a carousel, are indexed under an oxygen/propane flame and rotated to form a perfect air-tight seal, a process formerly done by hand by lab technicians. Addition of an inert gas purging attachment has made the machine useful to food manufacturers who preserve ampules for batch records, analysis and quality control.

The new attachment injects an inert gas into the ampule before it is sealed, dramatically reducing the oxygen level inside. It includes a timer, solenoid valve and gas injection head to purge the head space of the ampule with nitrogen or argon prior to sealing. Operation is completely automatic and can be adjusted to most ampule sizes. Purging the ampules with inert gas makes it possible to seal volatile compounds as well as increasing the stability of the sealed material by reducing oxidation.

Newly designed carousel racks expand the range of ampule sizes that can be sealed from 1ml to 50 ml. Custom-designed carousels are also available. The racks are made of chemical resistant materials and are interchangeable when loaded to seal several different sample sizes without changing machine settings. A new 220-volt model provides for automatic ampule sealing overseas.

For additional information and a demonstration CD, contact Bioscience, Inc., 1550 Valley Center Parkway, Suite 140, Bethlehem, PA 18017, 800-627-3069, fax 610-691-2170 or e-mail [bioscience@bioscienceinc.com](mailto:bioscience@bioscienceinc.com).