

nano



Nitrogen Generation Systems for Coffee & Tea Producers

**Experts in
On-Site Nitrogen
Generation**





Coffee roasters and tea producers face constant threats to product quality: oxidation, aroma loss, fluctuating flavor profiles, packaging inconsistencies, and rising CO₂ costs. These challenges directly impact shelf life, brand reputation, and margins.

...We help you take control of freshness, every batch, every pack.



The Oxygen Problem

Oxygen: The Enemy of Aroma & Shelf Life

From grinding and blending to conveying and packaging, oxygen creeps into every step of coffee and tea production.

Why oxygen matters:

Aromas Fade: Volatile coffee oils and delicate tea notes oxidize rapidly.

Flavor Degrades: Stale, flat, or bitter profiles develop sooner.

Shelf Life Shrinks: Products lose freshness long before the best before date.

CO₂ Dependency Grows: Many producers overuse CO₂ as a workaround, increasing costs.

The Consequences

Shorter shelf life.

Inconsistent customer experience.

Increased waste & rework.

Higher operating costs.





Why Nitrogen is the Answer

Nitrogen: The Gold Standard for Freshness Protection

Nitrogen is inert, dry, and flavor neutral – making it ideal for coffee and tea applications.

Key benefits:

- Longer shelf life
- Preserved aroma and flavor
- Predictable, repeatable quality
- Reduced CO₂ consumption
- Improved packaging consistency

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How Coffee & Tea Producers Use Nitrogen

Packaging & Sealing

Flushes oxygen from bags, tins, capsules, and sachets.

Grinding & Conveying

Protects coffee oils and tea leaves during transfer.

Hoppers & Silos

Prevents oxidation during short and long term storage.

Capsules & Pods

Ensures ultra low oxygen levels for extended shelf life.

Modified Atmosphere Packaging (MAP)

Locks in freshness while maintaining structural pack integrity.

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The Hidden Cost of Delivered Gas

Why Gas Deliveries Isn't the Right Fit Coffee & Tea Production

Cylinder and bulk nitrogen supply may seem simple – but it isn't:

Delivery Delays: Production stops when gas doesn't arrive.

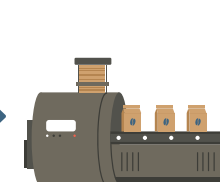
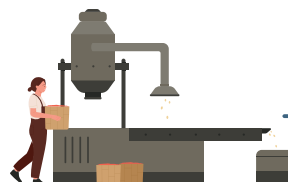
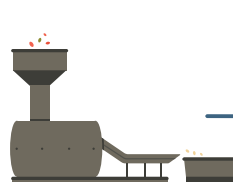
Unpredictable Costs: Rentals, surcharges, and price volatility.

Sustainability Issues: Transport emissions undermine environmental goals.

On-site generation gives you control, predictable costs, and a greener footprint, while protecting your Coffee & Tea.

The Production

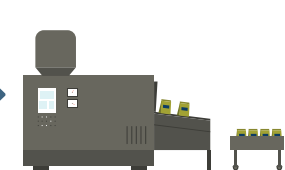
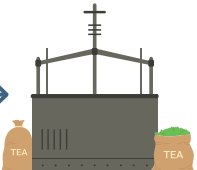
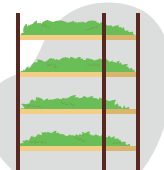
Coffee Process



Packaging

Nitrogen flush the coffee bags to preserve freshness

Tea Process



Packaging

Nitrogen flush the tea sachets to preserve freshness.



From small specialty producers to high-volume coffee & tea manufacturers, we've got you covered.

Low Capacity, High Efficiency

Ideal for small coffee and tea producers, pilot lines, and specialty batch production.

- Plug-and-play design for quick, simple installation
- Perfect for hopper blanketing, packaging purging, and small transfer applications
- Compact, space-efficient footprint

The easiest way to start generating nitrogen in-house



Modular, Flexible & Built to Grow

Designed for coffee and tea manufacturers who need reliable nitrogen supply with the flexibility to scale alongside production

- Modular systems expand easily as capacity demands increase
- Consistent, high-purity nitrogen for packaging and oxygen-sensitive processes
- Optimised balance of performance and energy efficiency

Start with what you need today, and grow as your production scales.



High Capacity for High Output Coffee & Tea Manufacturers

Engineered for facilities with demanding nitrogen usage across roasting, blending, and packaging operations

- Delivers high flow rates for tank blanketing, sparging, and packing operations.
- Built for continuous duty and heavy work flow
- Ideal replacement for bulk liquid deliveries

A powerful, reliable nitrogen solution for coffee and tea production



All-in-One Solutions for Fast, Easy Integration

Delivered as a complete, pre-assembled package, our skid-mounted systems streamline installation and provide your coffee & tea production with dependable, high-purity nitrogen from day one.

The Complete Nitrogen Solution for Coffee & Tea Producers.



Why Coffee & Tea Producers Choose nano for On-Site Nitrogen

Take Control of Your Production

Generate nitrogen on demand, eliminate reliance on delivered gas and keep roasting, blending, and packaging running on your schedule.

Protect Aroma, Flavor & Freshness

From hopper blanketing to packaging, nitrogen minimizes oxygen exposure to preserve the delicate profiles of coffee and tea at every stage.

Maximize Shelf Life

Reduce oxidation in beans, grounds, and tea leaves with effective purging and modified atmosphere packaging, delivering consistent quality to your customers.

Optimize Operating Costs

No cylinder rentals, no delivery fees, no supply interruptions, just a stable, predictable utility-based cost.

Reduce CO₂ Usage

Use nitrogen for purging, blanketing, and packaging applications, minimizing dependence on CO₂ across your operation.

Sustainability Built In

Lower emissions by eliminating transported gas and improving process efficiency, supporting your sustainability goals without compromising quality.

Experience.
Customer.
Service.



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