

Expert on-site N₂ solutions for coffee production

Coffee has a long and geographically dispersed production process. While coffee beans are grown in regions with a climate and elevation ideal for their cultivation, roasting and packaging is typically done close to place of consumption. That's because once the bean is roasted and ground, it starts to age and its freshness starts to decline. That is why its packaging is inerted with nitrogen.





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Nitrogen expels the oxygen and moisture that can make coffee go stale. To maintain the flavor of the coffee and extend its lifetime, its packaging is inerted with nitrogen. This includes all forms of final product, including roasted beans, ground coffee, pods, and bulk bags. Some roasteries also use N₂ in the roasting itself and for storage degassing.

N₂ requirements of roasteries

Because nitrogen is indispensable, especially the packaging phase of coffee production, roasteries have a specific set of N₂ requirements:

- **Food-grade nitrogen:** Roasteries must follow European and global standards for food-grade nitrogen to prevent any oxygen contamination and the loss of entire batches of roasted coffee.
- **Reliability:** Without N₂, coffee production is severely compromised. That is why any nitrogen solution must ensure an absolutely reliable output, quality and purity.
- **Flexibility:** Any nitrogen solution must meet the demands of roasteries of all sizes and the different packaging processes and technologies they use.
- **Cost savings:** Coffee production requires a lot of nitrogen, which makes keeping N₂ cost in check an important consideration.
- **Sustainable production:** Sustainability has become a key condition that nitrogen solutions must also meet.

On-site nitrogen generation – the preferred solution

Many roasteries still purchase their nitrogen – even though generating your N₂ on-site offers more advantages.



Greater cost-efficiency saves you money



Eliminating bottle or liquid deliveries reduces your environmental footprint



Take charge of your own nitrogen supply



Less hassle by removing supply logistics

Take your coffee production to the next level with the PPNG HE

The PPNG HE is Pneumatech's premium high-flow PSA nitrogen generator, giving roasteries the food-grade nitrogen they need with superior reliability and cost-savings:



- **The right nitrogen:** The PPNG HE can generate food-grade nitrogen with a purity between 99.5% and 99.999%.
- **Cost savings:** The PPNG HE offers best-in-class efficiency to keep the energy costs to a minimum.
- **Sustainability:** Producing N₂ on-site eliminates delivery transportation emissions. The PPNG HE's energy efficiency also contributes to a greener production.
- **Long lifetime:** Thanks to its robust build and a host of protective features, the PPNG HE has a long lifetime. Its CMS will last at least 15 years at full load.
- **Outdoor installation:** The PPNG HE doesn't take up indoor floor space that might not be available. Its robust design allows for outdoor installation in temperatures down to -10°C/14°F.

PMNG for smaller roasteries

Pneumatech knows that the realities of small roasteries are different than those of large operations. We have a nitrogen solution that meets their specific demands. The PMNG is the quiet, compact and convenient membrane generator that offers the nitrogen quality, purity and reliability small roasteries need.



More than just a superior product

Pneumatech offers you more than "just" the best nitrogen generator on the market. We can also provide food-grade compressed air and process filters.



Expert advice and support

Contact us with the details about your application and its requirements, such as your nitrogen usage or the size of generator you need. Our experts will put together the best on-site solution for you. If you don't have that information or need help, they are ready to help you through the specification process.



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