NITROGEN *ON-SITE* GENERATION SYSTEMS

For WINE PRODUCTION

INDUSTRIAL

In recent years, the wine market has experienced a significant growth which has coincided with a growing demand for excellent products.

The control of operational variables throughout production, aging and bottling phases, plays a fundamental role in obtaining a high quality final product.

One of the most important elements to obtain such quality is the ability to measure and control the amount of oxygen that comes in contact with wine. An excessive amount of oxygen causes oxidation and consequent deterioration of product quality, specially in taste and color. Nowadays there are several techniques, applied worldwide, to control the level of Oxygen in contact with wine. The most widespread technique consists in the application of Nitrogen for Oxygen removal on some stages of the wine production process, such as:

- **PRODUCTION BLANKETING OF THE FERMENTATION BARRELS;**
- **WETNESS – PNEUMATIC DISPLACEMENT (PUMPING);**
- **TUBE CLEANING BY NITROGEN BLOW;**
- **MIXTURE INSIDE THE BARRELS BY NITROGEN BUBBLING (SPARGING);**
- **BLANKETING OF THE STORAGE BARRELS TOP;**
- **BLANKETING OF THE BOTTLE IN THE FILLING LINE BY BLOW.**











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ON-SITE NITROGEN GENERATION SYSTEMS with PSA Technology

Choosing the stage in which Nitrogen is involved is the producer and/or oenologist responsibility, often limited by liquid Nitrogen or cylinder supply cost.

Aware of the importance and positive impact of Nitrogen on wine quality, **SYSADVANCE** has developed a line of reliable, efficient and economical Nitrogen Generators.

Our Pressure Swing Adsorption (PSA) generators allow Nitrogen to be separated from Oxygen and other gases present in compressed air, producing food grade Nitrogen, in accordance with current standards.



SYSADVANCE generators only consume electricity from compressed air, with production cost of Nitrogen corresponding to about 5% of the purchase cost of liquid Nitrogen and 1% of the cost of cylinder Nitrogen. Installing our generators avoids wine oxidation, increases processes efficiency and improves its quality exponentially.

Contact us, or one of our distributors, to identify the best solution, suited to your company's needs.

QUALITY CONTROL CARRIED OUT ON NITROGEN PRODUCED BY NITROGEN GENERATORS

The Nitrogen produced by **SYSADVANCE**'s Nitrogen range generators is subjected to rigorous quality control tests in the factory, using calibrated measuring equipment and analytical methods suitable for the food industry, in order to guarantee that the gas meets the specifications defined by the legislation.

The results obtained are duly recorded in a report, which is sent to the client together with the equipment documentation.

SYSADVANCE also offers its customers the service of periodically monitoring the specifications of the Nitrogen produced by the Nitrogen range of generators already installed and in operation.

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