

NICO VANTA NANOBUBBLE SYSTEM ADVANCED WATER & PROCESS OPTIMIZATION FOR FOOD & BEVERAGE INDUSTRY

The food and beverage industry demands high standards of quality, hygiene, and process consistency. Nanobubble technology introduces a transformative approach to water treatment and process optimization, enhancing gas transfer, improving sanitation, and enabling more efficient and controlled production environments.

Challenges In Food & Beverage Processing

Despite technological advancements, several challenges impact efficiency and product quality:



Inconsistent Gas Dissolution

Poor control over oxygen and CO₂ affects carbonation, fermentation, and product stability.



High Chemical Dependency

Extensive use of cleaning agents increases costs and environmental impact.



Hygiene & Contamination Risks

Biofilm formation and inadequate cleaning can compromise product safety.



Water Quality Variability

Fluctuations in process water affect taste, shelf life, and consistency.

Key Benefits

Delivering measurable improvements across food and beverage operations:



Optimized Processing & Carbonation

Better control over dissolved gases for consistent product quality.



Enhanced Hygiene & Sanitation

Improved CIP performance and cleaner processing systems.



Improved Fermentation & Process Stability

Reliable and efficient production cycles.



Consistency & Seamless Integration

Maintains uniform quality while integrating easily with existing infrastructure.

Why NICO VANTA?

NICO VANTA is a next-generation nanobubble solution designed for food-grade applications:



Enhanced Product Quality

Improves taste, clarity, and shelf-life stability.



Reduced Chemical Usage

Minimizes reliance on harsh cleaning agents.



Improved Hygiene Standards

Reduces biofilm formation and microbial contamination.



Higher Process Efficiency

Supports better mixing, gas transfer, and operational consistency.



Sustainability Gains

Lowers water consumption and environmental footprint.

Key Application Areas



Beverage Oxygen Management

Controls dissolved oxygen to preserve freshness and extend shelf life.



Fruit & Vegetable Washing

Enhances removal of contaminants for safer produce.



CO₂ Dissolution & Carbonation

Improves gas absorption for consistent and efficient



Fermentation Support

Creates optimal conditions for stable and efficient fermentation.



CIP & Sanitation Enhancement

Boosts cleaning efficiency and reduces microbial risks.



Dairy & Process Water Treatment

Improves water quality for reuse and discharge compliance.



ISO Certified Quality Standards



Global Presence



Customizable, Application-Specific Solution

Transform Your Produce Washing Process with Advanced Nanobubble Technology.

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