



Specialist beverage solutions

PTI PACIFIC provides specialist service and technologies to empower food and beverage manufacturers across the Asia Pacific region to produce the highest quality consumer products.

Never in history has the consumer been so educated, have more food products been shipped globally and so much competition for any producer. Whether you're an emerging manufacturer with market development in mind or a global leader in your field, it's never been more critical that the most innovative and most consumer-friendly technologies be used to catch the pack or to stay ahead of it.

Don't just think outside the box as this is passive, BE outside the box and you'll be a leader. Let us help you get there.

Our high-quality Australian made process equipment will stand the test of time whilst increasing beverage quality with a fast return on investment.

Our beverage equipment includes:

- **Molecular carbonation**
Ultra-premium inline beverage carbonation and nitrogenation.
Traditional carbonation plants also available
- **Reverse osmosis**
Beverage, juice and wine concentration and adjustment
- **Dissolved gas management**
Control dissolved gases in wine, beer and beverages.
Includes O₂, CO₂, VOC and alcohol
- **Crossflow filtration**
Automated membrane plants
- **Microfiltration**
Automated cartridge microfiltration plants

OUR PARTNERS



Precision gas management

PTI PACIFIC is the proud manufacturer of the specialist inline INTEGRA Complete gas management systems (patent pending). These premium machines solve many of the pain-points associated with inline carbonation of any beverage by utilising specialist membrane technology to accurately and consistently dose or remove common gases such as carbon dioxide (CO₂), Oxygen (O₂) or Nitrogen (N₂) with an inline beverage system.

Molecular carbonation

Molecular Carbonation is our method of accurately injecting CO₂ into a beverage with results in instant dissolving of the gas into the liquid. Traditional systems rely on injecting bubbles into the beverage with the hope of having the gas bubbles dissolved in before reaching the filling unit.

This traditional carbonation technique can often be crude and inaccurate and is incredibly sensitive to temperatures which often results in downtime should product temperatures increase to 4°C or greater. Molecular carbonation offers far greater flexibility. Nitrogenation of beers, coffee or other drinks is achievable with the same machine.

CO₂ Management

Utilising the same process the INTEGRA system can accurately manage dissolved CO₂ levels in water, drinks, beer and wine.

Applications may include:

- CO₂ addition or reduction to wine at bottling
- Correcting over-carbonation in beer

O₂ Management

INTEGRA system can accurately manage dissolved O₂ levels in water, drinks, beer and wine as well. Applications may include:

- Reducing dissolved O₂ levels in wine or beer
- Deaeration of brewing water or and high-gravity beer production
- Molecular O₂ dosing for micro-oxygenation

Model	Carbonation (kl/hr)	CO ₂ mgmt (kl/hr)	O ₂ removal (up to 99%)	Dimensions (cm)
Integra	2	5	5	60x60x165
Integra R	5	10	10	110x80x165
Integra X2	12	25	25	125x80x165
Integra X4	25	40	40	125x80x165