

Beyond Beer: Nitro-Draught Opportunities in Mocktail, Cocktail, Wine, and Coffee Dispense Systems

Fizz Dispense presents this white paper to guide beverage professionals in understanding nitrogen and inert gas alternatives for modern dispense systems beyond beer. We explore how optimized gas solutions—nitrogen blends, and N₂ on-site generation—enhance cocktail, wine, and coffee program performance while lowering operational costs.



Mocktail, Cocktail, coffee and wine dispense systems are an increasing opportunity for Nitro-Draught

Trends Shaping Dispense Innovation

Shifts in consumer behavior and sustainability goals are driving investments in precise gas management. On-site nitrogen generation, hybrid blends, and wine-preserving systems are redefining draft programs for non-beer beverages, emphasizing quality, profit, and environmental stewardship.

Core Gas Technologies

Nitrogen (N₂): 99.8+ nitrogen purity ensures quality during the production, storage and dispense systems. Dispensing for coffee and wine, supports smooth

mouthfeel in dispensed beverages unlike RTD. CO₂/N₂ Blends: Enable slightly carbonated cocktails and ensure texture consistency. On-Site Generation: Provides reliable purity, safety, and ROI for all types of retail operators.

Applications & Opportunities

Wine: Nitrogen extends bottle life up to 5x to create a greater profitable glass pour program. Coffee: Pure nitrogen enhance sensory texture and stability. Mocktail/cocktails: Custom gas ratios keep flavors fresher and service speeds faster. Nitro-Draught avoids run outs, emergency deliveries and changing out inferior quality cylinder gases.

Environmental & Business Values

Fizz Dispense systems lower transport emissions, improve safety, and reduce beverage gas waste. By adopting nitrogen generators, operators cut logistics by eliminating cylinder management and ensuring consistent purity.



Nitrogenation: Nitrogen is used to create a creamy and smooth texture in beverages. This is achieved by dispensing the beverage using 100% nitrogen or a mix of nitrogen and carbon dioxide (CO₂) instead of just CO₂ alone. The nitrogen creates smaller bubbles and a smoother mouthfeel.



Preservation: Nitrogen is an inert gas, which means that it doesn't react with other substances. As such, it can be used to protect beverages from oxidation, which can negatively affect the flavor and aroma of the beer. Nitrogen can be used to blanket beer during the packaging process to prevent contact with oxygen.

Dispensing: Nitrogen is also used to dispense beverages from tanks. This is also done for beers that require a creamy texture and a smooth mouthfeel. The nitrogen is used to pressurize the vessel and push the beer out, resulting in a creamy and smooth pour.

Overall, nitrogen is an important tool for retailers to create a wide range of beverage styles with different textures and flavors.