

confectionery solutions



built with innovation

understanding your confectionery needs

The acquisition of NID in 2017 enabled TNA to expand its food processing portfolio to offer confectionery processing expertise. Since then, TNA has enhanced the offering with advanced technology, innovation, and a team of global experts to provide valuable solutions to the confectionery industry.



single-source supplier

Let TNA be your **single-source supplier** for all your confectionery production needs. We offer complete, turnkey solutions, from: kitchens, starch conditioning, moguls, and finishing; all the way through distribution, packaging, and more.

reliable support

Count on **fast, dependable support** whenever, wherever you need it. With **30 TNA locations** around the world, our **specialty-trained teams** are ready and available to help.

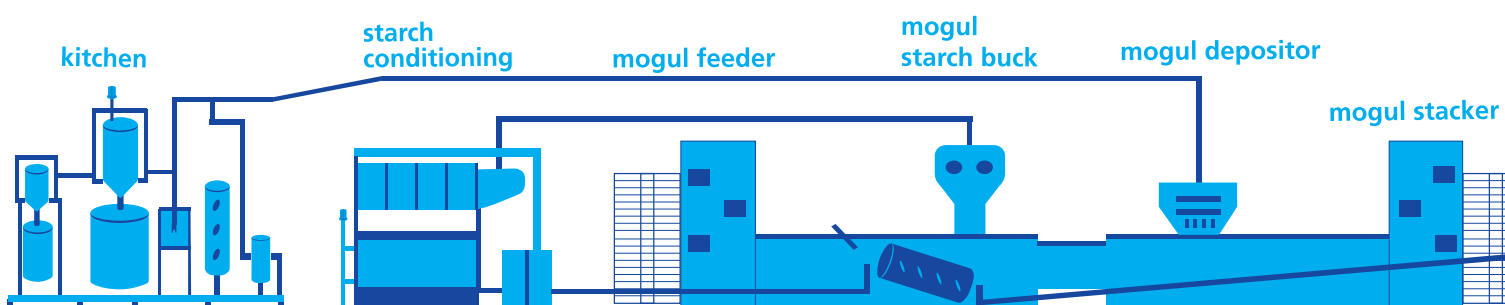
Get spare parts faster from one of our multiple stocked locations. **Less hassle, speedy delivery**, more production time for your line.

innovative solutions

Boost operational safety and **control** your **production environment** with fully **ATEX-compliant** mogul solutions from TNA.

That also means you can get fully **stainless-steel moguls**, making maintenance and cleaning easy for the highest level of food safety.

Cut costs thanks to our innovatively designed moguls that have **fewer moving parts**, are **more reliable** and **maximise** your line's **uptime**. Simply put, more productivity and less maintenance means **reducing your cost per unit**.

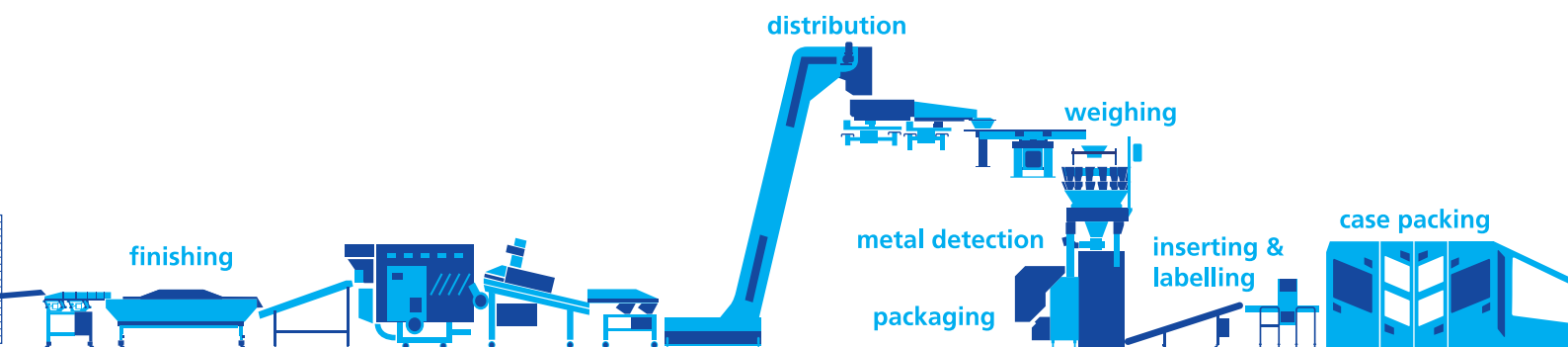


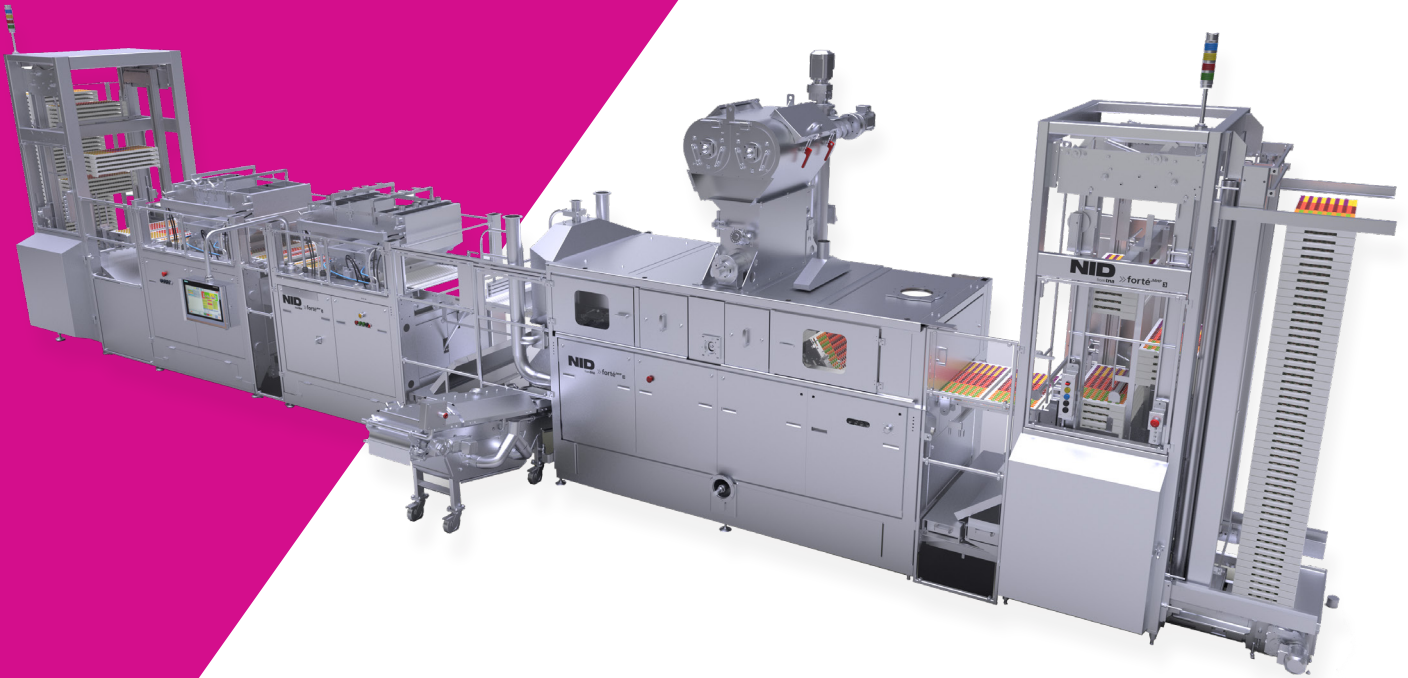


ultimate confectionery mogul for flexibility and productivity

Deposit product in a wide variety of shapes and combinations for gums, jellies, marshmallows, fondant creams and liquorice. Create single-colour/single layer, two-colour side-by-side, two-colour starlight and two-colour centre-in-shell (centre filled). All may have a second layer of marshmallow, aerated mass or any other product mass overlay.

- Make deposits with continuous, extreme accuracy and precision thanks to our pumps that use a single, flat valve which operates identically for all pistons / nozzles
- Provide the highest level of product safety and factory cleanliness with hygienic stainless-steel design and controlled starch retention
- Built with easily accessible maintenance areas for simple operation and faster maintenance
- Save time and maintenance costs thanks to durable, long-lasting construction that includes simple, reliable walking beams that reduce the number of moving parts





TNA Mogul

Fully integrated feeder, starch section, depositor, stacker and pallet transport. For standard 820mm (32in) or long-range trays 1220mm (48in).

Accommodates a wide range of starch-moulded products. These include: gums, jellies, marshmallows, fondant creams and liquorice.

- Produce more product faster with larger pumps for one stroke per tray
 - High capacity with fast production, up to 35 trays per minute (TPM)
 - Fewer moving parts for minimal maintenance and cost
- Run 24/7 only stopping for routine maintenance