



CO 2 AND BEVERAGE MANUFACTURES

Beverage manufacturing is some where above a \$700 billion industry. Carbon dioxide (CO 2) is one of the top regulated gases used in soda, beer, sparkling water, sport drinks and some other miscellaneous bottled drinks. Interestingly, the Dairy industry with “Power Milk” and orange juice during pasteurization uses a big volume of CO 2. The leading manufactures in the business take great care in the use of CO 2 along with other gases in the process because purity and quality assurance is super important and there are standards that govern food purity. There are also standards that apply to the handling and storage of those gases.

The use of CO 2 is what brought the attention to the need for Toxalert gas detection when the gas is not contained as intended by these manufactures. Now add to that statement that custom gas mixtures are part of the quality control of the finished product. The following are some of the typical component mixtures used to create custom gases for the process:

Nitrogen+ Dimethyl Ether+ Methane+ Acetate+ Ethane+ Ammonia+ Ethanol+ Ethyl+ Sulfide+ Benzene+ Toluene+ Nitric Oxide+ Carbonyl+ Acetaidehyde+ p-Xylene, which does not name them all. With this list it is self evident that detection products are necessary and required in and around the area of process.

So it becomes obvious that beverage manufactures and dairy companies are possible customers for your company not just during new construction or a remodel.