

DRY ICE+

A safer way to refrigerate and protect perishable food products during storage and shipment.



Infusing traditional dry ice pellets with ozone delivers **the high, fast chilling capacity of dry ice (-109°F)** plus the added value of **anti-microbial protection** that not only keeps perishables fresher, but also **controls and reduces cross-contamination from container surface and airborne bacteria**. This safeguards valuable food products throughout every stage of operations: from manufacturing and transportation to distribution and storage.

“Combined with proper processing, packaging and transportation procedures, use of Dry Ice+ may serve as an added hurdle to decrease the risk of contaminated food products reaching the consumer.”

Excerpt from “Application of Ozonated Dry Ice for Packaging and Transport in the Food Industry,”
Journal of Food Science, Vol. 77, November 5, 2012

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DRY ICE+ is easy to handle, keeping products safe from cross-contamination from farm-to-fork!

REDUCE HARMFUL BACTERIA. EXTEND PRODUCT SHELF LIFE

Air Liquide's patent-pending, dry ice pelletizing technology traps ozone gas in each pellet. As this dry ice sublimates, low levels of ozone surround packaged food products, aggressively reducing harmful bacteria in the air and on the surfaces of packing containers. This creates a far safer transport environment for the products – one that can extend the shelf life of raw meat shipments by up to three days.

Even though it has been fused with 15-20 ppm bacteria killing ozone, Dry Ice+ is still handled and stored exactly like ordinary dry ice, including the precaution of using it only in ventilated areas where CO₂ levels can be easily monitored. So no process changes are required to accommodate this innovative new antimicrobial solution.



Top-lift system ensures ease of cleanability.

Air Liquide's dry ice pellets are designed to address critical temperature control requirements during food production and packaging, and provide refrigeration during transportation and distribution – offering a fast, hygienic and space-saving alternative to wet ice.

Product Features	Dry Ice+	Ordinary Dry Ice
Surface bacterial reduction	✓	
Continuous antimicrobial protection	✓	
Broad antimicrobial spectrum (e.g. bacteria, yeast, molds)	✓	
High cooling capacity	✓	✓
Temperature control during transport and storage of perishables	✓	✓
No chemical residue	✓	✓
No liquid residue	✓	✓

Using Dry Ice+ ensures that best efforts to safeguard the quality of all food products during production extend through the shipping process and beyond.

OUR PROPRIETARY SOLUTION IS DESIGNED FOR CUSTOMER NEEDS

Dry Ice+ is the ONLY ozonated dry ice product available, giving processors and retailers the benefits of fast temperature reduction plus a deterrent to the growth and spread of harmful bacteria, such as salmonella, listeria, e-coli and campylobacter.



Dry Ice+ meets the exacting standards of the Pharmaceutical industry.

Dry Ice+ provides the same biocidal benefits to pharmaceutical and medical products manufacturers seeking an increased level of sterility during shipping.

FOR PRODUCT DETAILS, CONTACT 713-896-2356.

**TO PURCHASE DRY ICE+ FROM OUR DISTRIBUTOR,
CONTACT: CAPITOL CARBONIC CORP.
5626 SOUTHWESTERN BLVD.
BALTIMORE, MD 21227
410.242.4380 (OFFICE)**

World leader in gases, technologies and services for Industry and Health, Air Liquide is present in **80 countries** with close to **50,000 employees** and serves more than 2 million customers and patients. Oxygen, nitrogen and hydrogen have been at the core of the company's activities since its creation in 1902. Air Liquide's ambition is to be the leader in its industry, delivering long-term performance and acting responsibly.

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