

Food grade Carbon dioxide



PROPERTIES

PHYSICAL & CHEMICAL



Molar mass: 44.01 g/mol
 Boiling point (sublimation): -78.5°C
 Density of the gas phase (1.013 bar and 15°C): 1.874 kg/m³
 Gas density (1.013 bar at the sublimation point): 2.814 kg/m³
 Latent heat of fusion (1.013 bar at triple point): 196.108 kJ/kg
 Latent heat of vaporization (at 1.013 bar boiling point): 571.08 kJ/kg
 Critical temperature: 31°C
 Critical pressure: 73.825 bar
 Compressibility factor (Z): 0.9942
 Concentration in air: 0.03% vol.

**OPEN
24/7**

APPLICATIONS :

- Intended to extinguish class B fires and electrical fires without damage or residue. Ready to use thanks to permanent pressure. Ideal for ensuring the fire safety of a computer room. Non-corrosive for electrical installations-Pharmaceutical industry: Inerting, neutralization (PH) of aqueous effluents, transport of products at low temperature.
- Desalination of sea water: reverse osmosis technique.
- Food and beverages: Carbonation of carbonated drinks, packaging of foodstuffs, cooling, freezing.
- Laboratories and analyses: as mobile phase in supercritical phase chromatography.

TECHNICAL INFORMATION

Purity :	Impurities :				
CO2	ST	NOx	CO	THC	H2O
≥ 99 %	≤ 01 ppm	≤ 02 ppm	≤ 10 ppm	≤ 50 ppm	≤ 52 ppm

Conditioning :

GC02	LC02
B50	Cryogenic mobil Tank

