



FOOD GRADE GAS SELECTOR

Cylinder Gas	Components	Common Applications	Benefits
Food Grade Nitrogen ALG #1	Nitrogen	<ul style="list-style-type: none"> ✓ Wine ✓ Nuts ✓ Lettuce & Salads ✓ Coffee ✓ Chips 	<ul style="list-style-type: none"> ➤ Inhibits growth of aerobic micro organisms ➤ Extends shelf life ➤ Does not change taste or odour ➤ Displaces Oxygen ➤ Delays oxidization ➤ Low solubility
Food Grade CO2 ALG #2	Carbon Dioxide	<ul style="list-style-type: none"> ✓ Soft drinks ✓ Poultry ✓ Cheese ✓ Bakery Items 	<ul style="list-style-type: none"> ➤ Retards growth of micro-organisms ➤ Extends shelf life ➤ Highly soluble in water and fats in food
Food Grade Oxygen ALG #3	Oxygen	<ul style="list-style-type: none"> ✓ Oxidization of beer, wine or water ✓ Used with ALG#2 for red meats 	<ul style="list-style-type: none"> ➤ Allows respiration of fresh produce ➤ Gives a vivid red colour in red meat
Food Grade Mixture ALG #13	Nitrogen & CO₂	<ul style="list-style-type: none"> ✓ Draught Beer on Tap ✓ Prepared Foods ✓ Deli Items ✓ Shredded cheeses ✓ Vegetables 	<ul style="list-style-type: none"> ➤ Draught Beer <ul style="list-style-type: none"> ○ Less foam ○ higher pouring speeds ○ conserves freshness and smooth taste ○ longer lasting head ➤ Extends shelf life of certain packaged & prepared foods

These are the most common applications, many other pure gases and mixtures are available