

## Typical Food Grade Carbon Dioxide Specifications

### Standard Commercial Quality

Component	Standard
Purity	99.9% v/v min.
Moisture	20 ppm v/v max.
Oxygen	30 ppm v/v max.
Carbon Monoxide	10 ppm v/v max.
Ammonia	2.5 ppm v/v max.
Nitric Oxide / nitrogen dioxide	2.5 ppm v/v max. each
Nonvolatile residue	10 ppm w/w max.
Nonvolatile organic residue	5 ppm w/w max.
Phosphine	To pass test (0.3 ppm v/v max.)
Total volatile hydrocarbons (as methane)	50 ppm v/v max., including 20 ppm v/v total nonmethane hydrocarbons
Acetaldehyde	0.2 ppm v/v max.
Aromatic hydrocarbon	20 ppb v/v max.
Total sulfur content (as S) excluding SO <sub>2</sub>	0.1 ppm v/v max.
Sulfur Dioxide	1 ppm v/v max.
Odor of Solid CO <sub>2</sub> (snow)	No foreign odor
Appearance in water	No color or turbidity
Odor and taste in water	No foreign taste or odor

#### Notes:

- The following standards apply to carbon dioxide as accepted by the beverage industry. CO<sub>2</sub> suppliers should provide the bottler with certification and analysis indicating compliance with these standards.
- Tests are run on vaporized liquid carbon dioxide.
- All values are maxima unless otherwise noted.