

The logo for CO2Sustain, featuring the text "CO₂Sustain" in white on a red rounded rectangular background.

CO₂Sustain[®]

Increasing the
carbonation level of
energy drink
(full sugar)



Objectives

- To increase the carbonation level of energy drink



Sample preparation

- Energy drink without CO₂Sustain® was re-carbonated on an Armfield carbonator to 6.0g/l (sample A)
- Energy Drink with 0.2g/l CO₂Sustain® was re-carbonated on an Armfield carbonator to 6.0g/l (sample B)
- Samples were filled into glass bottles and refrigerated overnight



Test methods

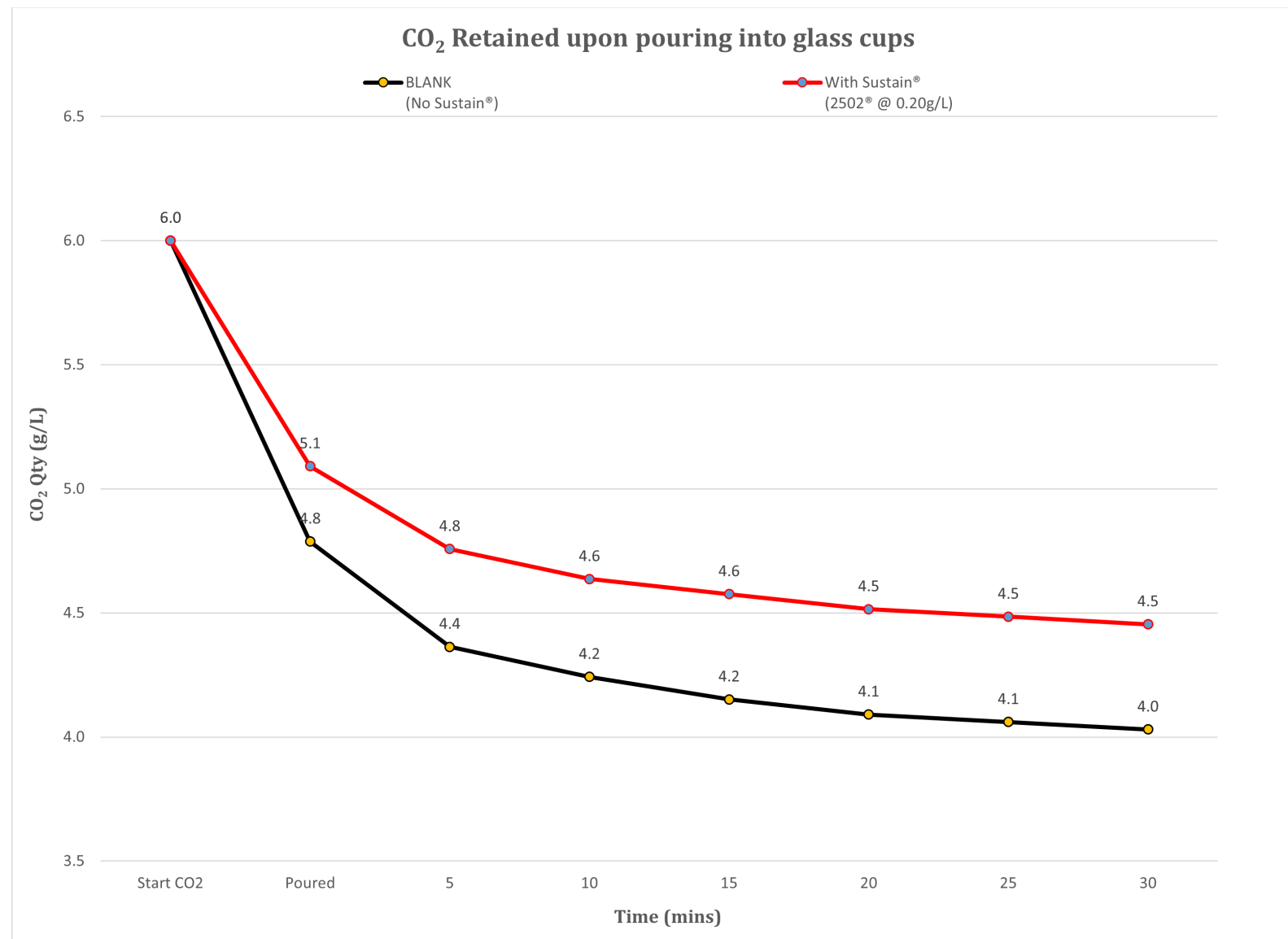
- A sensory panel (8 people) completed a blind taste test where the participants were asked whether the Sustain sample (A) was:
 - Less fizzy than sample B
 - Fizzier than sample B
 - No difference
- The bottles were then tested for carbon dioxide loss on pouring
- The 330ml sample bottle was poured gently into a glass vessel on an analytical balance
- The weight of CO₂ lost was recorded over a 30-minute period



Results - Sensory

- Of the 8 panelists, 8 people recorded the sample with CO₂Sustain® as still being fizzier
- Nobody recorded no difference

Results – Carbon dioxide retention on pouring



- The graph shows that the sample with CO₂Sustain® retained more CO₂ when poured
- At the point of pouring, the sample without CO₂Sustain® dropped to 4.8g whereas the drink with CO₂Sustain® only dropped to 5.1g
- The final level of carbon dioxide retained after 30-minutes was 0.5g extra with CO₂Sustain®



Conclusion

- The addition of CO₂Sustain gives the consumer a much fizzier drink experience over 30-minutes



Thank you for your interest in
CO₂ Sustain®

Feel free to contact us with any
questions by emailing:
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