

The logo consists of a red rounded rectangle containing the text "CO₂Sustain" in white. The "CO₂" is in a smaller font size than "Sustain", and a registered trademark symbol (®) is located at the top right of the word "Sustain".

CO₂Sustain[®]

Increase the
fizziness of reduced
sugar lemonade
and use less CO₂



Objectives

- To increase the fizziness of reduced sugar lemonade whilst using less CO₂



Sample preparation

- Reduced sugar lemonade without CO₂Sustain® was re-carbonated on an Armfield carbonator to 8g/l (sample A)
- Reduced sugar lemonade with 0.1g/l CO₂Sustain® was re-carbonated on an Armfield carbonator to 7.5g/l (sample B)
- Samples were filled into glass bottles and refrigerated overnight



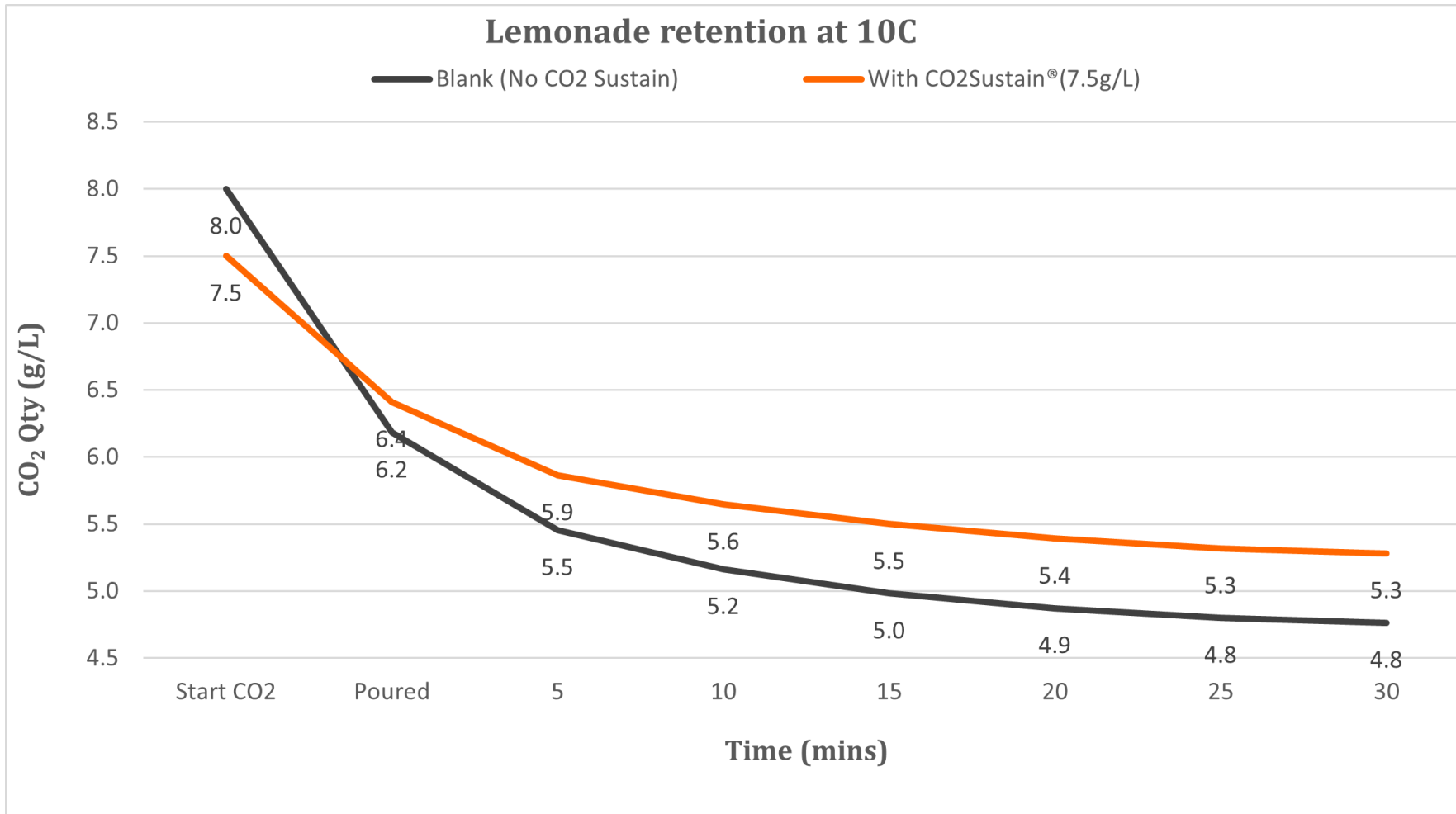
Test methods

- 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 participants drank directly from the bottle
- The bottles were then tested for carbon dioxide loss on pouring
- The 275ml 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 6.2g whereas the drink with CO₂Sustain® only dropped to 6.4g
- The final level of carbon dioxide retained after 30-minutes was 0.5g extra with CO₂Sustain® (11%)



Conclusion

- The addition of CO₂Sustain® gives the consumer a fizzier drink experience over 30-minutes and reduces CO₂ usage



Thank you for your interest in
CO₂ Sustain®

Feel free to contact us with any
questions by emailing:
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