CO2Sustain®

Increase the fizziness of Cola

Objectives

- To increase the fizziness of Cola

CO_2Sustain®

Sample Preparation

- Cola without CO_2Sustain® were re-carbonated on an Armfield carbonator to 8g/l (sample A)
- Cola with 0.2g/l CO_2Sustain® were re-carbonated on an Armfield carbonator to the same carbonation level (sample B)
- Samples were filled into glass bottles and refrigerated overnight

Method

Test Methods

A sensory panel of
8 participants completed
a blind taste test asking:

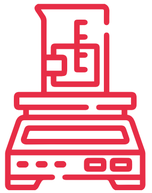
How would you describe the CO_2Sustain® sample?

A. Less fizzy than sample B (blank)

B. More fizzy than sample B

C. 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 CO_2 lost was recorded over a 30 minute period.

Results

Sensory Experience

8

All 8 people recorded the sample of CO_2Sustain® **as being fizzier**

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None of the panel recorded no difference

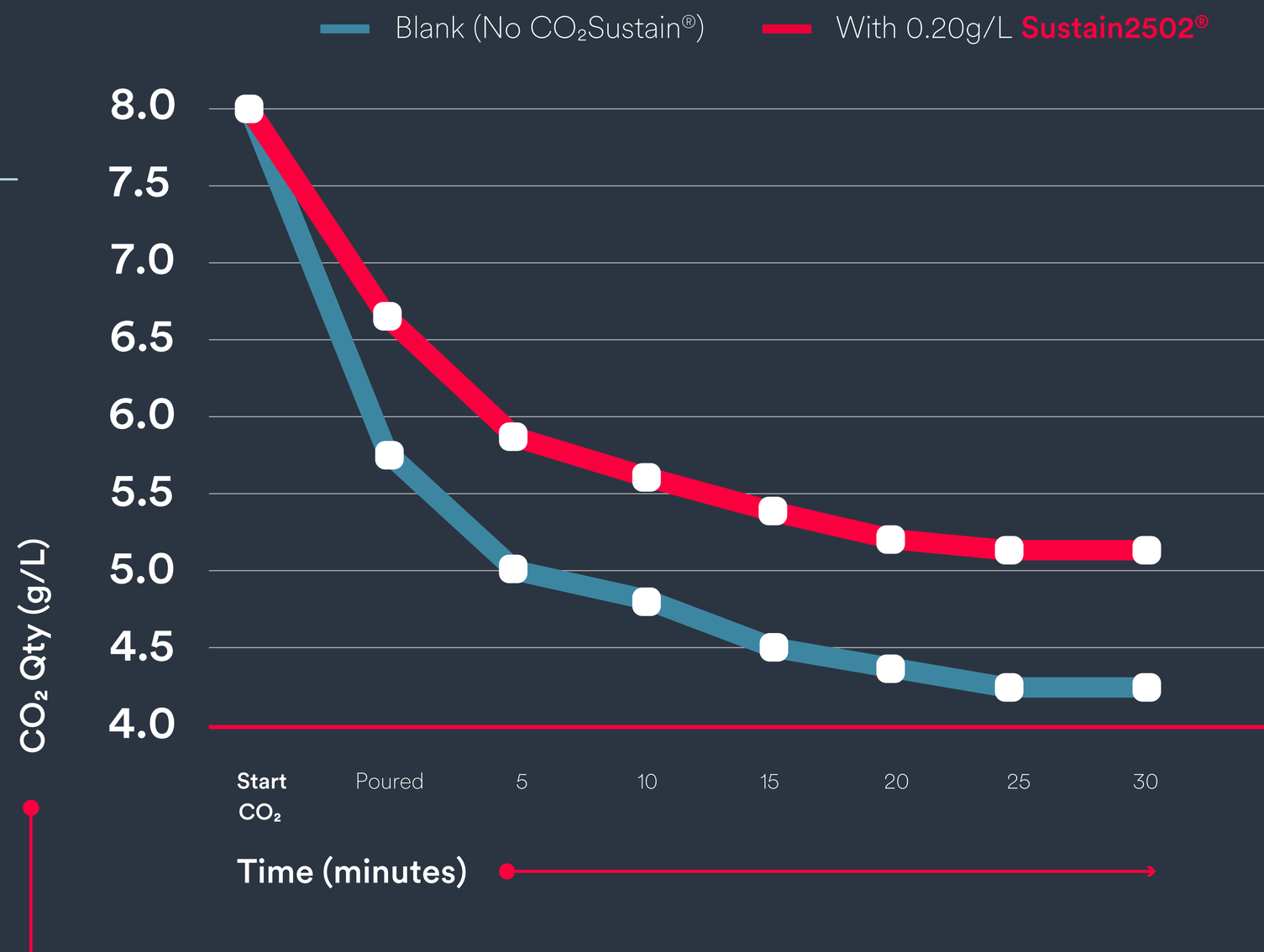
Results

CO_2 Retention on Pouring

The graph shows that the sample with CO_2Sustain® retained CO_2 more when poured.

At the point of pouring, the sample without CO_2Sustain® dropped to 5.7g whereas the drink with CO_2Sustain® only dropped to 6.6g (16% improvement).

The final level of carbon dioxide retained after 30 minutes was 0.8g extra with CO_2Sustain® (19%).



CO2Sustain®

Our Conclusion

Cola Carbonation Test

The addition of CO2Sustain® gives the consumer a much fizzier drink experience both on pouring and over a 30 minute drinking period.

Thank you.

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