

CO₂Sustain®

Life is
better with
more fizz.



Bubbles. It's in our DNA.

Our love for bubbles began in 2019 when a team of chemistry experts from our founding company, Stephenson Group Ltd, found a way to preserve and maintain bubbles better than anyone else in the market.

This isn't the first time we've made technological strides in the world of bubbles either. Whether supplying soap to wash lanolin off wool in the 1800s, inventing a solution for washing ink off newspapers (so they could be reused), or providing soap products to the personal care industry, **we know bubbles.**

Like our past creations, our latest bubble technology does one simple thing but does it well. By adding our secret ingredient, we've found we can change carbonated drinks for the better!

What do we do?

Well, put very simply we make carbonated soft drinks fizzier for longer, so your consumers enjoy the best possible drink experience from the first to the very last sip.

It all starts with...

Clever Carbonation.....



How do we do it?

CO₂Sustain is a liquid dispersion that can minimise carbonation loss in soft drinks and increase CO₂ solubility in the beverage.



The process is straightforward; we add an ingredient that coats the bubbles during carbonisation to make them smaller and denser, stopping them from merging and creating bigger but less effective bubbles.



This one simple ingredient helps keep the bubbles in your liquid and reduces the amount of CO₂ lost from your drink.

The result? Fizzier for longer drinks.

Flexible carbonation

From sugar taxes to changing consumer trends towards healthier options, we knew early on that CO₂Sustain would need to be flexible enough to work with a range of sweetener types including natural sweeteners.

We see excellent results in a range of carbonated drinks that use a variety of sweetener types including Stevia.

We are continually testing CO₂Sustain with new drinks coming to market and work with several international partners doing lab testing for a range of their regional drinks.



Good for our planet.

As a company we are very aware of our impact on the planet and are here to help you minimize your carbon footprint.

Say hello to lightweight PET

Until more cost effective degradable or compostable materials are readily available worldwide plastic is here to stay. You can lightweight your plastic though and this is more essential than ever with the advent of plastic taxes. However, the integrity of the PET walls of bottles can be compromised resulting in reduced carbonation shelf life.

But as CO₂Sustain retains carbonation it helps extend the carbonation shelf life of your drinks.

CO₂ supplies go further

Less CO₂ is required during the manufacturing and bottling processes enabling more beverage to be produced without using as much CO₂, preserving valuable stocks of the gas.

Introducing CO₂Sustain can help manufacturers make **10-15% more beverages** from the same amount of CO₂.

Alternatively...

You have the option to carbonate to a lower level (e.g 7g/l rather than 8g/l) **without compromising the drinks fizziness.**



Our Clever Carbonation technology ensures that the same sensory profile is achieved **with less added CO₂**



Here's the thing about bubbles



Working with our clever chemists

We offer a free lab service where we carry out product testing for you so you can be sure that CO₂Sustain will deliver exactly what we say it will for your beverages. Using our lab at no extra cost, is the perfect risk-free way of making sure you are happy with the way CO₂Sustain performs in your drinks

Once tested, we will send you back samples with and without CO₂Sustain so you can taste the difference for yourself. You will also receive a detailed report outlining our testing methodology and findings.

If you are happy with the results (and we are sure you will be) we would propose moving to a factory trial as the next step – our clever chemists would be more than happy to come to your site to help with a full production trial.

The Benefits of using CO₂Sustain

You want your consumers to have the best drink experience each time they open one of your drinks. CO₂Sustain offers a really simple way to enhance this experience by making:



Drinks are fizzier for longer for a more enjoyable drink



Happy consumers are more loyal to your brand

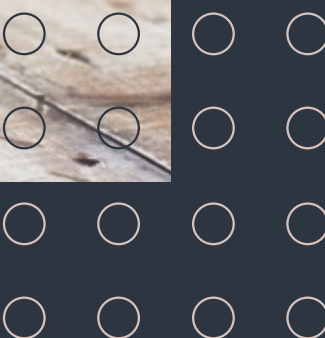
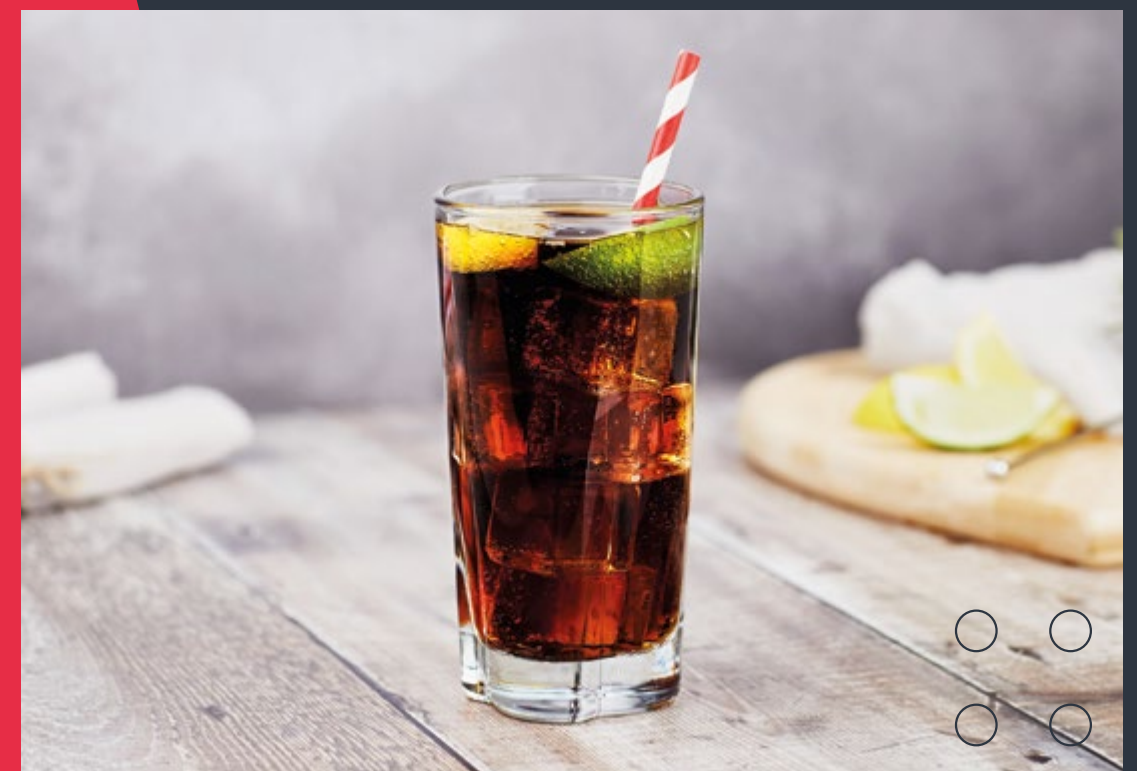


Increase market share with a superior product



Improves the tingle and bite of a drink and the overall sensory experience

Benefit from the sustainability gains of using less CO₂ without compromising the taste.





Ready to get started?

Want to know what all the fuss is about?
We think our bubbles are the best; so why not try them for yourself?

You can visit our website and [Book a Taste Test via our online form](#), and then send your drink samples or better still your syrups to our lab in Leeds. Remember to let us know what you want to achieve, that might be reduce CO₂ usage, extend shelf life or achieve a fizzier drink experience. We'll work our magic and return them to you brimming with bubbles and full of fizz.

We're so sure you'll love the results we don't charge for this service.





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