

A close-up photograph of a person's hands holding a clear glass filled with a dark, carbonated beverage and ice. The person is using a red and white striped straw. The background is a bright, out-of-focus indoor setting.

Sustain.®

A circular logo with a white background. The text 'CO₂' is written in a large, bold, red font. Below it, the word 'CONTROL' is written in a smaller, red, all-caps font.

CO₂
CONTROL

What is Sustain®?

Sustain® is a pasteurised, ultra fine dispersion of polysorbate 65 in water.

Simply put, Sustain® is a patented processing aid, used at very low concentrations, which improves production efficiencies.

It reduces costs by controlling foam during the filling process, whilst also increasing the perception of fizziness in the finished poured beverage.



Control foam



Faster start up & filling



Optimised carbonation



Enhanced consumer experience



Reduced costs

The science of foam control:

When our Chemists (who we call our Fizzicists) developed Sustain® as a processing aid to improve line speed efficiency, they quickly discovered that Sustain's unique formulation controls the excess foam by discouraging bubbles from merging into larger bubbles.

This has many advantages for you and your loyal consumers – discover a few of them on the following pages.





Increased filling speeds

Our customers have reported a decrease of up to 50% in start up time, with filling speeds increased by up to, and in some cases, exceeding 25%; leading to better and more consistent filling, increased productivity and fewer rejects.

Higher temperature filling

As long as you can achieve your optimum carbonation level, our customers have reported that Sustain® controls foam on filling at temperatures of up to 18 degrees centigrade.

Up to
25%
faster filling



Optimised carbonation level

With Sustain®, because the bubbles are smaller, you can reduce the CO₂ level during the filling process without adversely affecting the consumer experience.

Enhanced Consumer Enjoyment

When poured into a glass, Sustain® discourages the formation of larger bubbles and foam, so your drink will be perceived as tasting fizzier.

If you don't believe us, we'd love to send over a Fizzicist to demonstrate for you!

Sensational
sparkle



Reduced costs

Sustain® reduces the costs of your operation by controlling foam during filling. This allows quicker start up time and for you to run your line with:

- **Faster speeds**
- **Higher temperatures**
- **Lower CO₂ levels**
- **Less rejects**
- **Less waste**



Our current product range

We're developing more variants of Sustain® all the time, catering to ever-more niche and specialist beverages, but our core products are Sustain® 2501 and Sustain® 3000, silicone-free and preservative free processing aids.

	Sustain® 2501	Sustain® 3000
Application area	Diet CSDs & energy drinks	Sugar CSDs & all tonics
Classification	Processing Aid	Processing Aid
Labelling requirements	None	None
Dosage level*	0.10 grams/litre	0.10 grams/litre
Halal	✓	✓
Kosher	✓	✓
Preservative free	✓	✓
GMO free	✓	✓
Packaging	5L bag in a box	5L bag in a box
Shelf life (days)	365	365
Shelf life once opened (days)	7	7
Manufacturing instructions	Weight based on RTD volume and poured into syrup as last ingredient then stirred for 20 mins.	
Miscellaneous Food Additives Regulation 1995 – 2016	Permitted for use as anti-foaming agents – Schedule 4 (Max. level 500 mg/kg)	
CODEX General Standard for Food Additives (GSFA) 1995 – 2016	Permitted for use as anti-foaming agents = Schedule 4 (Max. level 1g/kg)	
FAO/WHO JECFA (Food & Agriculture Organisation and World Health Organisation Joint Expert Committee on Food Additives)	Permitted for use as anti-foaming agents – Schedule 4 (Max. level 1g/kg)	

*Dependent on the beverage, within the range of 0.05 - 0.15 grams per litre of beverage. For beverages that are more problematic due to high foaming, the dosage may be higher.

Clever carbonation

Sustain®
Brookfoot House
Low Lane
Horsforth
Leeds LS18 5PU
UK

sustainCO2.com
+44 (0)113 205 0900
info@sustainCO2.com