

A close-up photograph of a woman in a white t-shirt holding a tall glass of iced coffee. The coffee is dark with a thick, light-colored foam on top. She is holding a red and white striped straw in her right hand, which is partially submerged in the drink. The background is a bright, out-of-focus indoor setting.

CO₂Sustain®

**Foam
& CO₂
control**

What is CO₂Sustain®?

CO₂Sustain® is a patented liquid processing aid, added to the syrup tank at low concentrations, which improves production efficiencies.

It reduces costs during the filling process, whilst increasing the perception of fizziness in the finished beverage.

Manufacturing benefits



Faster start up & filling



Control foam



Reduced costs

Consumer benefits



Increased carbonation perception



No impact on taste



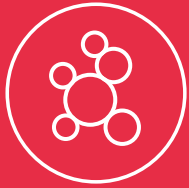
Longer carbonation shelf life

The science of foam control:

When our Chemists (who we call our Fizzicists) developed CO₂Sustain® as a processing aid to improve line speed efficiencies, they quickly discovered that CO₂Sustain'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.





The mechanism of CO₂Sustain[®]

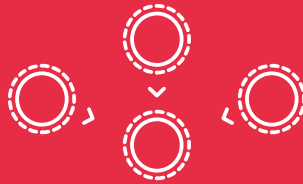
CO₂Sustain[®] works by discouraging bubbles from merging into larger bubbles. This controls foam during filling and increases the perception of fizziness in the finished beverage.

Without CO₂Sustain[®]



CO₂ bubbles attract and merge with each other forming bigger bubbles

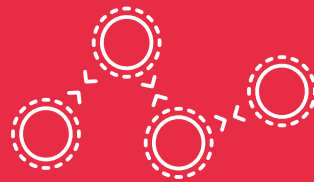
With CO₂Sustain[®]



CO₂Sustain[®] coats the CO₂ bubbles and prevents them from merging



Big CO₂ bubbles rise and create foam, making the drink lose carbonation



Small CO₂ bubbles bounce off each other remaining smaller in the drink, foam is reduced and carbonation retained

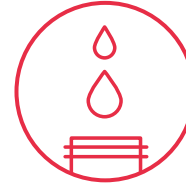


This means slower filling and a reduced perception of carbonation in the finished drink



This means faster filling and an improved perception of carbonation in the finished drink

Manufacturing benefits



Faster start up & filling

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.



High temperature filling

As long as you can achieve your optimum carbonation specification, our customers have reported that CO₂Sustain[®] controls foam on filling at temperatures of up to 18 degrees centigrade.

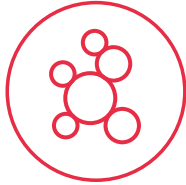


Reduced costs

CO₂Sustain[®] reduces the overall costs of your operation by controlling foam during filling, allowing you to achieve:

- Quicker start up
- Faster filling speed
- Higher filling temperatures
- Less underfilled rejects
- Less overfill waste

Consumer benefits



Increased carbonation perception

CO₂Sustain's unique formula acts as a processing aid during CSD filling by discouraging bubbles from merging together – which keeps the CO₂ bubbles small and improves the perception of carbonation.



No impact on taste CO₂Sustain® is:

- Odorless
- Colourless
- Tasteless



Longer carbonation shelf life

Improved consumer experience and less complaints: For consumers the small bubbles keep their drink tasting fizzy and fresh for longer.

Longer lasting fizz and enhanced consumer enjoyment!



Our current product range

We're developing more variants of CO₂Sustain® all the time, catering to ever-more niche and specialist beverages, but our core products are CO₂Sustain® 3000, CO₂Sustain® 2501 and CO₂Sustain® 5002, silicone-free and preservative free processing aids.

	CO ₂ Sustain® 3000	CO ₂ Sustain® 2501	CO ₂ Sustain® 5002
Application area	Sugar CSDs	Diet and reduced sugar CSDs	Energy and red fruit CSDs
Brix	Brix 6 and up	Brix 0 to 6	All
Classification	Processing Aid	Processing Aid	Processing Aid
Labelling requirements	None	None	None
Dosage level*	0.125g/litre	0.125g/litre	0.125g/litre
Halal	✓	✓	✓
Kosher	✓	✓	✓
Preservative free	✓	✓	✓
GMO free	✓	✓	✓
Packaging	5L bag in a box	5L bag in a box	5L bag in a box
Shelf life (months)	18	18	18
Shelf life once opened (days)	14	14	14
Dosage instructions	<ul style="list-style-type: none"> • Calculate weight of CO₂Sustain® based on RTD volume of batch • Add CO₂Sustain® into your syrup tank • Stir for 15 minutes 		



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