

Gas Detection in the Food & Beverage Industry

Whether pre-cooking food, treating wastes and byproducts or ensuring food is preserved properly for shipment and safe keeping until it arrives at the grocery store, food and beverage processors use and also produce dangerous gases. As a result, gas detection is an important part of the everyday safety requirements for these processing facilities.

These gas detection products can meet the wide-ranging needs of food and beverage processing plants. Our products are also able to withstand the extreme environments found in such facilities, from blast freezers to high-heat ovens and cookers.

Specific Applications

- Confined space entry
- Cold storage
- Grain delivery and storage
- General safety
- Flash freezing
- Data-logging/industrial hygiene—workplace exposures
- Fixed point

Potential Hazards

- Ammonia
- Carbon monoxide
- Carbon dioxide
- Hydrogen chloride
- Hydrogen cyanide
- Hydrogen sulfide
- Nitrogen dioxide
- Phosphine
- Combustible gases
- Oxygen deficiency/enrichment