

ALIGAL™ 27



ALIGAL™, the Air Liquide food grade solution

Applications

Food grade gases for preserving shelf life, quality and look of the meat products under MAP (modified atmosphere packaging)

Transport information

Compressed gas cylinders

| | |
|----------------------|-----------------------------------|
| Proper shipping name | Compressed gas, oxidising, N.O.S. |
| UN-Nr | 3156 |
| ADR/RID | Class 2 |
| | Classification code 1 0 |



Safety Data Sheets

Compressed gas : N° 301-15-001ALBNL-ALG
Access: <https://be.airliquide.com/>

Physical information

| | |
|-----------------------|------------------|
| Molecular weight | Mix |
| Relative density: | |
| Relative density, gas | Heavier than air |
| Colour | Colorless |
| Odor | Odorless |

Properties

Hazards identification: May cause or intensify fire; oxidizer. Contains gas under pressure; may explode if heated.

Flammability range: Non-flammable

Personal protection: Avoid O2 rich (>21%) atmospheres



Cylinder equipment

Valve fittings

Cylinder: A1 - IS 22.9 x 1.814 right-hand female
Bundle: IS 33 * 2.50 right-hand male

Shoulder colour:

Light blue (RAL 5012)



Product Specifications

| Components (% Vol. abs) | | | Impurities (ppm v/v) | | Supply mode | Packaging size | Pressure | Capacity | Product reference |
|----------------------------|---------|------|--------------------------|-------------------|----------------|-------------------|----------|----------------------|-------------------|
| CO ₂ | 30 % | ±3 % | H ₂ O (5 bar) | ≤ 50 ppm v/v | Cylinder | 50L | 200 bar | 12,9 m ³ | I1520L50R2A001 |
| O ₂ | Balance | | CO | ≤ 10 ppm v/v | Bundle | V12*50L | 200 bar | 154,8 m ³ | I1520V12R2A001 |
| | | | NO/NOx | ≤ 10 ppm v/v (*) | | | | | |
| | | | CnHm | ≤ 100 ppm v/v | | | | | |
| | | | Total sulphur (S) | ≤ 0.5 ppm v/v (*) | | | | | |
| | | | Oil | ≤ 5 ppm w/w (*) | | | | | |

Additional information

Specifications pure gases in accordance with Regulation (EU) 231/2012

Product compliant with:

- E290 specifications(carbon dioxide)
- E948 (oxygen)
- Food safety compliance: Food safety management system FSMS including
- HACCP methodology, ISO22000, FSSC 22000 and traceability through batch lot number,
- Food gases cannot be considered free of particles. Despite preventive measures taken to limit the contamination level (selection of materials, filtration, purging procedures etc.) a continuous warranty of particles level cannot be ensured. Based on intended use, the end user is responsible to conduct a risk assessment of their complete system (gas distribution piping network included). Where there is a requirement for the particle contamination of the gas to be controlled, appropriate filters can be installed at the point of use.
- Cylinder compliant with : FDA and EC 1935:2004Liquid CO2 product used for cylinders and bundles filling is compliant with ISBT* specifications.(* ISBT = International Society of Beverage Technologists

Minimum shelf life as stated on the batch label: 60 months

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