Dry Ice Cleaning is Effective & Safe.

- Dry ice is an approved medium by the EPA, FDA and USDA as an acceptable material in cleaning methods.
- For food processors, dry ice cleaning has been documented by the Food Standards Agency to effectively decontaminate surfaces of Salmonella, E. coli and Listeria.
- Dry ice cleaning does not release harmful gases into the atmosphere.
- Dry ice cleaning does not generate secondary waste.
- Dry ice cleaning is safe and nontoxic (once pellets impact the surface, they dissipate).
- Dry ice cleaning reduces or eliminates employee exposure to (and corporate liability from) the use of dangerous chemical cleaning agents.

Other Cleaning Methods Can Be Toxic

- When using solid grit media or water for cleaning hazardous materials, the cleaning media also becomes hazardous, requiring special handling, disposal and regulatory reporting. Dry ice creates none of these waste stream additions.
- Sand, soda or water blasting can create downstream contamination that affects surrounding installations.
- Soda blasting can kill surrounding vegetation.
- Chemical and solvent cleaning methods are toxic, which creates toxic waste and requires disposal.
- Workers are exposed to potentially harmful substances through the use of chemicals and solvents.

Environmentally Responsible

In addition to being clean and safe, it is also important to remember that dry ice is obtained as a byproduct of other industrial processes - i.e. it is made from reclaimed CO₂. It does not produce CO₂ or add CO₂ to the atmosphere and therefore does not contribute to the greenhouse effect. Dry ice cleaning is truly and completely environmentally responsible.