



## Gas Detection in the Food & Beverage Industry

As consumer demand for freshness and longevity in the food and beverage industry increases, so does the importance of implementing quality control and product preservation methods to remain competitive in the market.

Due to the number of gases emitted into the atmosphere during these processes, gas detection equipment is critical for monitoring the volume and types of gases present within food and beverage facilities.

Gas detection provides real-time data for food and beverage workers to identify which concerns need to be addressed immediately and which can be integrated with recurring maintenance practices.

Whether monitoring oxygen levels in confined spaces, like vessels used for food processing, or levels of nitrogen used to create inert spaces in storage areas, reliable gas detection ensures the safety of both personnel and edible products.

In addition to confined and inert spaces, gas detection equipment can withstand other extreme environments found in food and beverage facilities, and continuously detect and monitor gases as necessary—including applications such as cold storages, grain delivery and storages, flash freezers, industrial hygiene units and high-heat ovens.

Otis Instruments offers a variety of wired and WireFree easy-to-use, robust and configurable gas detectors capable of detecting both toxic and non-toxic gases for diverse applications within the food and beverage industry.

To learn more about our gas detection solutions for your industry, contact Otis Instruments today.