



# SPECIFICATIONS FOR COMPRESSED AIR

INDUSTRY SPECIFICATION NAME →	<b>SQF Code 8th Ed.</b> Food Safety Fund 11.5,12.5,13.5 and various other sections	<b>BRC Issue 7</b> 4.5.4	<b>FSMA</b> <b>21CFR117.40(g), Response</b> <b>comments 19 and 310</b>	<b>TRI Indirect Product Contact</b>	<b>TRI Direct Product Contact</b>	<b>Average Limits Requested for Food and Beverage Industry</b>
TRI's Air Standard Code	BLI/BLD/C23/A3/MI	BLI/BLD/C23/A3/MI	BLI/BLD/C23/A3/MI	BLI/B1	BLD/C23/A82	<b>various</b>
<b>LIMITING CHARACTERISTICS</b> ↓						
Dew point (°F)	Based on Risk Analysis	Based on Risk Analysis	Based on Risk Analysis	Product and Dryer Dependent 0°F for Refrigerent -50°F for Desiccant	Product and Dryer Dependent 0°F for Refrigerent -50°F for Desiccant	<b>Ranges from 95°F to 37°F</b>
Water, ppm (v/v)	Not Specified	Not Specified	Not Specified	67-1267ppmv	67-1267ppmv	<b>Ranges from 2-1267ppmv</b>
Recommended Filtration	0.1 micron point of use	Not Specified	Not Specified	NA	NA	<b>NA</b>
Oil (condensed) and Particulate (mg/m3)	The Quality of Air and Other Gases. Compressed air or other gasses (e.g. nitrogen, carbon dioxide) that contacts food or food contact surfaces shall be clean and present no risk to food safety. Compressed air systems, and systems used to store or dispense other gasses used in the storage and distribution process shall be maintained and regularly monitored for quality and microbiological purity and completed annually, at minimum.	Air, other gases and steam used directly in contact with, or as an ingredient in, products shall be monitored to ensure this does not represent a contamination risk. Compressed air used directly in contact with the product shall be filtered.	(g)Compressed air or other gases mechanically introduced into food or used to clean food-contact surfaces or equipment must be treated in such a way that food is not contaminated with unlawful indirect food additives.  (310)...As written, the provision provides flexibility for an establishment to determine the appropriate treatment for compressed air or other gases in a manner that works best for its plant. (19)...If a facility believes that its use of compressed air should be addressed in its food safety plan, then it should do so.	1	0.1	<b>0.01-5</b>
Particulates (mg/m3)				part of above	part of above	<b>part of above</b>
Microbiological Contaminants (cfu's/m3)				50	50	<b>10-100</b>
Chemical Contaminants				See Below	See Below	<b>See Below</b>
Total Volatile Hydrocarbons (as methane in ppm)				5	2	<b>&lt;1-10</b>
Halogenated Hydrocarbons (ppm)				5	1	<b>&lt;1-5</b>
Frequency Required (Testing per year)	Minimum of Annually	Minimum of Annually	Not Specified	Per Specification, Food Safety Plan or Minimum of Annually	Per Specification, Food Safety Plan or Minimum of Annually	<b>Quarterly - Annually</b>