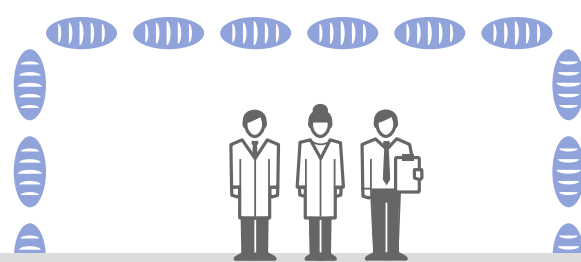


Dräger solutions for the Food and Beverage Industry



**2.7 earths**

would be needed to meet human food requirements by the year 2050 if the world population continues to grow at this rate.



Dräger products and services support various application scenarios:

Food preservation

**5 pizzas**

are produced and refrigerated every second in today's large factories.

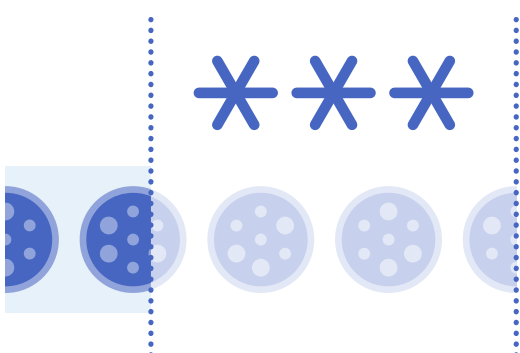


**-18 °C**

This temperature must not be exceeded during the entire refrigeration chain.



Liquid ammonia is mainly used for cooling. If ammonia heats up, it becomes a highly dangerous gas that can be fatal.



Personal air monitoring



Special sensors for gas detection systems



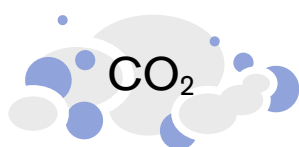
Escape devices



Carbonization

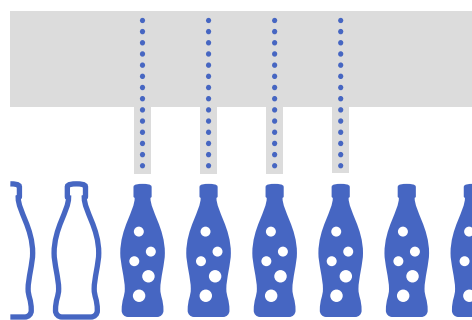
**1.7 tons of CO<sub>2</sub>**

per day are compressed into bottles when bottling lemonade.



**9 Vol. % CO<sub>2</sub>**

is enough to kill within minutes.



Area monitoring



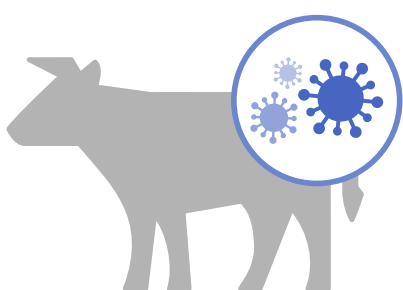
Personal air monitoring



Cleaning and disinfection

**<10 pathogens**

of the highly contagious bacterium *Coxiella burnetii* are enough to infect a person with a feverish pneumonia.



Workers in a meat processing plant must protect themselves from the dangerous pathogens, using harmful disinfectants to effectively eliminate the pathogens.

Head and body protection



Respiratory protection



Training



Dräger products protect, support and save lives.