

**A Simplified Method  
for the Detection of**

**Impurities in Food Grade CO<sub>2</sub>**

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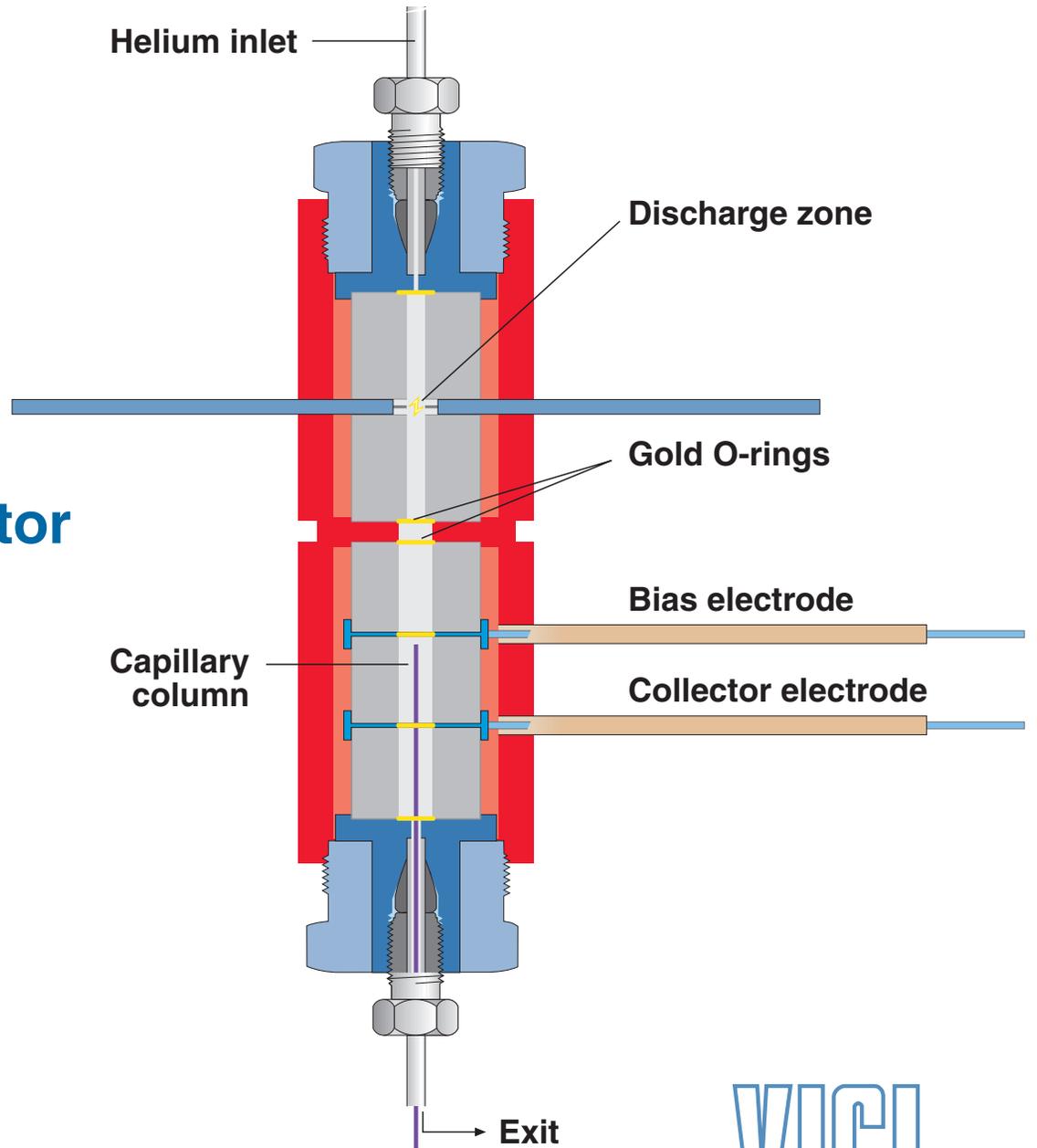
### Introduction

Trace level impurities in food grade CO<sub>2</sub> can impart off-flavor to the product or can pose a potential health hazard. The detection and quantification of impurities like permanent gases, inorganics, and aromatics in CO<sub>2</sub> by gas chromatography typically require multiple detectors. The VICI Pulsed Discharge Ionization Detector is very versatile and can detect all of the above impurities. The detector can be configured to operate in either the universal helium ionization mode or the selective photoionization mode. Selective photoionization is achieved by doping the discharge gas with 1-2% argon, krypton, or xenon dopant. In this study, the universal mode was employed for detecting permanent gases and the argon photoionization mode was utilized for detecting inorganics and aromatics in CO<sub>2</sub>.

### Experimental

A VICI model D-4 was used to analyze impurities in CO<sub>2</sub>. (A cross-section of the detector is shown in Figure 1.) Standards for benzene, toluene, m-xylene, hydrogen sulfide, formaldehyde, carbonyl sulfide, acetaldehyde, and methanol in CO<sub>2</sub> were generated using a Dynacalibrator Model 190 (VICI Metronics) with respective permeation tubes. A certified blend of H<sub>2</sub>, O<sub>2</sub>, N<sub>2</sub>, CH<sub>4</sub>, and CO in helium was used as standard for the permanent gases. The experimental setup is illustrated in Figure 2.

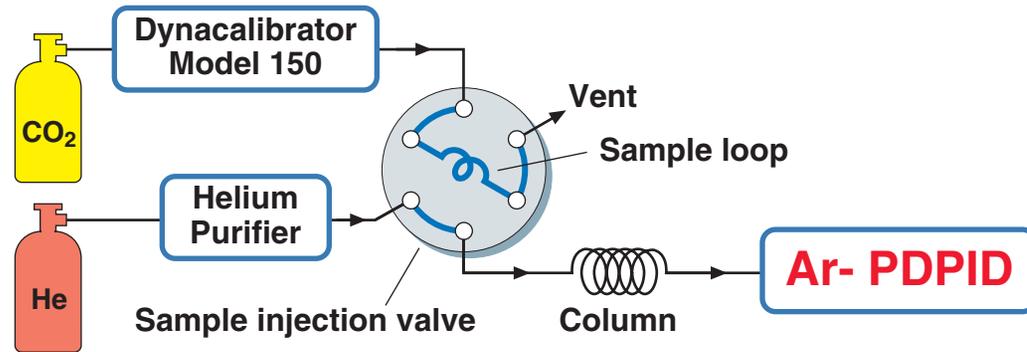
**Figure 1**  
Pulsed discharge  
helium ionization detector



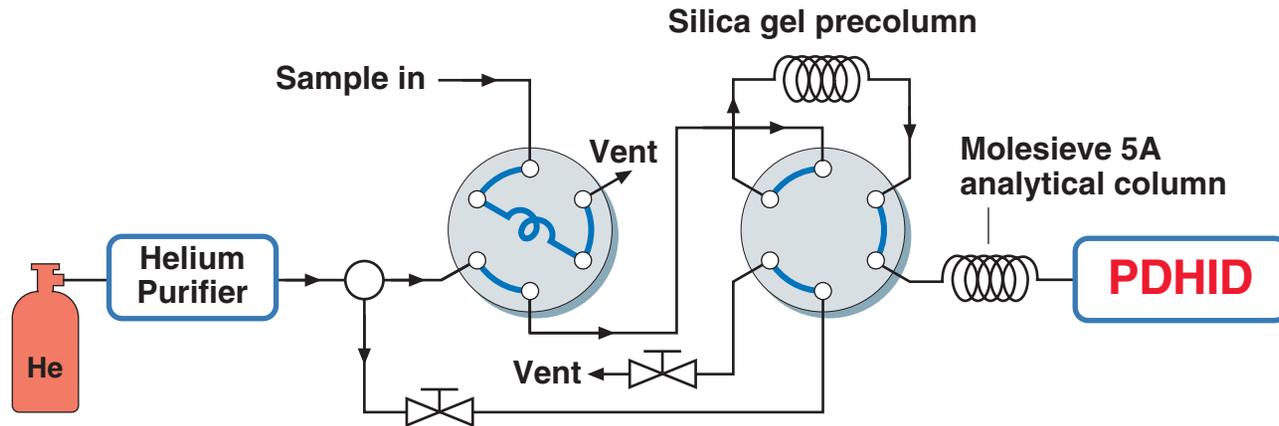
# Figure 2

## Experimental setup for:

aromatics  
and  
inorganics



permanent  
gases

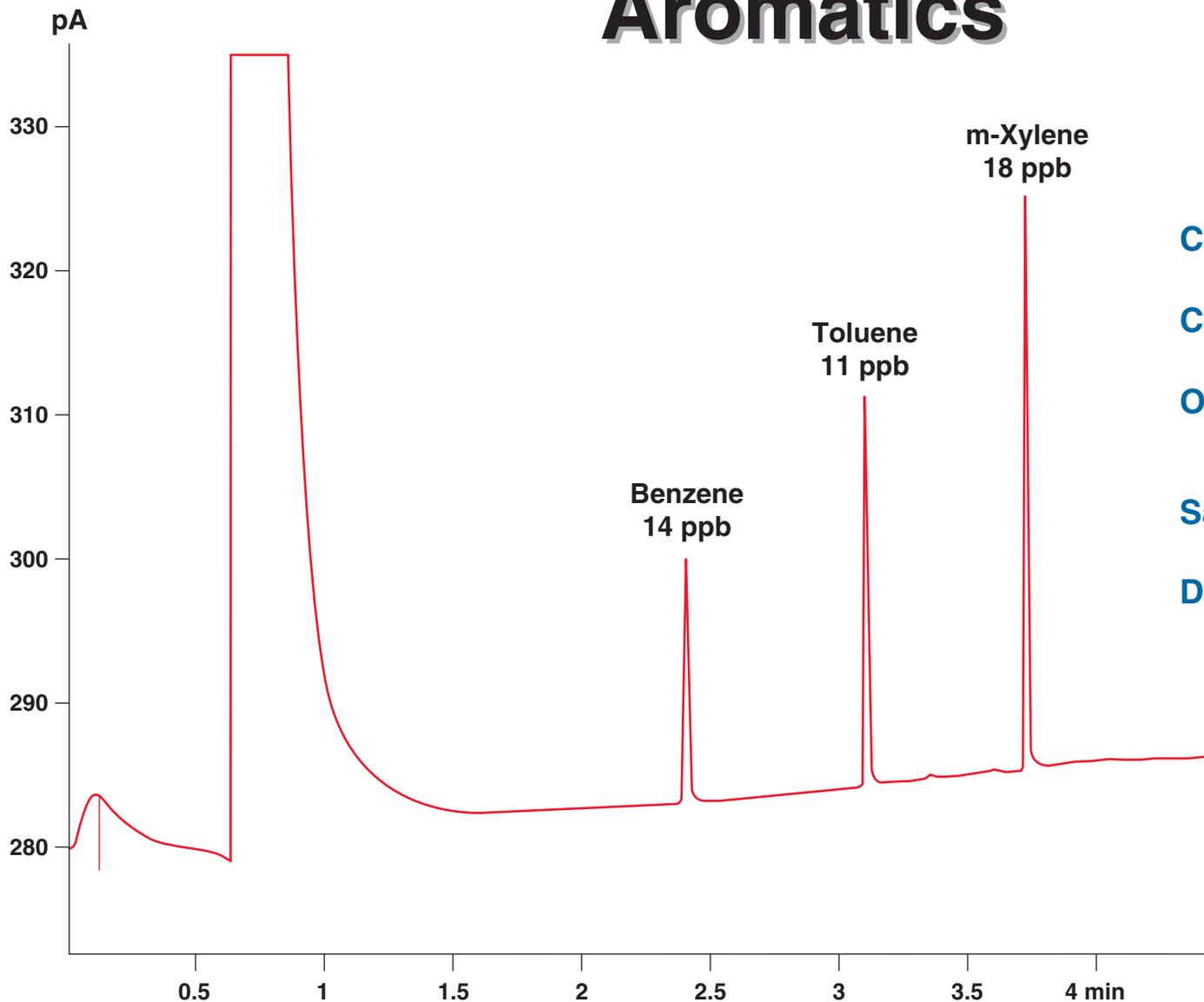


# Minimum Detectable Quantities

(S/N=3, ppb)

<b>Benzene</b>	<b>0.65</b>
<b>Toluene</b>	<b>0.40</b>
<b>m-Xylene</b>	<b>0.36</b>
<b>Hydrogen Sulfide, H<sub>2</sub>S</b>	<b>10.5</b>
<b>Formaldehyde, HCHO</b>	<b>8.2</b>
<b>Carbonyl Sulfide, COS</b>	<b>10.6</b>
<b>Acetaldehyde, CH<sub>3</sub>CHO</b>	<b>25.4</b>
<b>Methanol, CH<sub>3</sub>OH</b>	<b>46.2</b>

# Aromatics



**Column**

DB5, 30 m x 0.25 mm x 1.0  $\mu$ m

**Carrier flow**

4 mL/min

**Oven temp**

35°C for 1 min to  
145°C @ 40°C/min

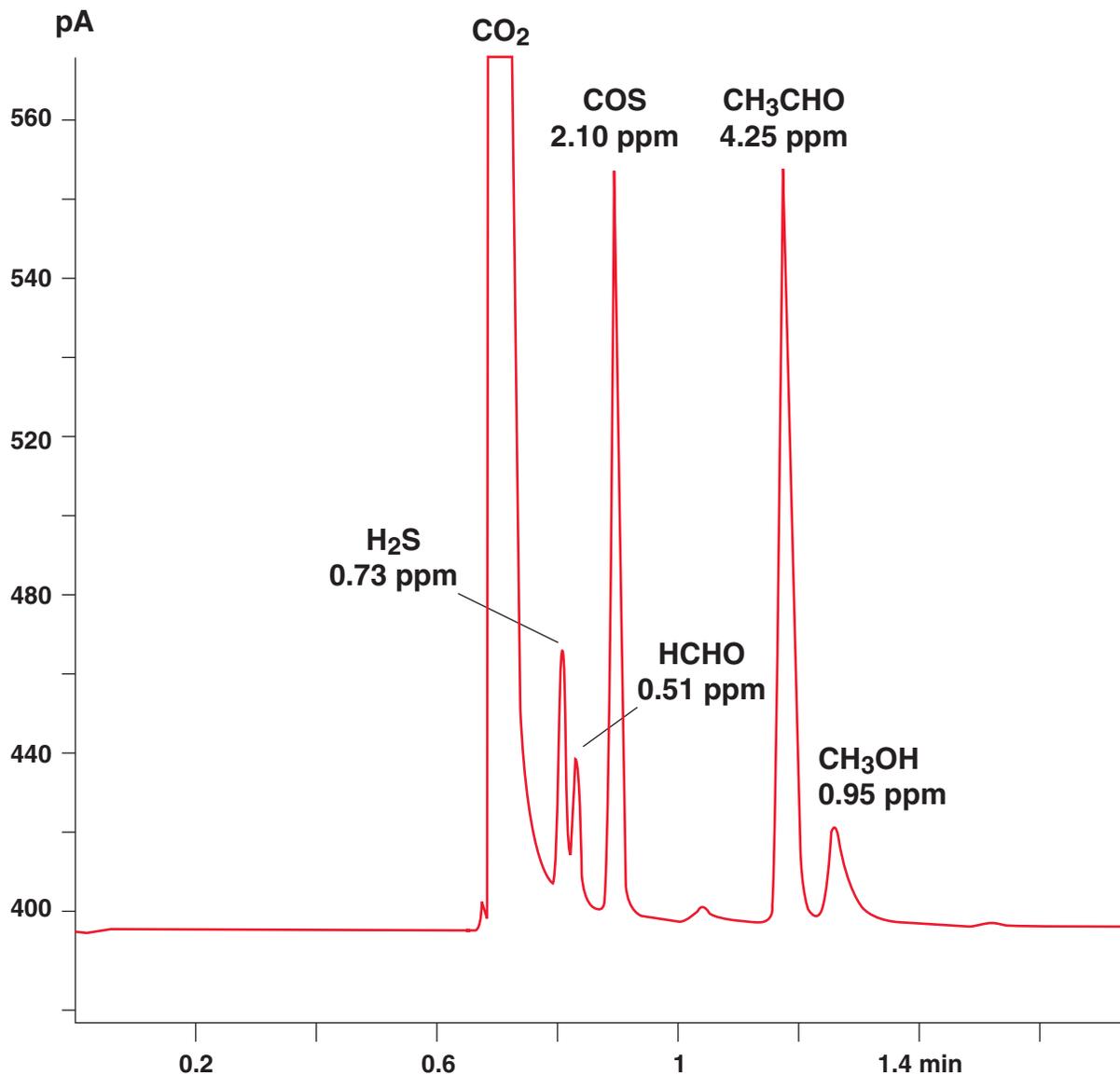
**Sample loop**

250  $\mu$ L

**Detector mode**

Ar-PDPID

## Inorganics



### Column

DB1, 30 m x 0.32 mm x 4.0 μm

### Carrier flow

5 mL/min

### Oven temp

30°C

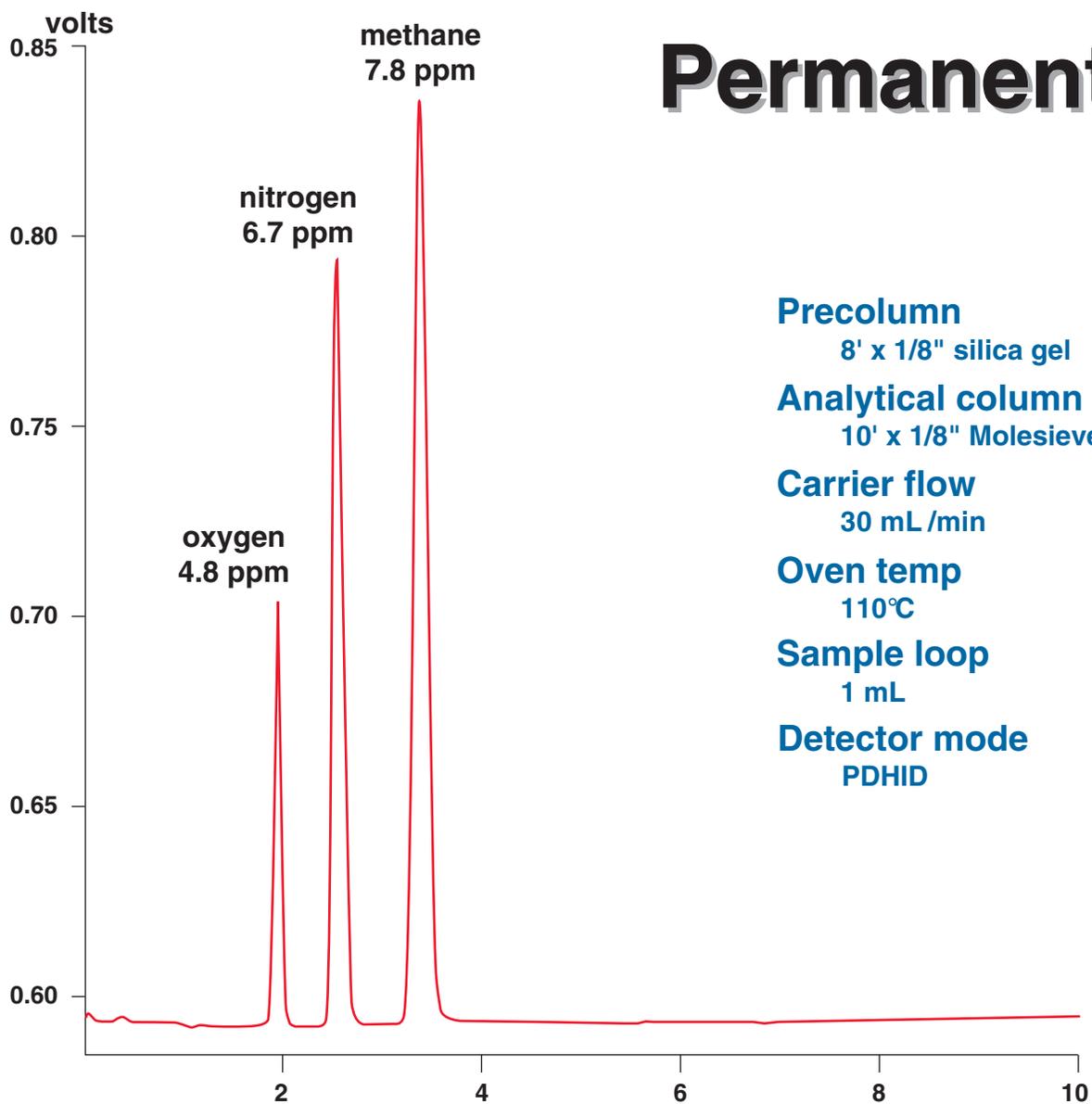
### Sample loop

50 μL

### Detector mode

Ar-PDPID

# Permanent gases



**Precolumn**  
8' x 1/8" silica gel

**Analytical column**  
10' x 1/8" Molesieve 5A

**Carrier flow**  
30 mL/min

**Oven temp**  
110°C

**Sample loop**  
1 mL

**Detector mode**  
PDHID

# Conclusions

- ▶ **The Pulsed Discharge Detector is an ideal detector for the analysis of food grade CO<sub>2</sub>:**
  - **Most impurities in CO<sub>2</sub> can be analyzed up to ppb level without sample preconcentration**
  - **The response is linear**
  - **The PDD is very easy to operate**
  
- ▶ **The use of permeation tubes to generate standards in CO<sub>2</sub> is convenient and economical, and provides the flexibility to customize**