

## **Dry Ice**

## Source: DTE

Recently, mistaking **dry ice for a mouth freshener** at a Gurugram restaurant caused a severe incident, emphasising the lethal nature of the substance.

- Dry Ice is the solid form of carbon dioxide, is commonly used as a cooling agent for food products like ice cream, frozen desserts etc. But it poses a significant health risk if not handled properly.
  - It sublimes into **carbon dioxide gas**, which, if inhaled in large quantities, can lead to breathlessness (hypercapnia) and other serious complications.
- According to the <u>Food Safety and Standards Authority of India (FSSAI)</u>, the <u>United States</u> <u>Food and Drug Administration (FDA)</u>, and the Centers for Disease Control and Prevention (CDC), dry ice must never be touched or ingested due to its potential to cause severe damage to both skin and internal organs.
- Dry ice's unique sublimation property, transitioning from solid to gas, makes it versatile for various applications:
  - It is crucial for **preserving perishable items** like food and medical supplies during transport, maintaining ultra-low temperatures.
  - It also finds use in industrial cleaning processes like dry ice blasting.

Read more: Food Safety and Standards Authority of India

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