

## **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 <u>carbon dioxide gas</u>, 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 <u>Centers for Disease Control and Prevention</u>
  (CDC), dry ice must <u>never be touched or ingested</u> 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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