



**CGA F-3—2017**  
**GUIDELINE FOR QUALIFYING**  
**SUPPLIERS USED BY FOOD**  
**AND BEVERAGE GAS**  
**DISTRIBUTORS AND**  
**MANUFACTURERS**

**FIRST EDITION**

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Work Item 13-093  
Food Gases Committee

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NOTE—Appendices A, B, and C (Informative) are for information only.

FIRST EDITION: 2017

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## 1 Introduction

This publication provides guidance for food gas manufacturers or distributors for developing procedures for qualifying suppliers of food gases, food gas equipment, and other services related to the manufacturing and distribution of food gases.

## 2 Scope

This publication is a guide for food gas manufacturers and distributors developing company-specific standard operating procedures (SOP) for qualifying or requalifying suppliers who provide, manufacture, distribute, and store food gases, food gas equipment, and services. Food gases are supplied, stored, and distributed for food applications and are used as ingredients, additives, and direct food contact processing aids.

Food gases that are supplied by manufacturers include, but are not limited to:

- atmospheric gases (e.g., oxygen, nitrogen, argon, compressed air, nitrogen-enriched air);
- carbon dioxide;
- carbon monoxide;
- helium;
- hydrocarbons (e.g., ethylene, propane, butane, isobutane);
- hydrogen;
- nitrous oxide; and
- sulfur dioxide.

Food gases stored or distributed by facilities other than the manufacturer may also include food or beverage gas mixtures (e.g., beer, wine, modified atmosphere packaging applications).

## 3 Definitions

For the purpose of this publication, the following definitions apply.

### 3.1 Publication terminology

#### 3.1.1 Shall

Indicates that the procedure is mandatory. It is used wherever the criterion for conformance to specific recommendations allows no deviation.

#### 3.1.2 Should

Indicates that a procedure is recommended.

#### 3.1.3 May

Indicates that the procedure is optional.

#### 3.1.4 Will

Is used only to indicate the future, not a degree of requirement.

#### 3.1.5 Can

Indicates a possibility or ability.

### 3.2 Technical definitions

#### 3.2.1 Certificate of analysis (COA)

Document supplied by the manufacturer that lists the specific analytical results of a shipment of product.