



- ✓ DRY ICE CLEANING
- ✓ INDUSTRIAL SURFACE PREPARATION
- ✓ ON-SITE SERVICE

sublimatetech.com



Dry Ice Cleaning for Food & Beverage Processing

Industry: Food Processing, Beverage Production, Bakeries, Dairy, Meat & Poultry, Packaging

Service Area: Central Indiana — 75 mi radius

Company Snapshot

SUBLIMATE Technologies provides mobile dry ice blasting and specialty industrial cleaning for food and beverage processors that need production equipment sanitized without water, chemical agents, or extended downtime. We clean in-place so your lines stay in production and changeovers stay on schedule. Our founder brings a background in federal environmental law enforcement and compliance consulting, ensuring every job meets the highest safety and regulatory standards.

The Food & Beverage Challenge

Food and beverage facilities must maintain sanitary production under FDA, USDA, and SQF/GFSI standards while minimizing downtime. Equipment accumulates residue, grease, sugars, and biofilm beyond the reach of CIP and manual cleaning. Traditional methods introduce moisture, generate wastewater, and extend sanitation time. Dry ice blasting is a non-abrasive, dry, chemical-free, FDA- and USDA-accepted process that removes contaminants in place while eliminating moisture risk and secondary waste.

Pain Points We Address



Moisture in Dry Production Areas

Bakeries, snack lines, dry ingredient and packaging areas can't tolerate wet cleaning. Water creates microbial harborage, slip hazards, and dry-out delays that reduce production time.



Biofilm & Hard-to-Reach Buildup

Protein, fats, and starches form biofilm in crevices, under guards, on conveyor components, and in areas CIP systems can't reach. These deposits harbor pathogens and resist chemical treatment.



Allergen Cross-Contact Risk

Changeovers between allergen products require validated cleaning to prevent cross-contact. Incomplete cleaning risks recalls, consumer harm, and regulatory action under FSMA and FALCPA.



Wastewater & Chemical Disposal

High-pressure washdowns generate contaminated wastewater requiring treatment and permitting. Chemical sanitation creates spent chemistry that must be handled as regulated waste.



Sanitation Window Pressure

Every hour of extended sanitation is an hour of lost production. CIP cycles, chemical soak times, rinse steps, and manual scrubbing compress available run time – especially on multi-product lines.



Audit & Compliance Readiness

SQF, BRC, FSSC 22000, and FDA inspections require documented sanitation programs. Inconsistent manual cleaning produces variable results that are difficult to defend under audit scrutiny.



High-Value Applications



01

Ovens, Fryers & Baking Equipment

Eliminate baked-on carbon, grease, and residue from ovens, conveyors, fryers, and baking surfaces without chemicals or water.

02

Conveyor & Packaging Lines

Clean chains, belts, guides, sensors, and packaging equipment, removing residue, adhesive buildup, and particulates.

03

Mixing, Blending & Forming Equipment

Clean mixer bowls, blending chambers, dies, and hoppers, reaching areas CIP systems miss without disassembly.

04

Allergen Changeover Cleaning

Validated cleaning between allergen runs removes residue without water, preventing contamination spread.

05

Electrical Panels & Control Systems

Clean PLCs, VFDs, motors, sensors, and control cabinets from dust, sugar, grease, and moisture — non-conductive, dry process.

06

Cold Storage & Freezer Equipment

Remove buildup from evaporator coils, racks, floors, and walls in cold storage. No water means no ice, slip hazards, or defrosting.

07

Facility Infrastructure

Clear grease mist, particulates, and biofilm from overhead steel, ductwork, piping, walls, drains, and floors in hard-to-reach areas.

08

Shrink Wrap & Labeling Systems

Eliminate adhesive residue, film buildup, and product contamination from labeling heads, heat tunnels, and shrink-wrap equipment.

09

Shutdown & Turnaround Cleaning

Full-line sanitation during shutdowns. Clean-in-place methods shorten cleaning time and restore production readiness faster.

10

Pre-Audit & Inspection Prep

Facility-wide cleaning before SQF, BRC, FDA, or customer audits. Documented before/after records support sanitation programs.

The Business Case for Proactive Sanitation

In food and beverage processing, sanitation isn't optional — it's a condition of operation. But the methods you choose to meet that requirement have profoundly different impacts on your production uptime, water consumption, waste generation, and audit readiness. A proactive sanitation program built around dry ice blasting addresses food safety, efficiency, and compliance simultaneously — without the secondary problems of wet and chemical methods.

40–60%

Shorter Sanitation Windows

Facilities using dry ice blasting during scheduled sanitation report 40–60% shorter cleaning cycles versus manual scrubbing and chemical washdowns, with no rinse or dry steps required.

Zero

Water in Dry Zones

Unlike CIP and high-pressure washdown, dry ice introduces no moisture — eliminating microbial harborage risk, slip hazards, and mandatory dry-out time in dry production areas.

100%

Audit-Ready Documentation

Every job includes before/after photo records and scope completion notes — supporting your HACCP, SQF, BRC, and FDA sanitation program documentation requirements.

Workforce Impact: Safer Sanitation, Lower Exposure

Food processing sanitation crews face chemical exposure from cleaning agents, caustic burns from CIP solutions, slip hazards from wet floors, and respiratory risk from aerosolized cleaning compounds. OSHA data identifies chemical handling, wet floor incidents, and confined space hazards as leading injury categories in food manufacturing (NAICS 311–312).

Dry ice blasting eliminates chemical exposure entirely and removes the wet-floor slip hazard from sanitation activities. The process is non-toxic, USDA- and FDA-accepted, and introduces no compounds into the production environment. For processors managing OSHA recordable rates, EMR targets, and third-party safety audits, integrating dry ice cleaning directly improves those metrics.



What Sanitation Really Costs

Most processors evaluate sanitation costs per shift or per event. But the true cost of any sanitation method includes labor, chemicals, water, downtime, waste treatment, and the risk of audit findings or product holds. When you account for all cost drivers, dry ice blasting delivers the lowest total cost of ownership for food-contact and facility sanitation.

Hidden Cost Comparison

Cost Category	Manual / Solvent	Pressure Wash / Abrasive	Dry Ice Blasting
Direct Labor Hours	✗ High – manual scrubbing, multi-step	✗ Moderate – CIP + manual touch-up	✓ Low – single-pass, no rinse step
Chemical / Water Costs	✗ Ongoing – detergents, sanitizers, water	✗ High – CIP chemistry + water volume	✓ Dry ice only – no water, no chemistry
Production Downtime	✗ Extended – wash + rinse + dry	✗ Extended – CIP cycle + validation	✓ Minimal – clean-in-place, immediate restart
Wastewater Treatment	✗ High – BOD/COD treatment, permits	✗ High – CIP discharge volume	✓ None – zero water discharge
Microbial Risk	✗ Moderate – moisture introduction	✗ Moderate – wet harborage potential	✓ Low – completely dry process
Regulatory Compliance	✗ Moderate – chemical handling, SDS	✗ Moderate – CIP validation burden	✓ Low – FDA/USDA accepted, no permits
Audit Documentation	✗ Variable – manual verification	✗ Moderate – CIP logs only	✓ Comprehensive – before/after standard

The Real Question Isn't What Sanitation Costs — It's What a Failed Audit Costs

When an SQF auditor issues a critical finding because biofilm in a conveyor track wasn't reached by your CIP system, the cost isn't the sanitation you ran – it's the corrective action, the follow-up audit, and the customer notification. When an allergen cross-contact event triggers a recall because changeover cleaning was incomplete, the cost isn't the cleaning – it's the recall logistics, the brand damage, and the regulatory scrutiny. Dry ice blasting isn't a sanitation expense. It's the method that closes the gaps your current program can't reach.

Ready to see what dry ice sanitation looks like for your facility?

Contact us for a no-obligation site assessment and scope of work.

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Regulatory & Operational Comparison

Benefits	Dry Ice	Trad. Cleaning
No water introduced into dry production environments; eliminates microbial harborage risk	✓	✗
No chemical agents in food-contact zones; reduces SDS management and chemical handling burden	✓	✗
No wastewater generation; eliminates BOD/COD treatment and discharge permitting	✓	✗
Non-abrasive: preserves stainless surfaces, gaskets, seals, and food-contact finishes	✓	✗
Clean-in-place capability – no disassembly of production equipment required	✓	✗
Safe for electrical systems, sensors, and control components in wet-washdown zones	✓	✗
FDA, USDA, and EPA accepted; supports SQF, BRC, FSSC 22000, and HACCP programs	✓	✗
No rinse or dry time – production lines ready to restart immediately after cleaning	✓	✗

EPA, FDA & USDA Accepted:

Dry ice blasting uses recycled CO₂ and is recognized as an approved cleaning media by EPA, FDA, and USDA. It introduces no chemicals, no water, and no secondary contaminants into your food production environment.

Safety & Credentials



Fully Insured

General liability + workers' comp coverage



LOTO Certified

Lockout/tagout trained operators



CO₂ Monitoring

Real-time atmospheric monitoring on every job



Site-Specific JSAs

Customized Job Safety Analysis for each project

What Sets **SUBLIMATE** Apart



Single-Source Accountability

One crew, one process, one dedicated point of contact. No subcontracted layers or coordination gaps between you and the sanitation work being done on your lines.



Zero Secondary Waste

No wash water to treat, no chemical waste to manifest, no blast residue to clean up. The only residue is the removed contaminant itself.



Full Documentation Standard

Every job includes before/after photo records, written scope completion notes, and JSA documentation – ready for your SQF, BRC, FDA, or customer audit files.



Built for Production Schedules

We mobilize within your sanitation windows and clean in-place. No CIP tie-in, no chemical staging, no dry-out time holding up your next production run.



Tunable, Surface-Safe Process

We adjust pressure, media flow, and nozzle selection per substrate – stainless steel, food-grade plastics, gaskets, and delicate sensor housings.



Trained, Insured & Site-Ready

Our operators carry their own PPE, follow your GMP and food safety protocols, and arrive with CO monitoring and containment plans already prepared.

Sublimate Technologies Core Philosophy

Sublimate Technologies was founded on a simple principle: deliver results that exceed expectations, every single time. Our founder's background in federal service and environmental consulting instilled a standard of precision, accountability, and professionalism that runs through everything we do. We've invested heavily in best-in-class technology. But equipment alone doesn't set us apart. What makes Sublimate different is how we work. We take the time to understand each client's operation, and build lasting partnerships rooted in trust and consistent performance.

Common Equipment We Clean:

Ovens • Fryers • Conveyors • Mixers • Forming equipment • Packaging lines • Labeling systems • Cold storage • Electrical panels • Ductwork • Facility infrastructure •

Core Capabilities



Non-abrasive, dry cleaning
(clean-in-place)



Detail cleaning for sensitive surfaces
& precision tooling



Electrical and controls cleaning under
LOTO protocols



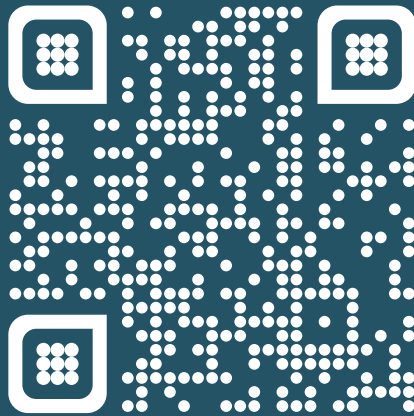
Shutdown/outage support and
rapid turnarounds



Containment, debris capture,
and full documentation



Mold, die & fixture cleaning
without disassembly



Company Data

Legal Name: Sublimate Technologies LLC

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Email: oware@sublimatech.com

Website: www.sublimatech.com

Insurance: General Liability + Workers' Comp

How It Works



Contact us with your cleaning challenge — what
equipment, what contaminant, what timeline.



We provide a scope and quote, typically
within 24–48 hours.



We mobilize to your facility with our own
equipment, dry ice, compressor, and PPE.



We clean in-place during your scheduled window
— your equipment stays on the floor.



You receive before/after documentation and
scope completion notes for your records.