



ENGINEERING YOUR SUCCESS.



Reduce the Risks of Microbial Contamination in Compressed Air

Compressed air is often in direct contact or indirect contact with food product. The impurities in the compressed air may contaminate the food product which can result in change of color and taste, reduced shelf life, and product recalls.

How can you ensure your compressed air is in compliance to pass your next audit? Parker Balston can help you prepare your facility and minimize the risks associated with compressed air contamination.

Conveniently test your compressed air for microbes with our hand-held detection unit. Find out how easy it is to use a Parker Balston Microbial Test Unit for sampling and identifying sources of contamination in compressed air systems.



Learn how to prepare your facility to reduce contamination risk of compressed air and comply with your next audit.



[Click here to learn more](#)

[Click here to download the free white paper](#)

Davis Controls is Western Canada's exclusive supplier of Parker Balston Filtration and Nitrogen Generation products.



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