

How to choose an insulated container and properly package your product effectively.

There are many variables to be considered when choosing a container and refrigerant that will protect your product from the elements, and shipping mishaps.

The three most important factors are insulation, refrigeration and protective packaging. More than just providing thermal protection you must also provide protection for the handling your package receives during shipment.

Refrigerants are the most important component of the perishable product package. Refrigerants control and stabilize temperature. The general recommendation is to place refrigerants across the top and all four sides (or at least two sides). *Refrigerants are the lowest cost component of the package and the most important component for maintaining temperature.*

CONTAINER THICKNESS

- $\frac{3}{4}$ " – 1" EPS foam molded insulated containers are recommended for Overnight™ – 2 day shippers.
- 1½" – 2" thick EPS foam molded insulated containers are recommended for 1 – 5 days transit.
- 2" – 3" thick EPS foam insulated containers are recommended for 2 – 8 or more days in transit.

CHOOSING AND PACKAGING THE INSULATED CONTAINER

1. Arrange the product to be packaged, measure the dimensions (length x width x depth).
2. Add 1½" to the depth dimension for top refrigerant placement across top. Add 3" to width dimensions and 3" to the length dimensions for a 1½" space on either side of length and width to totally surround the perishable product with refrigerant.
3. Place the perishable products and refrigerants into the insulated container. Surround the product with refrigerant, for best results.
4. Fill all void areas (empty space) of the container with dunage or a solid type packing material. This maximizes the insulating performance, and prevents products from shifting.
5. Close the insulated container, label and ship.



RIB AND SAUSAGE CONTAINERS. SEE PAGE 23 FOR MORE INFORMATION.

