

## INSULATED CONTAINER PRODUCT APPLICATIONS

### Chilled – Refrigerant Packs

Minimum of 1:5 to 1:3 pound ratio of refrigerant to product.

Larger shipments or containers may require additional refrigerant packs. For best results, surround products for optimum performance during shipping

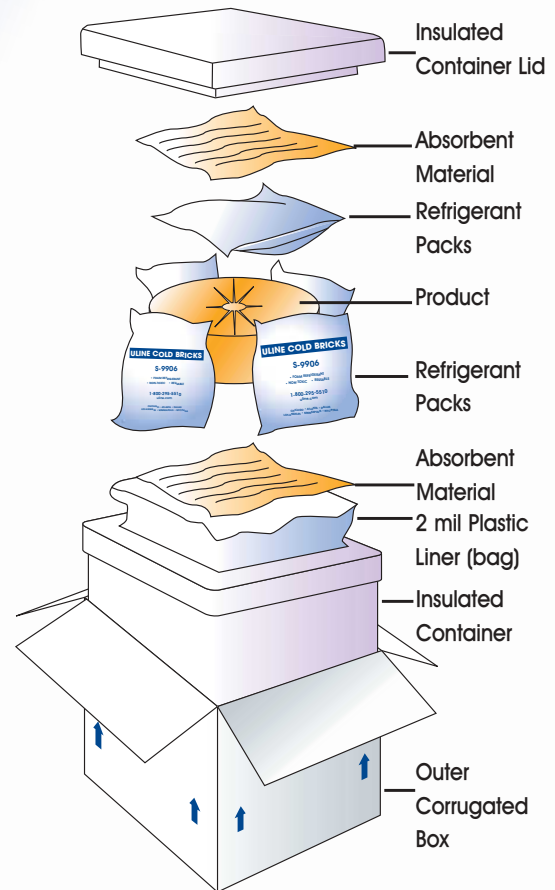
Special consideration for temperature and climate seasonal changes may require more or less refrigerant packs.

### Warming – Heat Sink

Heat refrigerant packs in boiling water or on "low" heat microwave setting, this is called a "heat sink".

Heat sinks can be used to ship products in winter that might freeze in shipment.

For best results, surround your product on all sides with 68° F or higher warm packs for extended shipping times.



### Helpful Hints on Product Applications

Product Shipped	Recommended Coolants	Product Shipped	Recommended Coolants
Blood Products Chocolates Dairies Dry Ice Insulin/Diabetic	Refrigerants	Biochemical Cakes Frozen Prepared Foods Lab Cultures Tissue Microbe Contaminates	Refrigerants/Dry Ice
Chemicals Eye Tissues Floral Products Frozen Seafood Ink Photo Supplies Worms	Refrigerants/Wet Ice	Pharmaceuticals Animal Human	
Transplant Organs/Parts	Wet Ice	Body Parts Dead Animals Frozen Meat Ice Cream	Dry Ice

DRY ICE: Deep frozen solid -80° F. REFRIGERANT PACKS: Keeps frozen products soft frozen at 30° F and cold between 30°–65° F for many hours.