

Temperature is vital for food quality. Gel-Ice can help ensure the quality of fresh foods all the way to the customer. The product is easy to handle and gives no runoff. As a result, perishables and dry goods may be distributed together, which can reduce transportation costs.

Vartdal Plast produces Gel-Ice in various sizes (see table below for the most common sizes).

| PRODUCT NR. | PRODUCT NAME | PCS. PR. CART. | CART. PR. PALLET | SIZE: L. X W. (CM) |
|-------------|-----------------------------|----------------|------------------|--------------------|
| AB05 | GEL-ICE 70 g (5760/pallet) | 180 | 32 | 16 x 8 |
| AB200 | GEL-ICE 2000 g (256/pallet) | 8 | 32 | 55,5 x 34,5 |
| AB30 | GEL-ICE 300 g (2048/pallet) | 64 | 32 | 28 x 16,5 |
| AB45 | GEL-ICE 410 g (1280/pallet) | 40 | 32 | 16,5 x 18 |



Application of Gel-Ice:

- Cooling of fresh foods, medical products or other goods that require cooling to keep fresh

Gel-Ice is frequently used within the fishing industry for packaging fresh fish in EPS-boxes for air freight. In addition Gel-Ice is the preferred cooling agent of many food/meal home delivery services.

Cooling effect of Gel-Ice:

- The distribution of fresh foods varies a lot. We therefore recommend every user of Gel-Ice to perform their own tests in order to find the optimal amount of Gel-Ice to be used for their distribution.

Example of the cooling effect of Gel-Ice:

When packaging 20 kilos of fish in the Vartdal Airbox (FT40) 250 grams of Gel-Ice will reduce the temperature inside the box by approximately 1°Celsius.

Freezing of the Gel-Ice:

The time it takes to freeze a pallet of Gel-Ice (before use) will vary a lot depending on the freezing method.

Indication of freezing time:

| | |
|------------------|---------------------------|
| Freezing tunnel: | about 2 days (pr. pallet) |
| Cold storage: | about 1 week (pr. pallet) |
| Freezer: | about 24 hours (pr. bag) |

Waste disposal:

- Can be tossed as municipal solid waste (MSW)