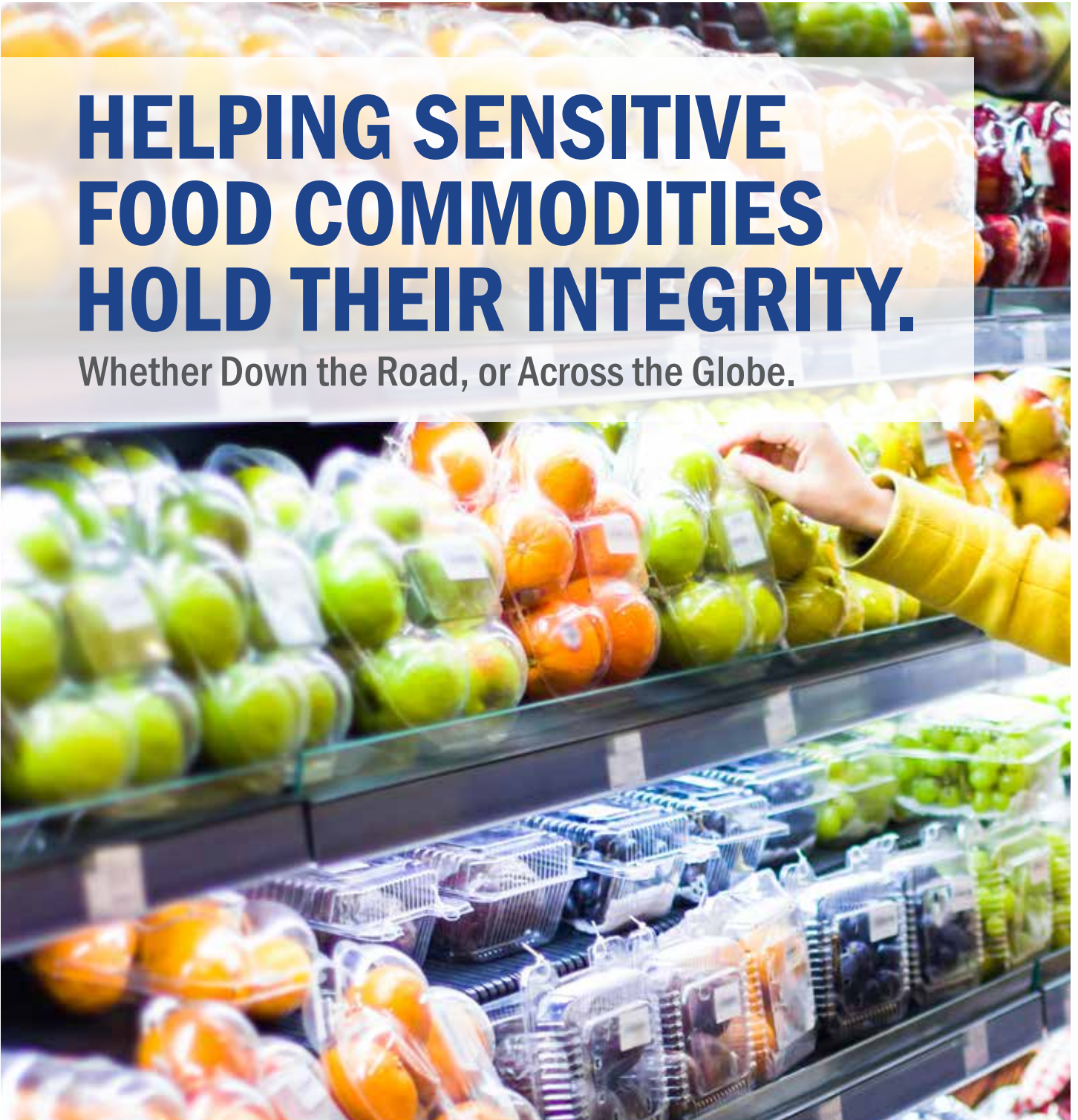


HELPING SENSITIVE FOOD COMMODITIES HOLD THEIR INTEGRITY.

Whether Down the Road, or Across the Globe.



Proven Protection For Food Challenges, Including:



PRODUCE



ICE CREAM
& FROZEN



SHelf-
STABLE



BEVERAGE



CHOCOLATE/
CONFECTIONERY



GROCERY
DISTRIBUTION



FOOD SERVICE

We Are Food Product Protection Experts.

The Challenge

Grocery consumer awareness is more prevalent than ever and perception is critical to the success of a given commodity. Transportation plays a vital role in the food supply chain, though it usually gets overlooked by the consumer. Despite the lack of recognition, supply chain professionals remain faced with ongoing challenges to meet transportation budgets and owning accountability to ensure product integrity is maintained throughout. Changing climates, mode conversions, regulatory mandates and other challenges contribute to the complexity of executing a successful shipment.

The Solution

Provide your supply chain network with another viable option to increase flexibility and reduce transportation costs. Passive temperature protection is a proven and effective alternative to temperature controlled equipment in certain applications. Our high performance quilts are designed to cover and protect temperature sensitive commodities during transit. Required quality specifications will be maintained throughout the transportation cycle, regardless of the external environment.

Getting started is easy, too. Identifying areas in your supply chain that qualify for this solution is a relatively simple process.



Never Outsourced

Q Products are designed, engineered and manufactured in the USA, at our state-of-the-art facilities in the Midwest, using our custom equipment and proprietary insulating materials.



We Have Food Product Protection Covered.

Addressing Food Industry-Specific Challenges

The Q Team of Protection Experts understands the food industry and knows how to analyze your supply chain and find the best solution to solve your unique challenges. Consider:



Truckload

Are you shipping shelf stable commodities in temperature controlled equipment?

Do seasonal product temperature requirements force you into costly mode conversions?

Would the use of dry equipment, OTR or Intermodal, increase capacity or reduce cost?



Combo Loading

Are you using separate refrigerated trailers for frozen and perishable distribution?

Do your current practices for distributing ice cream involve bulky freezer boxes and costly dry ice?

Is your sensitive product quality at risk in warmer climates when trailer doors open multiple times?



LTL

Are premium costs associated with your Refrigerated LTL Service?

Would increased Refrigerated LTL flexibility help your supply chain?

Ever used Refrigerated Truckload Service when only 1-2 pallets required temp control?

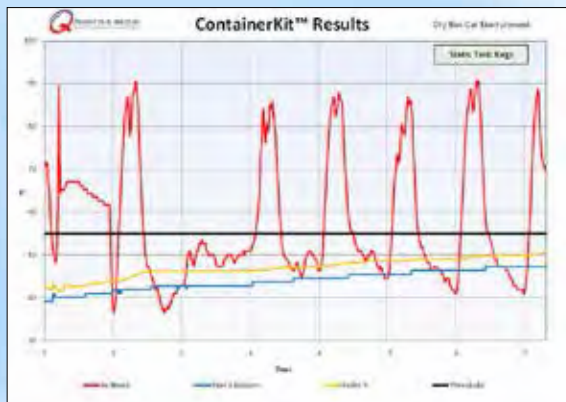
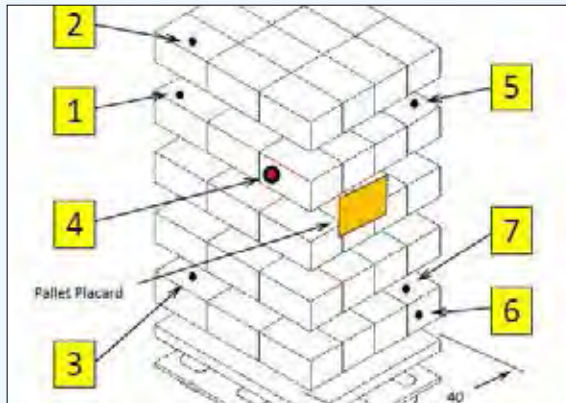


No matter your application, a Q Products Expert can assess your current supply chain and provide a cost-effective temperature control solution.

We Are More Than Just Products.

Technical Services

It's all about performance credibility. The goal of Q's Technical Services Department is to provide support to qualify product applications. We ensure the credibility of our products through live testing, data analysis reports, remote temperature monitoring systems & more.



Prep

The qualification process begins by gathering relevant information to better understand the application, and leads to writing the test protocol.

Test

On-site representatives set up, execute and document temperature studies in real-world conditions, or controlled testing chambers.

Analyze

A Q Report highlights the test results through temperature graphs, a detailed summary, and expert analysis to better prepare your team for a decision.

Actively Supporting the Food Industry:



"When You Buy a Q Product, You Buy a Company"

Kevin Lynch, Food Market Expert:

708-271-9843 or klynch@qsales.com

www.qsales.com

Part of the **LANCO** GROUP OF COMPANIES