

Case Study

Cap & Wrap PalletQuilt® Protects Tomatoes in 34-36°F

Challenge

When a large produce distributor was looking for something that could maintain the ambient temperatures of product prior to loading, they were also looking for something durable and reusable that could hold up in a refrigerated environment. The products were going to be delivered on their own trucks along the East Coast from Hartford, Connecticut to Long Island, New York. The produce company needed to keep their product moving through the supply chain, but finding a solution that prevents tomatoes from getting too cold on the staging dock and in-transit to the final destination was difficult to secure. Using passive thermal protection inside the existing refrigerated compartment seemed out of the question: the existing blankets did not have thermal capabilities to retain the warmer temperature quality.

Solution

The produce company wanted the unique ability to retain temperature quality (>50° F) of tomatoes in a refrigerated trailer for more than 12 hours. Durability and height adjustability were also huge factors as it eliminated the need to have multiple size blankets. Instead of having a pre-set height, the produce company could continue building pallets based on the size of the order. The QPS team had developed a solution to retain frozen quality in a refrigerated environment that was also height adjustable and durable. By having the reverse impact of retaining warmth of tomatoes inside a refrigerated trailer, it would allow the produce company to maximize their payload without jeopardizing product quality. The Cap & Wrap PalletQuilt® solution would be put to a live performance test for an extended period of 19 hours, including dwell time.

Cap & Wrap PalletQuilt® covers protect individual pallets of produce while maximizing refrigerated equipment utilization

Cap & Wrap PalletQuilt® captures the existing environment of your freight and pallets can be built based on size of order



Industry:
Food, Produce



Application:
OTR,
Intra-Company
Transfer



Route:
Cross-state,
Connecticut to
New York



Challenge:
Finding a
product that
prevents
produce from
getting too cold
during transit

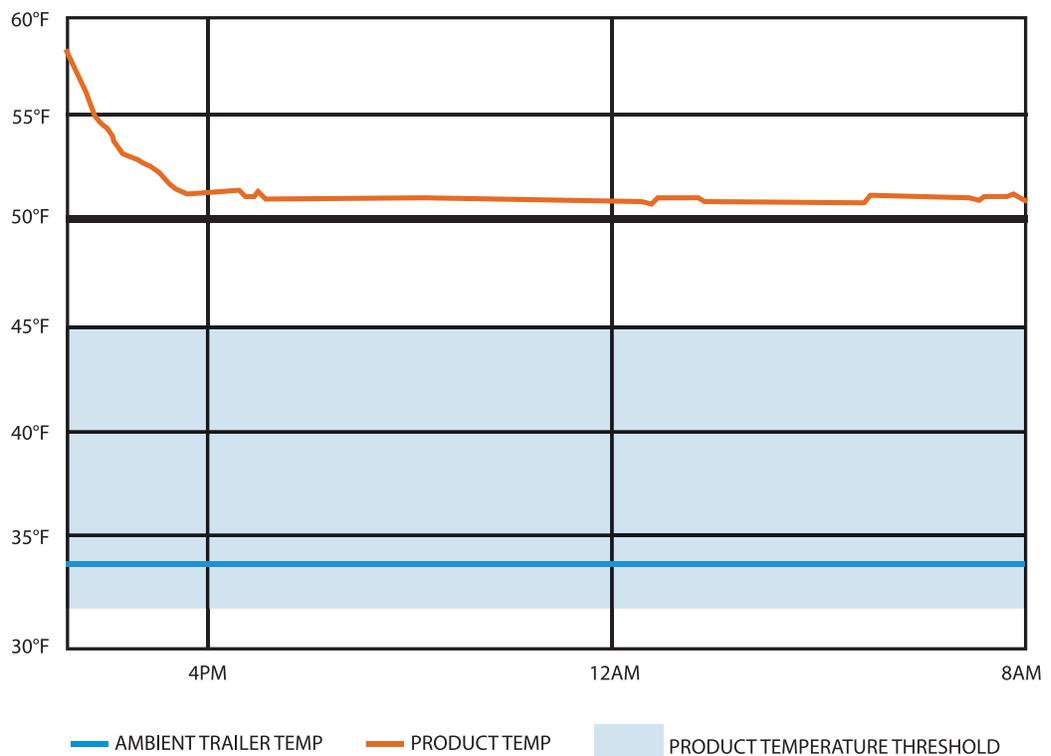


Solution:
Height
adjustable
Cap & Wrap
PalletQuilt®

Test Results

A company-owned refrigerated trailer loaded with one pallet of tomatoes covered with a QProducts Cap & Wrap PalletQuilt®. Surrounded by several pallets of refrigerated product, the load was sent from Hartford, Connecticut to Long Island, New York. Temperature loggers were placed on three pallets to record both product and ambient temperatures during the shipment.

Despite the product being transported in a refrigerated trailer set to 34°F, the product retained its 50° F temperature specification and arrived in good condition. The Cap & Wrap PalletQuilt® solution was successful in overcoming the challenge of transferring full pallets of warmer produce commodities.



“The Cap & Wrap PalletQuilt® product performed extremely well in keeping the temperature quality of tomatoes. We are very pleased with the solution.”

—Nicholas L., Vice President of Operations, Produce Company