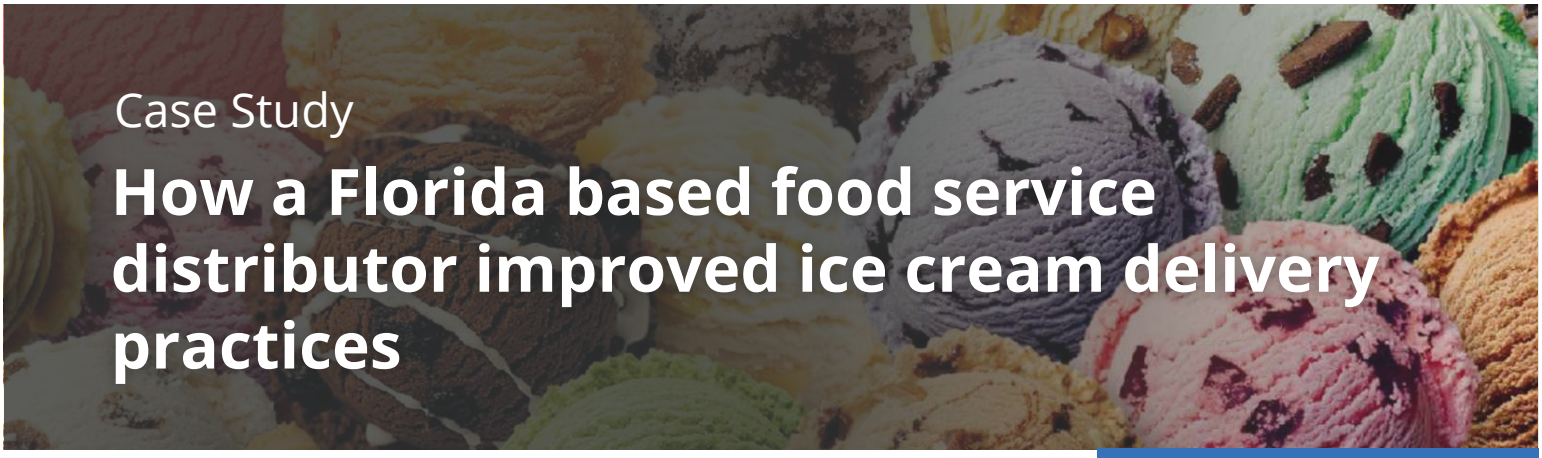


Case Study

How a Florida based food service distributor improved ice cream delivery practices

Challenge

A Florida based division of a major food service company is looking to improve temperature protection to preserve ice cream quality during customer deliveries. The current method of using economical ice cream bags requires a large amount of dry ice to retain appropriate product quality, costing the distributor a weekly expense in excess of $700. Furthermore, handling dry ice presents safety risks and the inexpensive bags create food safety concerns should spills occur. The dissipating dry ice cost and recurring expense of replenishment bags compounded by safety concerns has the company seeking an alternative solution.

Solution

Recognizing the need to improve its ice cream distribution practices, the broad line distributor sought after a more sustainable solution. They contacted QProducts & Services to learn about ThermaPak®, a product designed to retain ice cream quality without the help of dry ice. Built to withstand the abuse of daily delivery and warehouse handling, ThermaPak® includes a 24 month warranty. Engineered with food safety in mind, ThermaPak® features an anti-microbial, non-staining, odor eliminating, seamless Mylar interior to comply with food safety standards. The design benefits of this solution were intriguing, now it was time to put its performance claims to the test.

Commodity: Ice cream

Industry: Food Service

Application: Distribution

Duration: 13 hours

Challenge: Retain ice cream quality while reducing operating costs

Solution: ThermaPak®

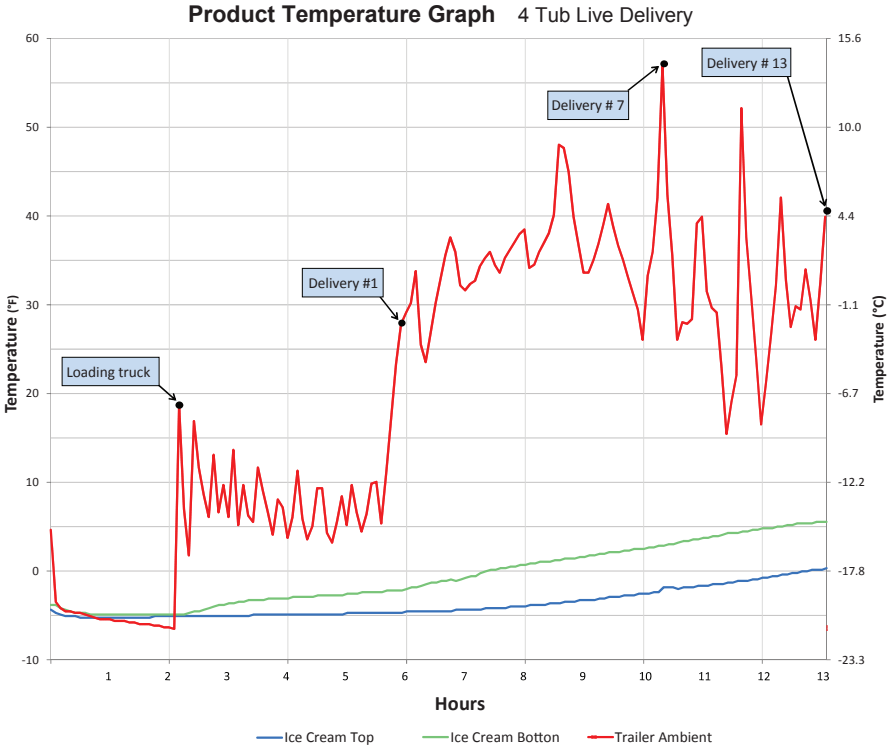
PRODUCTS & SERVICES

708-331-0094
www.qsales.com

Test Results

A live route was chosen to test the performance capabilities of ThermaPak®. A total of four 3-gallon tubs of ice cream were selected during the picking process and loaded into a ThermaPak® for 13 hours. Temperature loggers were placed near the ice cream to monitor fluctuation during the delivery process. The ThermaPak® was loaded into the freezer section of the trailer and staged until the driver began his route. The ice cream deliveries took place at stops #7 and #13 along the route. This route had a total of 14 stops. Despite more than 13 door openings in a warm Southern climate, the ice cream maintained its temperature quality. Upon receipt, the managers of each restaurant were satisfied with the condition of the ice cream.

A second temperature study was executed on a separate route without any deliveries. The purpose was to test ice cream condition in scenarios where over picking occurred. Prior to using ThermaPak®, the ice cream always melted in these scenarios. When using ThermaPak®, it was determined that upon return to the Distribution Center 17 hours after being picked, the ice cream was in perfectly acceptable condition and able to be returned into inventory.



> "Yesterday we had a refrigerated unit go down on a trailer and had to bring it back for a reload. The route had 20 cases of ice cream on it. Four of the cases of ice cream were in a ThermaPak® with no dry ice and the remaining sixteen were in an older soft side bag from a competitor with dry ice sprinkled in. The 4 cases in the ThermaPak® were still frozen when the truck arrived and the 16 in the older bags had begun to soften to the point that they could not be saved. Definitely a testament to the quality of your product."
>
> *— Vice President of Operations, Leading Food Service Distributor*

PRODUCTS & SERVICES

"When You Buy a QProduct, You Buy a Company"
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