

DRY ICE



PRODUCT DISTRIBUTION



At DRY ICE UK Ltd we recognise that everyone involved in the product distribution chain has specific needs for ensuring that their customer demands are satisfied. Whether for commercial or domestic markets and whether the applications are for either "frozen"* or "chill"** products we are able to offer cost effective, flexible delivery solutions as alternatives to more costly mechanical refrigeration.

The demands of 24/7 life styles; of expediency; purchasing power; trend changes and the taste for things "out of the ordinary", customer expectations are about receiving the highest quality, the best service at the right price and at times to suit them.

From high quality frozen foods to high value pharmaceuticals, **DRY ICE UK LTD** have been supplying distribution sectors with dry ice products and application expertise ensuring their customers products arrive at their destinations in optimum condition and within the required temperature profiles.

www.dryiceuk.com

* Dry ice is capable of maintaining "frozen" temperatures from 0°C down to -75°C.

** Dry ice can be effectively controlled to maintain "chill" temperatures between 2°C and 8°C.

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SHIPPING SYSTEM VALIDATION



One of the greatest challenges of our time is the manufacture and delivery of products and services that are safe and fit for purpose. Many common identifiable risks are controlled through legislation with many associated regulations focussing on minimising the risk to our health from the foods we eat and drink to the treatment we receive when we fall ill.



However there can never be any room for error and it is recognised that without consistent and thorough control regimes some risks will still exist, particularly in the distribution of chilled or frozen foods and other temperature-sensitive products such as pharmaceuticals. For those actively involved in distribution the priority is for ensuring that any shipping system is guaranteed to meet temperature control requirements so that products reach the end user in optimal condition.

Through our dedicated environmental monitoring room, DRY ICE UK Ltd offer a complete temperature mapping service together with compliance documentation and certificated validation to prove integrity of both design and purpose of any shipping system. The documentation that we can provide is a guarantee of performance criteria for meeting strict quality control demands. .

Key Advantages

- Dry ice allows for the storage and distribution of products by ambient temperature couriers without the need for dedicated mechanically refrigerated transport assuring delivery in the best possible condition at minimal cost.
- Dry ice allows temperature sensitive products to be maintained at either frozen or chill.
- Dry ice delivers consistent and robust temperature control.
- Dry ice continuously sublimates into gaseous carbon dioxide which is inert and therefore an excellent preservative inhibiting the growth of many forms of bacteria.
- Shipments of temperature-sensitive products by dry ice charged containers can be 4 times less than the average cost by mechanical refrigerated means.

Call 0800 0842 040 for sales and general enquiries

or visit our website for more information: www.dryiceuk.com

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