

facilities we can provide customized packaging and cost effective distribution logistics throughout the Northeastern United States.







DRY ICE COR

189 Central Avenue DId Tappan, NJ 07675 Phone: 201-767-3200 Toll Free: 877-DRY-ICE9 Fax: 201-767-6554 E-mail: <u>sales@dryicecorp.com</u> www.dryicecorp.com Dry Ice Corp. "Local Service—Regional Supply Strength"



Portable, Cost Effective Dry Ice Refrigeration FOOD DISTRIBUTION

Supermarket, Food Wholesale, Home Delivery, Dairy Ice Cream & Foodservice



Non-Mechanical Cost Effective Refrigeration No Capital Investment







Experience in Applications

From the highest value ice cream products to standard frozen foods and bakery products, Dry Ice Corp. has been supplying various food

High Value Ice Cream Products



Cream with applications s expertise to insure their customer's products arrive at their destination within the temperature profiles required! We have been servicing the leading Ice Cream Food Wholesale Food

distribution sectors

Service, Dairy, Supermarket, and Home Delivery Industries for over 40 years.

Our six branch distribution network covers the Northeastern United States! Our continuing strength is "customized" packaging and pro-





Experienced "local" Account-Applications personnel available to visit with you and discuss your application.

The Company We Keep!

We supply leading, quality, cost conscious companies with Dry Ice Refrigeration to supplement their standard mechanical transport refrigeration and reduce their overall refrigeration (BTU) expense!

Benefits of Dry Ice-Unlimited Applications!

Dry Ice is said by many to be the most cost effective, environmentally friendly, portable refrigerant known to man. The extreme cold, –109°F, of this innovative product is being used to maintain sub-zero, frozen and

refrigerated temperatures for numerous products. **RE-**DUCED REFRIGERATION EXPENSES!

*Reduce temperature zone requirements with **Dry Ice Refrigeration** and SCA ThermoSafe insulated products; Insulated Pallet Covers, Insulated Bags, EPS Coolers, Insulated Carts & Insulated Containers.

Use Dry Ice Refrigeration to supplement standard mechanical refrigeration! REDUCE FUEL COSTS!



Dry lce goes from the solid state: block, pellet, slab, etc., directly to a gas. It does not go into the liquid stage as it transfers it's cold power to your products. This is a great benefit in that there is minimal moisture concern for your packaging or product!

Dry Ice removes 2x's the heat per pound as water ice. Preventing heat buildup encour-

ages longer shelf life of processed prod-



ucts! The inert carbon dioxide (CD_2) gas is an excellent preservative and inhibits the growth of many forms of bacteria.

Publications & Guides Available from Dry Ice Corp.*

Food Distribution Programs—Efficient "LTL" Transport of Temperature Sensitive Products

BTU Requirements

Case Study—Dry Ice Refrigeration & Ice Cream/Dairy Distribution

Total Dry Ice Program

Dry Ice Delivery, Storage, Education & Training "Best Practices—Dry Ice" Comprehensive Guide

*Some publications require Dry Ice Corp. Service-Supply Agreement

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