

Cold Chain Packaging

New Breakthroughs to Maintain the Cold Chain



**Package
With Less™**

What is Cold Chain Packaging?

Cold chain packaging is a supply chain that is temperature controlled. In this case, refrigerated grocery products and produce. Historically, the products go from farm to processor and are shipped in refrigerated trucks and containers, then placed into refrigerated displays.



Consumer demand for more convenience has created grocery delivery services. Now there is another section of the cold chain to account for: the last mile from distribution point or grocery store to the home.

Keeping the Iceberg (Lettuce) from Melting

How are grocery delivery points keeping produce fresh on the way to your door? Currently, it's a race against time starting from order assembly in the grocery store or food distribution warehouse. A big issue for many grocery stores is they can't afford a fleet of refrigerated delivery vehicles. So what can those business do? Many have been turning to cold chain packaging products.

Leafy Greens

The FDA recommends that all leafy greens be stored at temperatures of 41°F or less.

Vericooler & Vericooler Plus

Vericool® is taking the industry further by also being completely eco-friendly with their compostable material construction. This material has similar properties to Styrofoam® but is fully recycled material and much safer for the environment.



- 35-77°F Custom temperature range
- After removal of the top pillow, the Vericooler® as a whole unit can be curbside recyclable
- Cost effective
- Design minimizes edge loss for increased temperature control
- Provides cushioning for product to ensure packaging integrity providing a better customer experience
- Customizable solutions to fit your exact payload requirements
- Customizable marketing message and logo print available

Vericooler III

Vericool products are great for the food industry. Their expert packaging allows them to be shelf-ready or deli-ready in most cases. Not to mention their properties make them great for biotech, pharma, and other life science applications.



- 12-72 hrs. of thermal protection
- Customer logo molded into Vericooler® for great marketing/branding option
- Tongue and groove design reduces edge loss
- Smart convection system with ventilation grooves allowing for controlled temperature circulation
- Vericooler® III performance and optional gel pack shelf allow for less gel pack weight in shipper
- Divider grooves and pads allow for customization of payload

Chill-R Insulated Corrugated Box Insert

IPG®'s Chill-R™ Insert is a patented one-piece pre-consumer recycled insulation fiber adhered to a single-wall corrugate, specially designed for meal kit home deliveries and sensitive medical products. The Chill-R Insert is best suited for overnight and two-day product shipments.



What is R-value?

R-value is the capacity of an insulating material to resist heat flow. The higher the R-value, the greater the insulating power.

The Chill-R Insert has an R-value 6 at 1.5" of thickness for approximately 48 hours of temperature resistance in a U.S. summer condition. This is not far off from today's super coolers (YETI, RTIC) which typically have R-values of 7+.

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Keep Cool with Rocket Industrial

Ready to make a food packaging improvement and maintain your cold chain? Contact Rocket Industrial. Our packaging experts are ready to learn and become part of the solution.

Ask us a quick question or schedule a Packaging Health Assessment:

<https://www.rocketindustrial.com/food>

800.826.4405

