



## STORAGE

Keeping temperature consistent

Ice cream should be stored at  $-10^{\circ}\text{F}$  to  $-20^{\circ}\text{F}$ ; frozen food products at  $0^{\circ}\text{F}$  to  $-5^{\circ}\text{F}$ .

When storing products, keep in mind temperature fluctuations and stacking limitations.

Rotate stock (First In-First Out)



## LOADING

Proper handling

Polar containers should be pre-cooled with the lid off or door open within the cooler or freezer before packing product:

- Cooler: 6 hours.
- Freezer: 4 hours

Containers should be packed to full capacity to minimize air space for maximum refrigeration.

*If a larger unit must be used to transport small quantities, cover the load with some type of insulated blanket to minimize air space.*

Pack and load containers into the delivery vehicle as close to departure time as possible.



## DELIVERY

Proper and efficient handling

Unload containers in an uninterrupted manner, making sure to replace the cover or close the door as quickly as possible after removing product from the container.

Do not leave frozen food or ice cream unattended at anytime during the delivery procedure.

Check storage temperature regularly.

Remember to unload the trailer in an uninterrupted manner, ALWAYS keeping the door closed as much as possible.

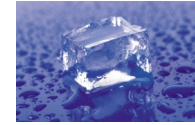
## SPECIAL CONDITIONS

Other circumstances



Additional refrigeration such as CO<sub>2</sub>, dry ice, gel packs or freezer bricks, might be necessary under the following conditions:

- *Insulated containers are loaded into a non-refrigerated truck or van.*
- *Ambient temperature is extremely high (90°+)*
- *Length of trip is very long (12+ hours)*
- *Number of stops and openings out of the insulated container is very high*



## HEAT SHOCK

How to avoid the problem

Temperature fluctuations (known as 'Heat Shock') cause the development of large ice crystals in ice cream, giving it the consistency and taste of sand.

These temperature fluctuations can also cause ice cream to shrink from the carton or the chocolate coating, making it entirely unacceptable to taste and not saleable.

**FREEZING**

↳ **THAWING**

↳ **REFREEZING**

**= HEAT SHOCK**

For this reason, it's vitally important that ice cream and frozen novelties be kept between  $-10^{\circ}\text{F}$  and  $-20^{\circ}\text{F}$ .

Your customers demand quality.  
Deliver quality using 'The Original'  
Polar Insulated Containers.

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