

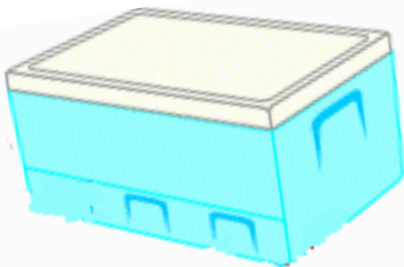


DRY ICE & CAMPING!!!

If you are fan of camping, this leaflet will give you the solution for transporting your foods and mainly how to extend their life time

Due to its unique sublimation and cooling attributes, dry ice constitutes an excellent mean of refrigeration, maintenance and transport of products and other frail materials. When for example, the desirable result is not the deep refrigeration of the product, we can use dry ice in combination with the classic ice.

This will allow the extension of the transportation/shipment time for many days, since the superior cooling attribute of dry ice will maintain the common ice and deter its deliquescence.



Place the dry ice in the bottom of your cooler, cover it completely with regular ice. Then pack your cooler as normal with food and Beverage items. The cooler can. . .

**keep your
items cold for
3 days
and longer...**

- Pack game or fish in dry ice to help prevent spoilage. Do not allow game or fish to have direct contact with dry ice.
- Keep your beer keg cold by placing pieces of dry ice along with wet ice around keg. Do not use dry ice only as it will freeze the beer and possibly damage the keg.
- Transport Frozen Food – Pack ice cream and groceries with dry ice to help products remain frozen.



Dry Ice Storage

When dry ice is used for **FREEZING**, place it on **TOP** of items you want frozen, with a separating layer of newspaper or cardboard.



When dry ice is used for **COOLING**, place it in **BOTTOM** of cooler or insulated container. Do not allow food or cans to have direct contact with dry ice – place an insulating material such as cardboard, wet ice or paper between dry ice and product.

In both situations we should remove the air interfered between the products and the dry ice, because it will increase the sublimation of dry ice. The more dry ice you use the longer it will last. Keep dry ice wrapped in paper (newspaper, paper bag, etc.) or towels for safety. The insulation also will extend the life of the dry ice.

- Dry ice is better than wet ice for keeping foods frozen or extremely cold because it turns to a gas, not water.
- Dry ice can extend the life of wet ice by approximately 40 hours when small amounts of wet ice are placed on top of dry ice.
- Dry ice has approximately 15 times more cooling capacity than the same amount of wet ice, and can last approximately **5 times longer**.
- For temporary storage (up to 12 hrs.) of dry ice, place wrapped ice in an insulated container. Do **NOT** store dry ice in a working freezer or refrigerator, as the air flow will reduce the effective life of the dry ice.



Dry Ice Lasts
5 times longer than wet ice.

CAUTION

Dry ice temperature is -78.5 C. Always handle dry ice with care – wear gloves at all times.