



Ice Cream, Bakery, Frozen & Perishable
Product Distribution Programs
Insulated Pallet Covers, Bags, Containers & Carts
With
Dry Ice Refrigeration

5 Easy Questions with 5 Easy Answers!

Is Dry Ice Refrigeration Right for You?

- What is the most “Cost Effective” way to distribute **subzero ice cream, bakery, frozen & perishable** products?

New Refrigerated Subzero trucks & trailers? *Major Capital Investment*

Refrigerated Trucks & Trailers with Bulkheads?

Moderate Capital Investment - *Product Quality a Concern!*

Dry Ice Refrigeration, alone or with insulated Pallet Covers, Bags, Containers or Carts?
Minimal Capital Investment – Highest Quality Product at time of Delivery!

- Product Mix – What percentage of total products being delivered must be refrigerated, **frozen or subzero**?
- Average volume per truck – How much refrigerated, **frozen or subzero product** will be distributed on average per truck?
- What is maximum refrigerated, **frozen or subzero** volume per truck?
- What is minimum refrigerated, **frozen or subzero** volume per truck?

After gathering information to answer the above questions, most times it becomes obvious that utilizing **DRY ICE REFRIGERATION** with insulated pallet covers, bags, containers or carts is the best choice to insure the most economical delivery of highest quality **Ice Cream, Bakery, Frozen & Perishable Products!**

Contact Dry Ice Corp. to confirm you analysis at

877-DRY ICE9

(877-379-4239)