

Cool Packaging

Saving the Earth

WHAT'S NEW?



Stronger, More Durable Boxes Higher Performance Materials More Variety & Size Options **Customised Branding Options** Competitive Pricing Structure

Improved Structural Design



The future of thermal packaging

Chilltainers are a revolutionary patented process that laminates metallised polyester to corrugated cardboard. Chilltainers are the ideal replacement for Polystyrene/EPS – recyclable, durable, space efficient, affordable and sustainable.

Keep perishable products cool





Chilltainers patented design works to reflect heat away and maintains coolness inside the package for longer.

Highly recyclable and sustainable





Chilltainers allow you to enjoy the convenience of 'kerbside' recycling and the thermal performance of Polystyrene/EPS without the environmental cost

Cost competitive solution





of the supply chain.

Custom design & branding



Chilltainers are customisable in design and the possibilities are endless. Talk to us about your requirements, we're happy to help.



Chilltainers are patented and proven

Chilltainers are proven in many different industries and perishables through logistic chains that vary daily. Chilled products include fish, shellfish, lobster, meats, dairy, meals, drinks, beer & wine, pharmaceuticals, flowers, fruits, vegetables; indeed any products required to maintain a temperature in transit.

Chilltainers Sizes, Specifications & Pricing









84602

Single Piece Chilltainers

Code	Style	Dimensions (LxWxH) mm	Volume litres	Approx. weight capacity
84445	HD - Redelivery	230 x 160 x 105	4	1-2 kgs
84446	HD - Small	366 x 283 x 105	11	5-8 kgs
84602	HD - Medium	364 x 280 x 143	14.5	9-14 kgs
88569	HD - Large	519 x 290 x 175	26	15-19 kgs
89219	HD - Lobster	550 x 318 x 181	32	18-22 kgs





Salmon box

Two-Piece Chilltainers

Style	Dimensions (LxWxH) mm	Volume litres	Approx. weight capacity
Salmon	680 x 315 x 160	34	20-25 kgs
Kingfish HOG	740 x 272 x 200	40	20-25 kgs

How to get in touch with us

Europe: Kepco B.V. Netherlands +31 227 663 663

Email: info@chilltainers.nl www.chilltainers.com



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https://youtu.be/2mTjnRWkToc

How to best pack a Chilltainers box:



https://youtu.be/4xz7-ilYJnk

6 Top Tips for Best Practice Thermal Packing:



Keep Food as cold as possible prior to packing:

- Fish is best at 0.5-1.5 C;
- Other food no higher than 4 C (the lower the initial temp, the longer the gel packs last)



Quality ice packs to keep temperature:

- 1kg gel packs are best to keep food cold, as the mass and reduced surface area means it stays frozen longer.
- Rule of 10-20% of product weight, i.e. 15kgs of fish needs 1.5-3kgs of gel pack. Ice can be used but is not preferred.
 Large gel packs are better at holding the temperature, cold longer. We
- recommend either Ice-Pax or Thermogard or Techni-Ice.



Wrap in a bubble wrap bag for extra insulation:

- Large cell bubble wrap (20mm across x 5-6mm deep) made by Polycell available at <u>Ashcroft</u> > we recommend using the P20 green wrap, or there is a new bubble wrap called 'Reverte' which is 'biodegradable'.
- Essentially wrap the whole product in a bubble wrap bag or sheet with the gel pack inside. The bubble wrap is LDPE 4 and can be recycled at plastic recyclers or <u>Polycell</u> branches.



Tight box fit:

Choose the tightest box possible allowing for the product, ice and wrap.



Close securely

• Ideally tightly strap the box both ways to seal it and increase the strength. Very tight taping also works but can be cumbersome.



Refrigerate

shipping for best results.

Keep the boxes refrigerated wherever possible before, during and after

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