

FLEXIBLE COOLING SHEET FOR THE COLD CHAIN

Axorbia Ice Pack is a flexible cooling sheet developed to hold the cold chain through the packing, transport and retail display of seafood and other perishables. It maintains a steady low temperature for a long period and can be frozen to -112°F (-80°C) where required.



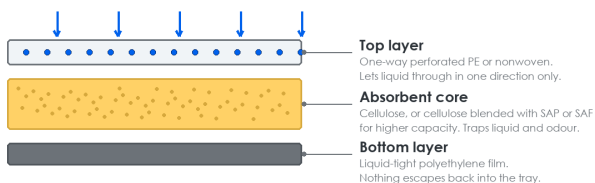
KEY FEATURES

- High cooling capacity
- Freezable and reusable many times over
- Ready to use after about five hours at 0°F (-18°C)
- Non-toxic, and stays flexible even when frozen
- Around 25% more cooling energy than ice
- Clean, presentable pack

HOW THE PAD IS BUILT, AND HOW IT WORKS

PAD STRUCTURE

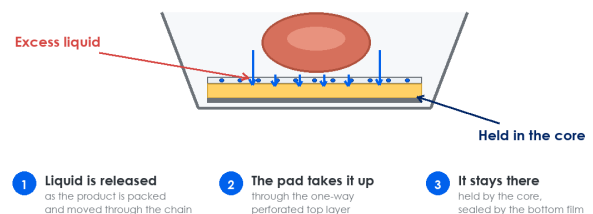
Three layers, each with one job



Available four-sides-open or four-sides-sealed, from 40 ml per pad up to 10,000 ml/m².
Produced under ISO 9001 and BRCGS food safety systems.

HOW IT WORKS

Excess liquid never sits against the product



TECHNICAL SPECIFICATIONS

STANDARD SIZES	14×40 cm, 28×40 cm, 14×20 cm, 28×20 cm
FREEZING	Ready in about five hours at 0 °F (–18 °C)
RANGE	Down to –112 °F (–80 °C) where required
COOLING ENERGY	Around 25% more than the same volume of ice
SUPPLY FORM	On the roll or individually cut
PRINTING	Plain white film, Axorbia pattern, or your own logo
CERTIFICATION	ISO 9001 and BRCGS food safety systems
APPLICATIONS	Meat, fish, fruit, pharmaceuticals and other perishables in transit

MADE TO ORDER

Sizes, absorbency capacities and print are produced to specification.

Contact us at info@axorbia.com or (681) 283-2401 to discuss your line.