



Standard Food Systems



Standard food (SF) systems have been designed to work primarily with chilled products that need to be stored and transported at a temperature below 5°C. The SF system is designed for a 24 hour delivery cycle.

We have carried out extensive testing on our temperature control packaging systems in a controlled laboratory environment. These system when used in conjunction with our Chilled Packaging™ coolants have been validated to confirm their performance.

Full test documents detailing the test method, box performance and packing instructions can be supplied on request.

Standard food systems are available in a variety of sizes and consist of an 0201 double wall outer carton and a three part foam liner set, the foam liner set is produced from a specially constructed 13mm low density polyethylene foam insulation.

The Benefits:

- Inexpensive postal costs compared with dedicated refrigerated vehicles
- Equal performance to the less environmentally friendly polystyrene equivalents
- Supplied flat packed to save on storage space
- Quick and easy to assemble
- Reusable, wipe clean, moisture resistant insulated liner
- Excellent impact protection
- Cartons can be printed with your own branding
- Produced from 100% recyclable materials
- The system can be fully recycled (www.recyclepefoam.co.uk)
- Keeps chilled foods below +8°C for at least 24 hours (when using Chilled Packaging™ Gel or Ice Packs)

Visit us on the Web at:
www.chilledpackaging.co.uk



Bracknell House
Pywell Road
Willow Brook Ind Est
Corby
NN17 5XJ

T: 01536 204080
F: 01536 266511
E: info@chilledpackaging.co.uk
W: www.chilledpackaging.co.uk

A Chilled Packaging™ Standard Food temperature controlled system, validated by an independent laboratory and designed to keep your products chilled below +8°C for at least 24hrs. The standard food systems are designed to alleviate expensive chilled transportation costs, by providing a 24hr validated postal system, often opening new routes to market for your chilled products, once thought too costly to transport.

All of our Standard Food Systems (SF) are considered environmentally friendly, utilising recycled materials, in addition to 100% of the system components being recyclable through your normal recycled waste collections (Please check with your local authority for collections of LDPE products)

The Standard Food System comprises of the following components:

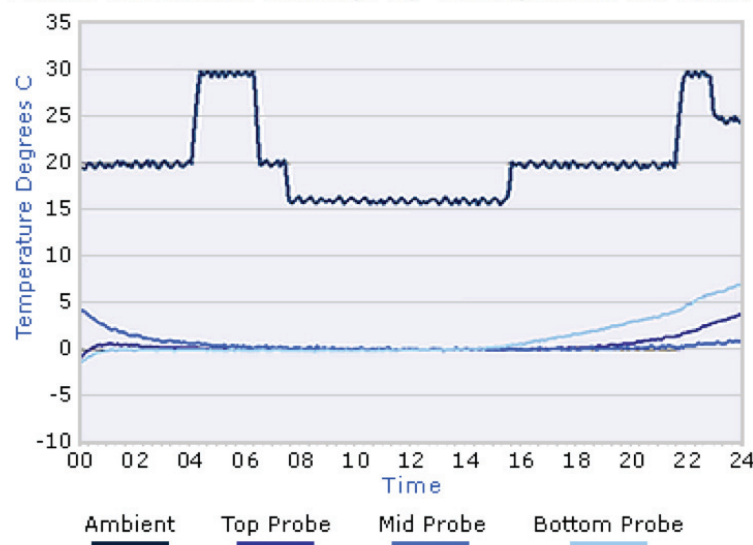
SF Liner:

A three part 13mm LDPE foam liner insert, designed to keep your products below +8°C for at least 24hrs. The LDPE liner is produced utilising recycled content and in itself is 100% recyclable.

SF Carton:

A double wall carton produced with a white outer liner and a brown inside liner, utilising recycled materials which are 100% recyclable.

Example of a Standard Food Box (SF19) - Tested against a 24 hour summer ramp



Standard Food Product Range

Product Code	Length	Width	Height	Max. Volumetric Weight	Recommended No. Gel/Ice Packs
SF-3 System	174mm	127mm	205mm	3Kg	2 x GP500-1 or GP500-2
SF-6 System	369mm	179mm	150mm	6Kg	4 x GP500-1 or GP500-2
SF-12 System	374mm	284mm	205mm	12Kg	5 x GP500-1 or 2 / IP450-18
SF-15 System	564mm	334mm	150mm	15Kg	6 x GP500-1 or 2 / IP450-18
SF-22 System	454mm	284mm	310mm	22Kg	8 x GP500-1 or 2 / IP450-18
SF-25 System	564mm	334mm	234mm	25Kg	8 x GP500-1 or 2 / IP450-18

† All sizes are internal dimensions