

A Simple Guide to Using Ice Packs More Effectively

If you run a food delivery business or pharmaceutical company whereby you ship temperature sensitive products, you will want to make sure that your products arrive fresh, cold and in good condition to their recipients. That's why it's worth your time and effort to invest in high-quality ice packs for your packaging and shipping requirements. But you also need to know how to use them properly so they can effectively preserve the goods you want to deliver, especially if you're sending dairy products, perishables, poultry, meat, seafood, frozen and fresh foods, vegetables, fruits, ready-made meals and pharmaceutical type products. Proper use will ensure the safety of the food and pharmaceuticals you're delivering.

Where do you start? Here's a guide for using ice packs more effectively:

Choose the right ice packs

Keeping your temperature-sensitive goods cold and in good state starts with selecting the right packaging. [Gel ice packs](#) are convenient because they are used when frozen and they guarantee sufficient coldness throughout transport. Apply the ice packs together with the goods you are shipping to maintain the appropriate temperature, quality and freshness of the goods you are shipping.

Invest in a blast freezer

Sometimes, you may have many food or other temperature sensitive items to deliver within a short period of time that you may not have adequate amount of frozen gel ice packs readily available. In that case, you might want to use a blast freezer to freeze them efficiently and quickly so you can apply the frozen ice packs to your goods as soon as possible.

Precondition the gel packs

Gel ice packs can be used to keep your goods in the right cold temperature during packaging and shipping. They can also be used during a power outage in preserving your temperature sensitive products. They can be reused for as long as they are in good condition and the bag has not been punctured. You should also make sure that you follow the best procedures for freezing to prolong their service life. That means ensuring that they are properly positioned to accommodate as much cold air as possible. They should also be separated using racks or trolleys instead of stacking them on top of each other, as this will minimise the amount of surface that is exposed to the cold air.

It's also advisable to ensure proper circulation within the freezer and not opening the freezer doors often, so you can preserve the cold. Knowing the optimum cooling times of the gel ice packs can also help when discerning how cold they should be!