

# HANDLING SUPERFROZEN SEAFOOD

## Guide for Distributors



### RECEIPT & STORAGE

Immediately open cases and place product into your SuperFreezer.

### HANDLING

Always wear gloves always when handling Dry Ice or SuperFrozen seafood.

### SHIPPING

- Prepare Styrofoam Box (eg. Salmon box)
- Take SuperFrozen fish from chest freezer and weigh.
- Place in styro with 3-5lbs Dry Ice.
- Tape the lid joint to create a sealed thermal barrier.
- Deliver within 6 hours

### BASIC PRECAUTIONS

- Do NOT use ice packs, gel packs or wet ice instead of dry ice. They are **TOO WARM!** SuperFrozen product is -76°F.
- You need about 3lbs of dry ice within 6 hours delivery.
- If packed with dry ice and sealed, you don't need a refrigerated truck for delivery.

Uoriki Fresh Inc

401 Penhorn Avenue #6

Secaucus, NJ 07094

Tel(201)537-0306

[www.minus76.com](http://www.minus76.com)