

Flex-Ice™

Flex-Ice™ cooling elements maintain the quality of temperature-sensitive products during transport. Their unique cell structure ensure optimal flexibility and enable you to cut the elements to any desired size. Flex-Ice™ comprises a sheet of plastic foil, water-absorbent polymer and a layer of water-permeable, non-woven fabric. Simply immerse your Flex-Ice™ cooling element in water for 10 minutes, place in the freezer for 12 hours, and its ready for use. Flex-Ice™ can also be used as a “hot pack” by heating the filled elements in the microwave. It retains heat longer than comparable products.



Flex-Ice™ can be used for the following applications:

- Cooling of vegetables, fresh fruit and cut flowers.
- Temporary cooling of food and fresh fish.
- Optimal temperature control of medicines and medical preparations.
- As a cooling element for consumer applications.
- Cooling or heating hospital patients.
- Treatment of wounds and injuries in people and animals.



Flex-Ice™ benefits

- Reduces or replaces the use wet ice in fresh or live food packaging.
- Improves temperature control during transport.
- Absorbs and retains unwanted fluids.
- Preserves the colour and structure of perishable products.
- Helps to maintain uniform humidity in packaging.
- Extremely compact size with impressive cooling power.
- Low transport costs.



Migration testing on Flex-Ice complies with the requirements of Regulation (EU) No 10/2011 (including amendments) pertaining to plastic materials and articles intended to come into contact with food. Intertek Test Report RE33069A, dated 13 November, 2020.“

Flex-Ice is a Flexpack product

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