



DRY ICE FROZEN FOOD PACKING CHART

Based on commodity temperature of 0° F and summer ambient temperatures of +75° to +100° F. For lower outside ambient temperatures, reduce the Dry Ice load amounts shown on the chart by the following factors:

0° to +49° F - CHART AMOUNTS LESS 30% +50° TO +74° F - CHART AMOUNT LESS 10%

AMOUNT OF DRY ICE TO CARRY

QUANTITY OF FROZEN FOOD IN RETAIL PACKAGES OR WRAPPED

Amount of Frozen Food	APPROXIMATE FROZEN FOOD HOLDING TIMES		
	10 Pounds Dry Ice	25 Pounds Dry Ice	50 Pounds Dry Ice
1-6 Pounds	36 - 48 Hours	72 - 96 Hours	5 - 7 Days
12 Pounds	18 - 24 Hours	45 - 60 Hours	4 - 5 Days
18 Pounds	12 - 18 Hours	30 - 45 Hours	3 - 4 Days
24 Pounds	8 - 12 Hours	20 - 30 Hours	2 - 3 Days

DRY ICE IS EXTREMELY COLD -109° F

DO NOT taste or touch with bare hands (use insulated gloves).

DO NOT confine in stoppered bottles or closed containers.

DO NOT enter poorly ventilated areas where used or stored.