

## Oregon State Farm to Freezer Q&A

*Matthew Lawrence:*

1. Have any of you tried gel pack ice instead of or in addition to dry ice? Thoughts on its efficacy?

Yes and I got tired of products arriving not frozen. I don't think it is a realistic option at all unless you use Styrofoam and then only on certain non-grind products with a lot of it and next day delivery. Dry ice is more effective and cost efficient.

2. Do any of you have insurance or policy in place in case a customer gets injured by dry ice? Does that safe handling instructions usually prevent that? Has it ever been an issue for you?

I would have to ask our insurance agent if our policies cover this. We do have shipping listed as an activity of distribution and our commercial liability policy does cover distribution. It has not been an issue to date for us.

3. If you could each send me again your box and insulation suppliers (if they are willing to have their info. published) and your piece price for each of those two things.

Anchor packaging for boxes and shipping tape.

We pay \$0.96 per box for our 12 by 12 by 12 and \$1.28 for 12 x 12 x 24 boxes. Our 12 x 12 x 12 liners cost us \$6.75 delivered and our 12 x 12 x 24 cost us \$12.67 delivered to us.

Matthew Lawrence, [Marble Creek Farmstead](#), Sylcagua, AL  
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*Brian Brozovic:*

1. Tried gel packs, does not stay cold enough long enough, no go!
2. No special policy in place for that specific issue, but we are insured. I have been thinking about a safe handling brochure for awhile now and today was the catalyst I needed to pull the trigger on that. I'm sure our insurance company would appreciate it.
3. Box – Tharco, Insulated Styrofoam Cooler – Aqua-Pak Styro Containers Ltd.

Brian Brozovic

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*Adrienne Larrew:*

1. We haven't tried gel packs. I always looked at them as another roast or whole chicken (just a big chunk of frozen meat). I have been tempted to try them for our

Colorado only deliveries. Although I wouldn't risk it right now. We are packing every order for an extra day in transit just in case UPS is overwhelmed and delayed.

2. Our strapping tape across the top of the box warns the customer that there is dry ice inside. We do not have a special insurance policy.
3. Cube boxes in 10-12-14-16 sizes from Colorado Industrial Packaging. Just found out that Packaging Suppliers of America, out of Denver, has better pricing.
  - a. The chart below does NOT include freight for the liners. It is variable based on quantity of pallets purchased. Recyclable liners from MP Global in NE.

| Box          | Cubic Inches | Liner  | \$/Cu In  | Box    | Ttl Cost | Liners per pallet |
|--------------|--------------|--------|-----------|--------|----------|-------------------|
| 10 x 10 x 10 | 1000         | \$1.55 | \$0.00155 | \$0.76 | \$2.31   | 245               |
| 12 x 12 x 12 | 1728         | \$2.30 | \$0.00133 | \$0.79 | \$3.09   | 170               |
| 14 x 14 x 14 | 2744         | \$3.22 | \$0.00117 | \$1.14 | \$4.36   | 110               |
| 16 x 16 x 16 | 4096         | \$4.31 | \$0.00105 | \$1.39 | \$5.70   | 75                |

Thanks again! Best of luck to everyone. Be well!

*Adrienne Larrew*

Corner Post Meats

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

Looking for **sustainable packaging solutions** for delivering/shipping meat? These manufacturers have been recommended by meat producers:

[Insulated Products Corp](#)

[KodiaKooler](#)

[MPGlobal](#)

[Periwrap](#)

[TemperPack](#)

I know we did not cover everything about shipping meat in this short webinar. So here are a couple other courses to learn about how to ship meat/perishable products. I have not taken them, so I cannot attest to their quality. However, it is extremely generous of these brands to offer up their expertise for free.

Alderspring Ranch- [Shipping in 5 Days](#)

GrazeU (from GrazeCart): [Perishable Shipping Launchpad](#)

And finally, if you aren't a member of the NMPAN listserv on Google Groups, consider joining it. We have over 1,500 members now, it's totally free, and you can connect to producers, processors, meat scientists, consultants and more in the niche meat supply chain. While it is not production focused, you will still probably get a lot of value out of it. Follow this link to apply to join the group and see the archive of previous discussions- <https://groups.google.com/forum/?hl=en#!forum/nmpan>

kindly,

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