






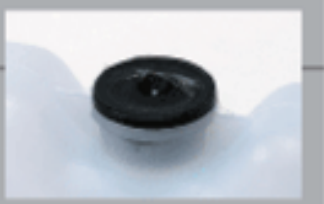
The temperature type of the Cold Gel Pack

Six temperature grades are available, from a melting point of 0°C to -25°C, enabling a wide range of temperature control.

The temperature type of the Cold Gel Pack		0°C	-5°C	-11°C	-15°C	-21°C	-25°C
Identification with the color of the Cold gel Pack		 Blue	 Blue (Black cap)	 Green	 Yellow (Yellow cap)	 Red	 Yellow
The necessary freezing temperature of the refrigerator (°C)		-10°C or under	-15°C or under	-21°C or under	-25°C or under	-31°C or under	-35°C or under
The latent heat of melting (kj/kg)		314	314	272	293	230	230
The melting point (°C)		0	-3	-11	-15	-21	-24
The specific gravity		1.00	1.05	1.14	1.05	1.15	1.11
The specific heat	at a temperature of the melting point or above	0.95	0.92	0.81	0.90	0.79	0.84
	at a temperature of the melting point or below	0.50	0.56	0.56	0.41	0.55	0.60
The expansion rate after pre-cooling (%)		10.0	10.9	10.8	8.7	7.5	5.0
pH		7	6	6	6	6	6

The cap of -5°C

You can discriminate between the type of 0°C and -5°C.



The cap of -15°C

You can discriminate between the type of -15°C and -25°C.



DATA ▶

Cold storage test of ice cream

The data on the temperature of the ice cream which were pre-cooled to -25°C and put into the Neoace and covered with the -25°C type Cold Gel Pack on it at ambient temperature of 35°C.

