



SOUTH AUSTRALIAN FREIGHT COUNCIL



SAFC Cold Chain & Quality Forum

# Go With The Flow

## A Practical Demonstration of Beluga Ice™ a Form of Pumpable Ice Technology

WHEN: Monday 29 March 2010

VENUE: SA Food Centre (Regency International Centre)

Beluga Ice™ is a sub-zero suspension of microscopic particles of ice in either freshwater or seawater, and is used for rapid postharvest cooling of fish and other primary produce.

Cooling is very rapid and efficient as the phase change from solid ice particle to liquid water is almost instantaneous on contact with the surface to be chilled.

Because ice is a liquid it completely surrounds the product, in contrast to ice slurry and flake ice where there are gaps in ice coverage filled with water or air.

**More rapid cooling means a better quality product and longer shelf life.**

**Who Should Attend:** Industry and Government Practitioners involved in Cold Chain Logistics (producers, exporters, freight forwarders, trucking industry, scientists, logisticians and other interested people).

**Date:** Monday 29 March 2010  
3:00pm – 5:00pm  
(1hr presentations, 1hr networking and inspection of exhibit)

**Location:** SA Food Centre, Regency International Centre (Training Rooms)  
Days Rd, Regency Park

**Cost:** Free of Charge, including Afternoon Tea

**RSVP:** Register your interest early at [safcadmin@flindersports.com.au](mailto:safcadmin@flindersports.com.au)  
Or (08) 8447 0688

# COOL!