

# Comparison Trial of Containers With and Without ETL



Trial From Factory

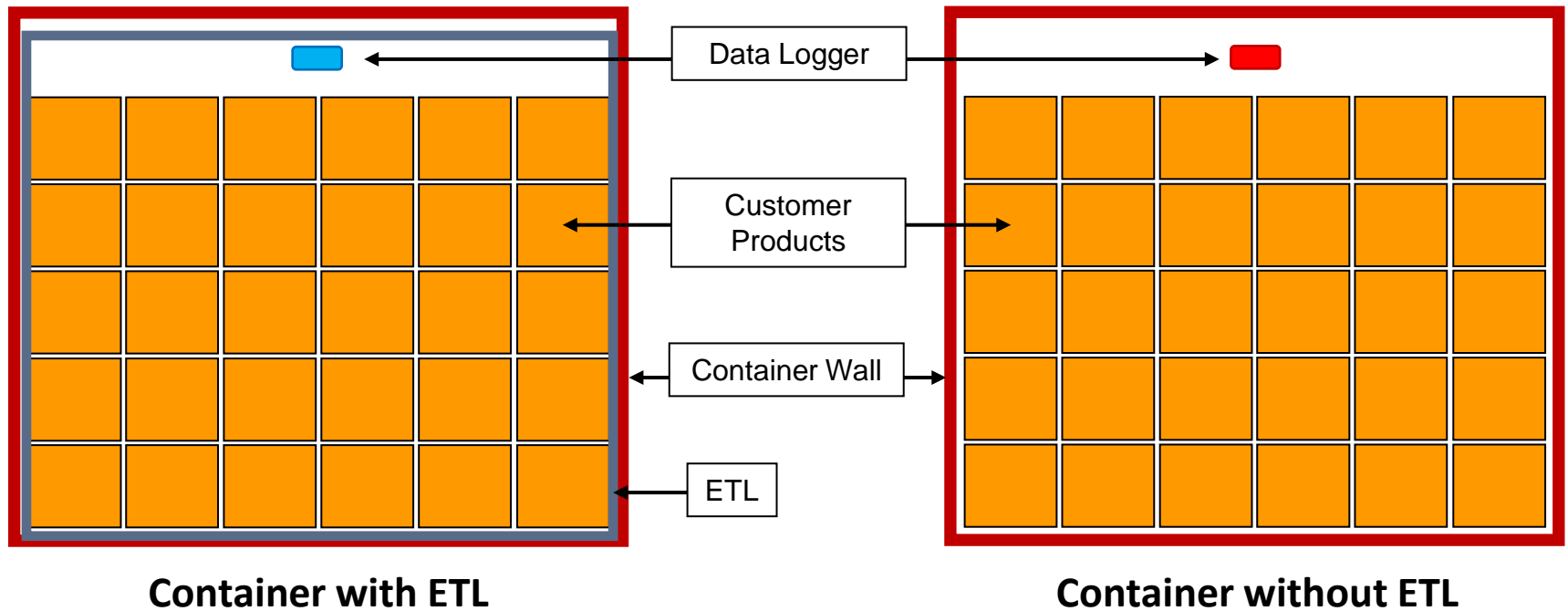
**Product: Food Emulsifier**

From: Port Klang (Malaysia)

Destination: Jakarta (Indonesia)

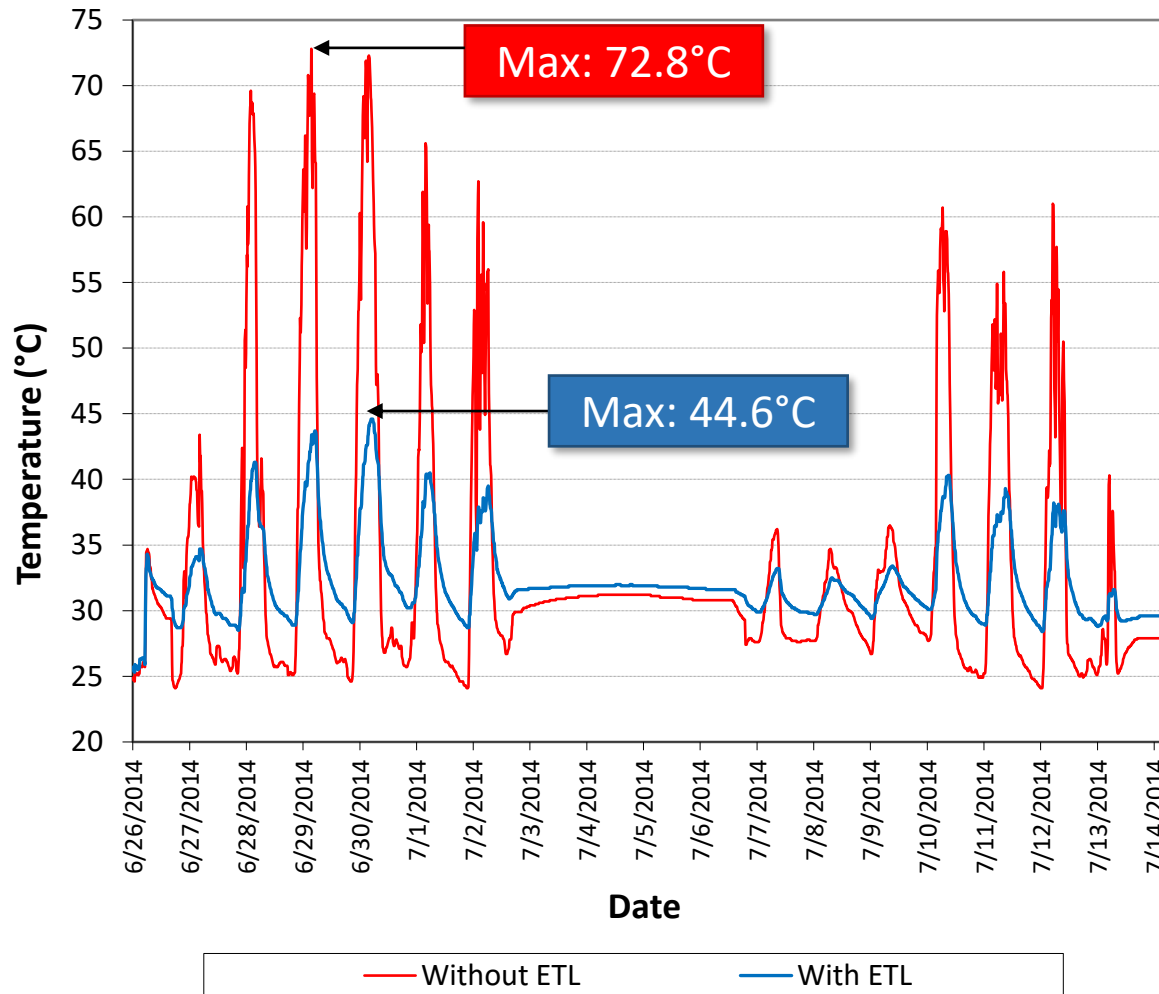
Date: 26 June – 14 July 2014

# Location of Temperature Data Loggers



Containers with and without ETL were each loaded with bags filled with food emulsifier and the temperature data loggers were placed at the top area inside the containers. Both containers were sent side by side to the same destination.

## Comparison of Temperatures In Containers With and Without ETL



## Conclusion

The use of ETL is able to effectively reduce temperature spikes or fluctuations inside the container by means of high reflective enclosed air spaces.

The maximum temperature for container without ETL is 72.8°C whereas container with ETL is only 44.6°C .

The product melting point given is 47°C. Therefore, the product placed in the container with ETL will not face melting problem.