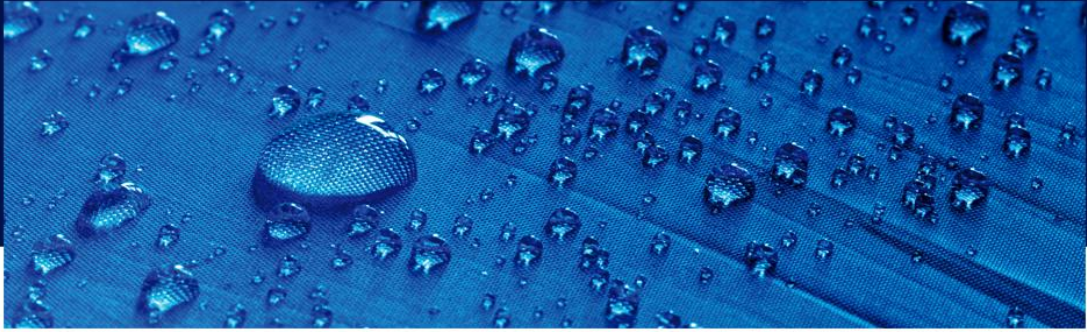




food & beverage logistics

TRANSPORT IS OUR BUSINESS - A DIVISION OF THE A. HARTRODT GROUP



„Dry Bags“ – Humidity Absorber

As a result of high temperature variations between inside and outside the container, contingent on extreme climatic fluctuations depending on the transport route, humidity can accrue. Therefore food and beverage logistics use Dry Bags to protect your cargo. Those bags reduce the risk of damages due to humidity.

What are Dry Bags?

- ✓ Dry Bags are developed in order to neutralize condensate formation inside the container.
- ✓ Dry Bags have a great power of absorption. They are able to absorb until 4 times its original weight.
- ✓ To protect your goods from humidity falling from roof and to avoid rust or unstuck labels of wine bottles.
- ✓ Our Dry Bags are really easy to install. You have to pass the chain off Dry Bags inside upper lashing rings by one hook and then the chain is vertically falling along the container side.

Recommendation:

20ft Container: 5 chains of 6 bags

40ft Container: 10 chains of 6 bags

For very long transport routes and/or very sensitive products regarding humidity, we recommend you to double quantities.



For further information or enquiries, please do not hesitate to contact us.