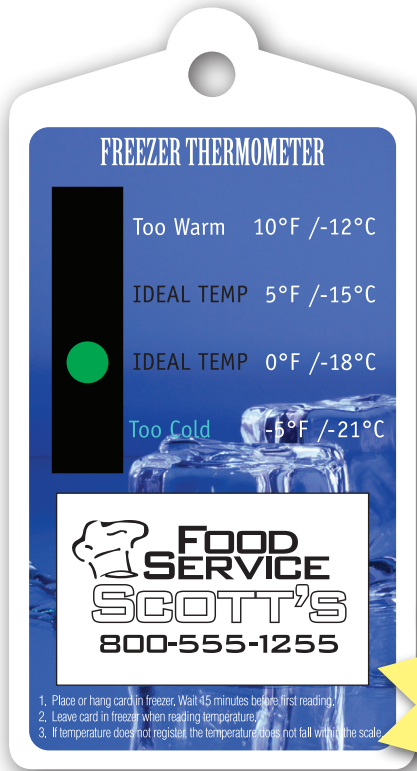


I08FR FREEZER THERMOMETER CARD

Educate Consumers on Saving Energy in the Home.

Saving energy saves \$\$\$!



USDA Important to verify that freezer is 0°F or below to reduce food borne illness.

Markets:

- Energy Conservation Programs
- Home Heating and Air Contractors
- Food Service Companies
- Utility Companies

Features:

- Monitors freezer temperature to prevent food spoilage and maximize energy efficiency.

Description:

I08FR Freezer thermometer plastic card. Includes custom imprint with four event thermometer applied to front. Adhesive strip with release liner on back.

Specifications:

Overall Product Size: 2-1/8"w x 4"H x .020"
 Imprint Area Size: 1-7/16"w x 3/4"H
 Imprint on front
 Temperature: - 5 to 10°F / -21 to -12°C
 Weight: 9 lbs./M

Pricing:

Qty./Item	250	500	1000	2500	5000
I08FR	\$1.49	\$1.24	\$1.16	\$1.04	\$.95
Price includes a one color imprint					5R

Other Charges:

Qty./Item	250	500	1000	2500	5000
Additional colors/imprint	\$.44	\$.30	\$.23	\$.20	\$.19
					5T

Set up/Copy Charge: \$31.25v

PMS Color Match Charge: \$25.00v

Production: 7-10 working days from art/order approval

DID YOU KNOW—

77% of adults say they know how to handle food yet most don't know they have a one in four chance of contracting a food borne illness.¹

Keeping a constant refrigerator temperature of 40°F or below is one of the most effective ways to reduce the risk of food borne illness. Use an appliance thermometer to be sure the temperature is consistently 40°F or below. The freezer temperature should be 0°F or below.²

¹Partnership for Food Safety 11.02.06 Press Release

²Partnership for Food Safety 7.15.07 Chill Rules