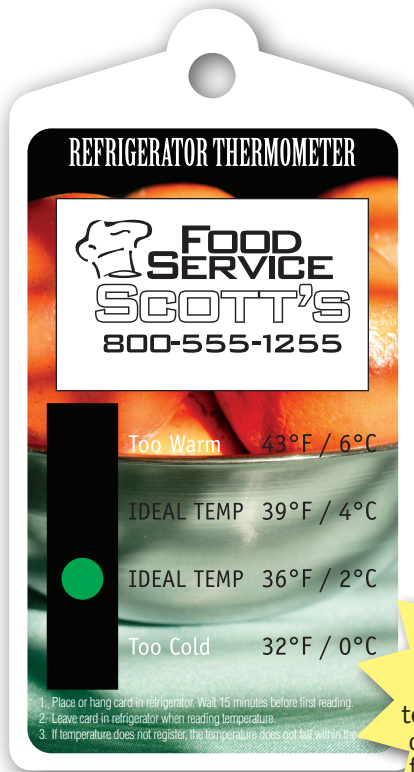


# I08R REFRIGERATOR THERMOMETER CARD

Educate Consumers on Saving Energy in the Home.

Saving energy saves \$\$\$ !



USDA Important to verify that refrigerator temperature is 40°F or below to reduce food borne illness.

## Markets:

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

## Features:

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

## Description:

**I08R** Refrigerator thermometer plastic card. Includes custom imprint and four event thermometer applied to front. Adhesive strip with release liner on back.

## Specifications:

Overall Product Size:	2-1/8"w × 4"H × .020"
Imprint Area Size:	1-7/16"w × 3/4"H
	Imprint on front
Temperature:	32-43°F / 0-6°C
Weight:	9 lbs./M

## Pricing:

Qty./Item	250	500	1000	2500	5000
<b>I08R</b>	\$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 Change: \$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.<sup>1</sup>

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.<sup>2</sup>

<sup>1</sup>Partnership for Food Safety 11.02.06 Press Release

<sup>2</sup>Partnership for Food Safety 7.15.07 Chill Rules