

Huntsman Products Help Developing Countries Maintain Food Industry ‘Cold Chain’

Huntsman insulation products play a critical role in the food supply chain, typically known in the industry as the “Cold Chain,” keeping products continuously protected at the right temperature during transport, processing, distribution and at the various stages of storage until final consumption.

The use of Insulated metal panels, known as IMPs, made with a polyurethane foam core and steel faces, is helping developing countries in South America improve the “Cold Chain” and enhance the world’s food supply. Brazil, one of the world’s largest beef and chicken exporting countries, has led the growth of the IMP industry in South America. “Overall, the IMP industry in South America has grown close to 30 percent a year over the last five years,” notes Rodolfo Kaufmann, Business Manager for Polyurethane Rigid Foam Systems.

Huntsman provides various chemicals that are processed in an injection machine and transformed into rigid foam in a continuous lamination process between two steel faces. The final product, the insulated metal panel, shows superb thermal properties.

The industry has quickly adopted IMPs as the standard building product for cold storage. The end uses of IMPs also include various types of temperature-controlled buildings, such as factories, warehouses, retail stores and airports.

“Due to their insulation properties, light weight and ease of installation, IMPs are replacing alternative insulation products in South America,” Kaufmann adds. “IMPs combine functionality with the benefit of energy conservation, while at the same time providing a great deal of design options to architects and engineers.”