



Aladdin Temp-Rite® TRAY DELIVERY SYSTEM PERFORMANCE TEST

- Froot Jooce® 100% Frozen Juice was tested on several Aladdin Temp-Rite® tray delivery systems. Temperature changes and quality photos were taken at the start of the test and at intervals throughout the 75 minute test period to imitate meal delivery service in the actual care setting.
- All tray delivery system scenarios maintained safe Froot Jooce® product temperatures.

Quality Measures were arbitrarily set as follows:
Good = 95- 100% Frozen
Fair = 80 - 95% Frozen
Poor = < 80% Frozen

Froot Jooce™
Cup Directly
on Tray



	30min	45min	60min	75min
Avg Temp Loss <small>temp change compounds thru test</small>	14.3°	16.8°	18.1°	18.9°
Product Quality	Good	Fair	Poor	Poor
Time-lapsed Product Image				

Froot Jooce™
in Allure® 5oz
Round Insulated
Bowl



	30min	45min	60min	75min
Avg Temp Loss <small>temp change compounds thru test</small>	11.6°	14.1°	14.7°	15.7°
Product Quality	Good	Good	Good	Good
Time-lapsed Product Image				

Froot Jooce™
on Ready Chill®
Cold Base for
7" Plates*



	30min	45min	60min	75min
Avg Temp Loss <small>temp change compounds thru test</small>	12.5°	15.7°	18.4°	16.9°
Product Quality	Good	Good	Good	Good
Time-lapsed Product Image				

Froot Jooce™
on Ready Chill®
Cold Base for
7" Plates*
w/Dome 7 3/4"
Entrée Cold*



	30min	45min	60min	75min
Avg Temp Loss <small>temp change compounds thru test</small>	9.5°	12.5°	14.7°	16.4°
Product Quality	Good	Good	Good	Good
Time-lapsed Product Image				

*Similar results expected if using Ready Chill Cold Base for 9" Plates with and without Essence™ Clear Dome for 9" Entrees Cold

Items to consider when deciding which Aladdin Temp-Rite® Tray Delivery System to use with Froot Jooce™ 100% Frozen Juice:

- Time from kitchen to patient/resident.
- Product quality desired at time of tray presentation and/or time of consumption.
- Patient/resident order of consumption. Do they?:
 "Save the best for last"
 "Life is short, eat dessert first!"