

Another Study Asks... Are You Selling Contaminated Ice to Your Customers?

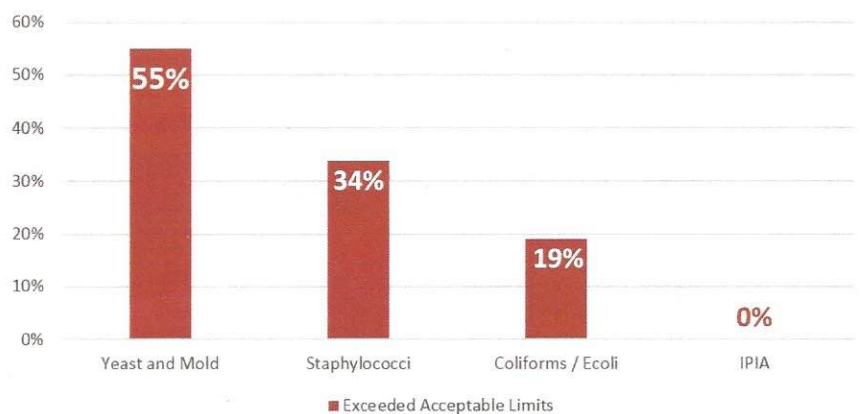
The latest and most comprehensive study to ever look at the safety of packaged ice has been published in California. The study compared packaged ice produced by members of the International Packaged Ice Association to those who manufacture ice without the industry-leading IPIA standards. This study definitively shows that consumers are at risk due to the amount of packaged ice produced by non-IPIA retailers in California that was found to have unsatisfactory levels of contamination.



Look for the IPIA Label When Purchasing Ice

“Overall, the on-site packaged ice samples showed poorer microbiological quality than the manufactured and ISB ice, which may be attributed to contamination from the environment and food handlers, as well as lack of quality controls using the PIQCS or other processing standards.” – California State Polytechnic University, Pomona, CA

Ice Produced On-Site Often Exceeds Acceptable Levels of Contamination



All Major Studies on Ice Safety Have Shown Frequent Contamination in Ice Produced at Retail Locations

CAL POLY STUDY: BY THE NUMBERS

The latest findings from the study conducted by California State Polytechnic University demonstrate troubling findings about the quality of packaged ice produced at many retail locations:

- ▶ **56%** The amount of on-site packaged ice samples that were shown to be positive for yeasts/molds growth.
- ▶ **19%** The number of packaged ice samples produced on-site that did not meet the IPIA/PIQCS microbiological limit at 500 total plate counts (TPC) per ml and absence of coliform/E. coli.
- ▶ **34%** The number of non-IPIA packaged ice samples in which Staphylococci (the source of staph infections) was identified, which most likely implies contamination by the packaging workers.
- ▶ **100%** All bags manufactured by the IPIA showed consistently acceptable rates.

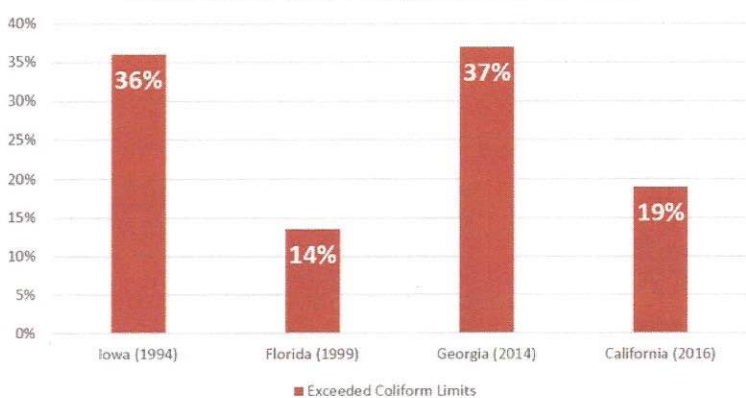
One in five bags of non-IPIA ice was found to have unsafe levels of contamination



HIGHLIGHTS OF PREVIOUS STUDIES

Confirming the findings of the recent study in California on the poor quality of packaged ice that is produced on-site at retail locations, a series of other academic studies have shown similar results. Indeed, researchers have routinely found that packaged ice that is not produced in compliance with the IPIA's industry-leading Packaged Ice Quality Control Standards have unacceptable levels of contamination.

Recent Studies Show Packaged Ice Contamination



- ▶ A 1991 study in Iowa showed 8 samples (36%) exceeding the TPC limit, 15 (68%) with positive coliforms, and 13 (59%) with positive mold species. All of the unsatisfactory samples did not comply with the IPIA's PIQCS guideline.
- ▶ The analysis of ice quality in Florida reported in 1999 showed positive coliforms in 13.5% of on-site packaged ice and only 3.6% of manufactured ice.
- ▶ A recent study in Georgia showed that manufactured ice had much better microbiological and chemical qualities as compared to the on-site packaged ice from retail stores and vending machines.