



Your grass-fed beef is here!

Now it's time to get your meat into the freezer and recycle the packaging.

Please follow these instructions.

1. **Remove the cooler lid.** Inside you will find a **plastic bag labeled DRY ICE** sitting on top of a layer of brown newsprint.
2. **Remove the DRY ICE bag with gloves or a towel and put it in a well-ventilated area, safe from pets and children.** If your bag is empty, don't worry. That means your dry ice did its job and fully sublimated during transit.

PLEASE BE CAREFUL WITH DRY ICE

Dry ice is CO₂ frozen at -109°F. Brrr, that's cold enough to burn! As it sublimates or "melts," it gradually releases CO₂ into the air.

- ✓ **Do not touch dry ice with your bare skin.**
- ✓ **Do not eat dry ice.**
- ✓ **Do not leave dry ice in an airtight space, such as a freezer.**
- ✓ **Do not flush dry ice down the toilet or rinse it down your sink.**

3. **Put your frozen beef directly into your freezer.** This is the fun part! Meat is vacuum sealed, flash frozen, and stored at -10°F prior to shipping. With 1- or 2-day transit, your meat should arrive at a temperature below 40°F. It may be hard or very slightly soft to the touch.
4. **Dissolve the cooler your beef came in. (It's made of cornstarch!)** This part is fun, too! Remove the cooler panels from their plastic wrapping and put the panels in your sink. Run warm water over them and rinse them down the drain. Here's a video: <https://www.greencellfoam.com/disposal-video>
5. **Recycle the plastic dry ice bag and wrapping according to your local rules.**
6. **Recycle or reuse the cardboard box and newsprint.**

Thank you for ordering our beef sampler box.

Please call Jim at 479-790-4295 with any questions or feedback about your shipment.