

RMT cooler bags support smarter inflight service

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Richard Tuttle, Founder and CEO, RMT Global Partners

In airline catering, being cool is more than a matter of passenger perception—it is a matter of performance. For inflight service teams managing temperature-sensitive items, dependable cooling supports smoother ground operations and helps ensure products reach passengers as intended. [RMT Global Partners'](#) cooler bags are designed to support these requirements, combining extended cooling performance with a durable, reusable format.

Designed to keep contents cool for up to nine hours, the bags feature dedicated ice-block placement for more consistent temperature control throughout the service cycle. Their 500-plus-use design can also help carriers reduce reliance on disposable alternatives and lower replacement costs.

Designed for more than 500 uses, the bags help airlines reduce waste associated with disposable alternatives while also lowering replacement costs. The reusable format can support daytime service programs, where dependable temperature management and efficient handling are essential.

"Airlines are continually looking for practical ways to strengthen service delivery while making operations more efficient," Richard Tuttle, Founder and CEO of RMT, tells *PAX International*. "Our

cooler bags are designed to support both priorities by providing a durable, reusable solution that helps teams manage temperature-sensitive items with confidence.”



RMT’s customizable cooler bags are engineered for airline catering operations and can keep contents cool for up to nine hours

Beyond standard service programs, the cooler bag also serves as a reliable Plan B when downline catering becomes a challenge, whether a route lacks a caterer, a station experiences operational disruption or a caterer is unable to provide service. Having a dependable cooling solution on hand allows crews to maintain service continuity and protect temperature-sensitive items even when the catering chain encounters unexpected gaps.

The bags have been tested in live airline environments and can be customized with airline branding, allowing carriers to align a functional catering tool with its onboard identity.

“The most effective inflight innovations are often the ones passengers do not see directly,” Tuttle says. “When catering teams have reliable equipment that performs consistently, it helps create the seamless experience passengers do notice.”

For airlines, the value of keeping cool is twofold: consistent temperature control behind the scenes and a polished passenger experience in the cabin. RMT’s reusable cooler bags can help carriers protect both.