



Ordinary Handling Protocol - HP22 Carrying
Temperature Regime Codes of Perishable
Produce

HP22


Revision: 4

Date: 2018-07-09


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Responsible Person:	Senior Cold Chain Specialist (Bernard Henning)
Approver:	General Manager Coastal (Vijan Chetty)
Department:	Operations - Cold Chain

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1. CARRYING TEMPERATURES:

The carrying temperature specified in this document refers to the temperature of the air delivered to the product i.e. the delivery air temperature (DAT). In practice this is also the set point of the thermostat controller. This set point may however be fine-tuned to obtain the specified DAT within the permissible $\pm 0.5^{\circ}\text{C}$ fluctuation.

A maximum fluctuation of $\pm 0.5^{\circ}\text{C}$ in the DAT is permissible. This means that, for a carrying temperature of minus 0.5°C , the DAT may not be colder than minus 1.0°C or warmer than 0.0°C .

2. COLD BLASTS:

When there is a difference of more than 1°C between DAT and RAT, the DAT may be reduced by 0.5°C for 3 hours out of every 6 hours in order to achieve the prescribed carrying temperature. **Special procedures will be issued in writing for certain products such as avocados, mangoes and some stone fruit varieties such as peaches and plums requiring specific DAT/RAT control procedures.**

If a temperature difference of more than 1°C between DAT and RAT persists (chilled cargo) and no reduction in RAT is noted after the DAT was reduced by 0.5°C , the status of the cooling and air systems must be checked. **The PPECB must be informed immediately should the problem persist for 24 hours.**

3. CONTROLLED ATMOSPHERE (CA):

CA Containers or other containers fitted with CA systems must never be ventilated with fresh air while in transit. The fresh air ventilation valves must be in the **“CLOSED”** position.

WARNING: NEVER ENTER OR DO ANY REPAIRS ON A CA CONTAINER UNLESS NORMAL ATMOSPHERE IS REINSTALLED.

4. MODIFIED ATMOSPHERE (MA):

Containers fitted with the “MAX tend” atmosphere control system requires that the fresh air vent cover is in the **open** position at all times to prevent the installed “MAX tend” system from being obstructed.


Special instructions will be issued in writing as part of the official PPECB Carrying Temperature Instructions (CTI) to the Master of a Vessel. Vessels must report on these as part of their daily en-route management.

Warning: Never open any evaporator panel or remove the “MAX tend” equipment from the container, as this will create air leakage from the container, preventing atmosphere control.

5. AFAM+/e-AUTOFRESH/SMARTFRESH:

Please note that all containers that are carried under AFAM+, e-Auto fresh and or SMARTFRESH conditions at sea can only be ventilated as per automatic setting of units and by special arrangements by export and shipping line.

6. PLUM EXPORTS:

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A unique container set point of minus 0.4°C will replace the existing minus 0.5°C to identify plum container more clearly in the terminals and on-board vessels.

7. DUAL TEMPERATURE REGIMES (D): Shipping arrangements:

(i.e. temperature regimes which call for temperature changes after departure from a specific port).

In cases where delays necessitate changes to the initial accepted shipping regime, these must be communicated to the Cargo owner and or Agent by the Shipping Line or Agency. Any changes need to be communicated to PPECB, in order to have instructions amended prior to the vessel's departure.

8. WARMING UP CLAUSE: Cold treatment shipments

After completion of the treatment the temperature set point of the container can be raised.

The following procedure may only be applied once the Master of the Vessel has received specific instructions from the respective Shipping Line/s stating container number/s, final vent setting/s and set point of unit/s to be warmed up.

The temperature set points must be raised to +1.5°C on completion of the treatment, thereafter proceed as follows:

- The temperature set points must be stepped up by 1.5°C increments, but only after the pulp temperatures have stabilized to within 0.5°C of the new set temperature.

9. CHILLED MIXED PRODUCTS:

X + Temperature (carried at a temperature – with vents open)

H + Temperature (carried at a minus temperature – with vents open)

Q + Temperature (carried at a temperature – with vents closed)

U + Temperature (carried at a minus temperature – with vents closed)

Fresh air ventilation


Integral containers	–	15m ³ per hour
Conventional decks	–	Maintain CO ₂ below 0.5%

Take note – in the case of plums being mixed with any other perishable product the vents must always be open

10. CITRUS:

10.1.1 EUN/UKI/IOI SHIPMENTS for container ONLY

- All Oranges, Soft Citrus, Grapefruit and Bearss/Persian/Tahiti lime (*Citrus latifolia*) can be shipped as per below regimes.

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- All Lemons, Key West Indian-, Mexican lime (*Citrus aurantifolia*) and kumquats to be shipped at between C25 and C07 only.
- No change of regime code beyond 24h prior to container loading.
- Container set-point must be maintained for 30 days from time of terminal gate-in check. Thereafter the set-point must be raised to 4.0°C and maintain as such until discharge.
- The PPECB must be informed should the container malfunction or is not able to maintain the setting according to the applicable booking code

EC0 0.0°C/30d 4.0°C

0.0°C (Pulp temperature at time of loading not exceeding 1.2°C); Carry at 0.0°C for 30 days of the voyage. NOTE: 30 days will commence from time of gate-in check at the terminal, thereafter raise the temperature to 4.0°C and maintain until discharged.

ECW0 0.0°C/30d 4.0°C

0.0°C (Pulp temperature at time of loading not exceeding 10°C); Carry at 0.0°C for 30 days of the voyage. NOTE: 30 days will commence from time of gate-in check at the terminal, thereafter raise the temperature to 4.0°C and maintain until discharged.

EC01 minus 1.0°C/30d 4.0°C

minus 1.0°C (Pulp temperature at time of loading not exceeding 0.0°C); Carry at minus 1.0°C for 30 days of the voyage. NOTE: 30 days will commence from time of gate-in check at the terminal, thereafter raise the temperature to 4.0°C and maintain until discharged.

EW01 minus 1.0°C/30d 4.0°C

minus 1.0°C (Pulp temperature at time of loading not exceeding 25°C); Carry at minus 1.0°C for 30 days of the voyage. NOTE: 30 days will commence from time of gate-in check at the terminal, thereafter raise the temperature to 4.0°C and maintain until discharged.

EC2 2.0°C/30d 4.0°C

2.0°C (Pulp temperature at time of loading not exceeding 5.0°C); Carry at 2.0°C for 30 days of the voyage. NOTE: 30 days will commence from time of gate-in check at the terminal, thereafter raise the temperature to 4.0°C and maintain until discharged.

EW2 2.0°C/30d 4.0°C


2.0°C (Pulp temperature at time of loading not exceeding 25°C); Carry at 2.0°C for 30 days of the voyage. NOTE: 30 days will commence from time of gate-in check at the terminal, thereafter raise the temperature to 4.0°C and maintain until discharged.

EC1 1.0°C/30d 4.0°C

1.0°C (Pulp temperature at time of loading not exceeding 4.0°C); Carry at 1.0°C for 30 days of the voyage. NOTE: 30 days will commence from time of gate-in check at the terminal, thereafter raise the temperature to 4.0°C and maintain until discharged.

EW1 1.0°C/30d 4.0°C

1.0°C (Pulp temperature at time of loading not exceeding 25°C); Carry at 1.0°C for 30 days of the voyage. NOTE: 30 days will commence from time of gate-in check at the terminal, thereafter raise the temperature to 4.0°C and maintain until discharged.

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- EC3 3.0°C/30d 4.0°C**
 3.0°C (Pulp temperature at time of loading not exceeding 5.0°C); Carry at 3.0°C for 30 days of the voyage. NOTE: 30 days will commence from time of gate-in check at the terminal, thereafter raise the temperature to 4.0°C and maintain until discharged.
- EC35 3.5°C/30d 4.0°C**
 3.5°C (Pulp temperature at time of loading not exceeding 5.5°C); Carry at 3.5°C for 30 days of the voyage. NOTE: 30 days will commence from time of gate-in check at the terminal, thereafter raise the temperature to 4.0°C and maintain until discharged.
- EC4 4.0°C/30d 4.0°C**
 4.0°C (Pulp temperature at time of loading not exceeding 6.0°C); Carry at 4.0°C for 30 days of the voyage. NOTE: 30 days will commence from time of gate-in check at the terminal, thereafter raise the temperature to 4.0°C and maintain until discharged.

10.1.2 EUN/UKI/IOI SHIPMENTS for Specialized Refrigerated Vessels ONLY

- EW01 minus 1.0°C/19d**
 minus 1.0°C (maximum pulp temperature at loading 25°C; Carry at minus 1.0°C for a minimum of 19 voyage days.
- ECW0 0.0°C/21d**
 0.0°C (maximum pulp temperature at loading 10°C; Carry at 0.0°C for a minimum of 21 voyage days.
- EW1 1.0°C/23d**
 1.0°C (maximum pulp temperature at loading 25°C; Carry at 1.0°C for a minimum of 23 voyage days.
- EW2 2.0°C/25d**
 2.0°C (maximum pulp temperature at loading 25°C; Carry at 2.0°C for a minimum of 25 voyage days.
- EC1 1.0°C**
 1.0°C, Carry at 1.0°C for the full duration of the voyage
- EC2 2.0°C**
 2.0°C, Carry at 2.0°C for the full duration of the voyage
- EC0 0.0°C**
 0.0°C, Carry at 0.0°C for the full duration of the voyage
- EC01 minus 1.0°C**
 minus 1.0°C, Carry at minus 1.0°C for the full duration of the voyage

10.2 FOR NON EU SHIPMENTS ONLY

- C00 0.0°C**
 Carry at 0.0°C for the full duration of the voyage.



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- C01** **1.0°C**
Carry at 1.0°C for the full duration of the voyage.
- C02** **2.0°C**
Carry at 2.0°C for the full duration of the voyage.
- C25** **2.5°C**
Carry at 2.5°C for the full duration of the voyage.
- C03** **3.0°C**
Carry at 3.0°C for the full duration of the voyage.
- C35** **3.5°C**
Carry at 3.5°C for the full duration of the voyage.
- C04** **4.0°C**
Carry at 4.0°C for the full duration of the voyage.
- C45** **4.5°C**
Carry at 4.5°C for the full duration of the voyage.
- C05** **5.0°C**
Carry at 5.0°C for the full duration of the voyage.
- C55** **5.5°C**
Carry at 5.5°C for the full duration of the voyage.
- C06** **6.0°C**
Carry at 6.0°C for the full duration of the voyage.
- C65** **6.5°C**
Carry at 6.5°C for the full duration of the voyage.
- C07** **7.0°C**
Carry at 7.0°C for the full duration of the voyage.
- C75** **7.5°C**
Carry at 7.5°C for the full duration of the voyage.
- C08** **8.0°C**
Carry at 8.0°C for the full duration of the voyage.
- C09** **9.0°C**
Carry at 9.0°C for the full duration of the voyage.
- C10** **10.0°C**
Carry at 10.0°C for the full duration of the voyage.
- C11** **11.0°C**
Carry at 11.0°C for the full duration of the voyage.

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- C12 12.0°C**
Carry at 12.0°C for the full duration of the voyage.
- C13 13.0°C**
Carry at 13.0°C for the full duration of the voyage.
- C16 16°C**
Carry at 16°C for the full duration of the voyage.
- CD1 10°C/5d 3.5°C**
Carry at 10°C; 5 days after departure, lower the temperature to 3.5°C and maintain until discharge.
- CAD1 10°C/5d 3.5°C**
Carry at 10°C; 5 days after departure, lower the temperature to 3.5°C and maintain until discharge.
- CD2 10°C/10d 3.5°C**
Carry at 10°C; 10 days after departure, lower the temperature to 3.5°C and maintain until discharge
- CAD2 10°C/10d 3.5°C**
Carry at 10°C; 10 days after departure, lower the temperature to 3.5°C and maintain until discharge
- CDX Optional Code (Via T13 dispensation route for Non EU destinations only)**
- Please be advised that PPECB will allocate the booking codes, CDX, CDX1, 2, 3 etc. at the time of dispensation sign off, the client will then have to use this allocated code when a booking is made with PPECB and the Shipping Line. The CDX, CDX 1/2/3 etc. code will be used for all **CITRUS and CITRUS TRIAL** dispensations.

10.3 **W Warm - Citrus**

- Whenever cargo is carried un-cooled, a **W** will appear in front of the carrying regime, i.e. **W35, W07, W10, W12 or W13**.
- **Navel varieties** loading at ambient conditions, **dispensation (T13) is required**. A quality report per dispensation must be presented to PPECB after discharged.
- **Soft citrus will not be allowed to be carried under W booking. No dispensation applicable only in the case of a trail shipment.**

10.4 REUNION SHIPMENTS ONLY – (**NO TOLERANCE ALLOWED**)

- RCM5 minus 0.5°C**
Carry at minus 0.5°C for the full duration of the voyage.
- RCP5 0.5°C**
Carry at 0.5°C for the full duration of the voyage.
- RCP1 1°C**

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Carry at 1.0°C for the full duration of the voyage.

Fresh air ventilation all citrus

Integral containers 15m³ per hour

10.5 COLD TREATMENT SHIPMENTS

Separate instructions will be given for special shipments. The following codes are only to assist ship planners and PPECB in identifying these types of shipments. (Refer to Yellow Cold Treatment Card (Q25) – PPECB website www.ppecb.com)

SC: Steri Citrus:

SC0 0.0°C

Carry at 0.0°C for the full duration of the voyage

SC1 minus 1.5°C

Carry at minus 1.5°C for the full duration of the voyage

SC2 minus 0.5°C

Carry at minus 0.5°C for the full duration of the voyage

SC3 1.0°C

Carry at 1.0°C for the full duration of the voyage

SC4 minus 1.0°C

Carry at minus 1.0°C for the full duration of the voyage

SC5 0.5°C

Carry at 0.5°C for the full duration of the voyage

SL2 2.0°C/2d 3.0°C, (land base cold treatment has been completed),

Carry at 2.0°C; 2 days after departure raise the temperature to 3.0°C and maintain until discharge.

SL3 2.0°C/2d 4.0°C, (land base cold treatment has been completed),


Carry at 2.0°C; 2 days after departure raise the temperature to 4.0°C and maintain until discharge.

SL4 2.0°C/2d 5.0°C, (land base cold treatment has been completed),

Carry at 2.0°C; 2 days after departure raise the temperature to 5.0°C and maintain until discharge.

SL5 2.0°C/2d 7.0°C, (land base cold treatment has been completed),

Carry at 2.0°C; 2 days after departure raise the temperature to 7.0°C and maintain until discharge.

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Fresh air ventilation – all citrus
 Integral containers – 15m³ per hour
 Conventional decks – Continuous

11. DECIDUOUS FRUIT:

AD HOC EXCEPTIONS – Due to changing climate conditions – excluding plums

DX1 minus 1.0°C – (Apple /Pear Mix)
 Carry at minus 1.0°C for the full duration of the voyage.

DGT Optional Code (Via T13 dispensation route)

Please be advised that PPECB will allocate the booking codes, DGT, DGT1, 2, 3 etc. at the time of dispensation sign off, the client will then have to use this allocated code when a booking is made with PPECB and the Shipping Line. The DGT, DGT 1/2/3 etc. code will be used for all **DECIDUOUS** and **TABLE GRAPES** dispensations.

Fresh air ventilation
 Integral containers - Closed
 Conventional decks - Maintain CO₂ concentration below 0.5%

REUNION SHIPMENTS DECIDUOUS AND DECIDUOUS MIXED, (NO TOLERANCE ALLOWED)

RDP1 minus 1.0°C
 Carry at minus 1.0°C for the full duration of the voyage.
Note 1: Summer Pear Cultivars (refer pg.12 for cultivars)

RD05 minus 0.5°C
 Carry at minus 0.5°C for the full duration of the voyage.

RDD5 0.5°C
 Carry at 0.5°C for the full duration of the voyage.

RDD1 1.0°C
 Carry at 1°C for the full duration of the voyage.

Fresh air ventilation
 Integral containers – Closed
 Conventional decks – Maintain CO₂ concentration below 0.5%

REUNION SHIPMENTS: DECIDUOUS MIXED WITH VENTILATED PRODUCE (NO TOLERANCE ALLOWED)

RP05 minus 0.5°C
 Carry at minus 0.5°C for the full duration of the voyage.

RPD5 0.5°C
 Carry at 0.5°C for the full duration of the voyage.



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RPD1 1.0°C
Carry at 1°C for the full duration of the voyage.

Fresh air ventilation

Integral containers: - 15m³ per hour

APPLES

DA1 minus 1.0°C
Carry at minus 1.0°C for the full duration of the voyage.

DA2 minus 1.5°C (Only Apples in Bags)
Carry at minus 1.5°C for the full duration of the voyage.

D05 minus 0.5°C (All types of packaging)
Carry at minus 0.5°C for the full duration of the voyage.

DAV5 minus 0.5°C (Fuji, Pink Lady and Cripps Pink apples only)
Carry at minus 0.5°C for the full duration of the voyage.

D00 0.0°C
Carry at 0.0°C for the full duration of the voyage.

DD5 0.5°C
Carry at 0.5°C for the full duration of the voyage.

Fresh air ventilation

Integral containers - Closed
Open (Fuji, **Pink Lady and Cripps Pink** specific: 15m³ per hour)
Conventional decks - Maintain CO₂ concentration below 0,5%

APRICOTS

D05 minus 0.5°C
Carry at minus 0.5°C for the full duration of the voyage.

Fresh air ventilation

Integral containers - Closed
Conventional decks - Maintain CO₂ concentration below 0.5%

CHERRIES

D05 minus 0.5°C
Carry at minus 0.5°C for the full duration of the voyage.

Fresh air ventilation

Integral containers - Closed
Conventional decks - Maintain CO₂ concentration below 0,5%


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TABLE GRAPES

GT08 minus 0.5°C (maximum pulp temperature at loading 0.8°C; carry at minus 0.5°C for the full duration of the voyage)

GT15 minus 0.5°C (maximum pulp temperature at loading 1.5°C; carry at minus 0.5°C for the full duration of the voyage)

Fresh air ventilation

Integral containers – Closed
 Conventional decks – Maintain CO₂ concentration below 0,5%

NECTARINES

D05 minus 0.5°C
 Carry at minus 0.5°C for the full duration of the voyage.

Fresh air ventilation

Integral containers – Closed
 Conventional decks – Maintain CO₂ concentration below 0,5%

PEACHES

D05 minus 0.5°C
 Carry at minus 0.5°C for the full duration of the voyage.

Fresh air ventilation

Integral containers – Closed
 Conventional decks – Maintain CO₂ concentration below 0,5%

PEARS

D05 minus 0.5°C
 Carry at minus 0.5°C for the full duration of the voyage.

DPV5 minus 0.5°C **Abate pears only**
 Carry at minus 0.5°C for the full duration of the voyage.


SUMMER PEARS (In bags only)

DP1 minus 1.0°C
 Carry at minus 1°C for the full duration of the voyage.

DP2 minus 1.5°C
 Carry at minus 1.5°C for the full duration of the voyage.

Note 1: Summer Pear Cultivars

Early BC
Bon Chretien
Bon Rouge

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PDY Containers to be carried as per Annexure to the Carrying Temperature Instruction letter.

Fresh air ventilation

Integral containers – 15m³ per hour
 Conventional decks – 4 hours per 24 hours

PU1 0.4°C
 Carry at 0.4°C for the full duration of the voyage

PU2 2.0°C
 Carry at 2.0°C for the full duration of the voyage

PU3 3.0°C
 Carry at 3°C for the full duration of the voyage

PLUMS - carried under Smartfresh (s) conditions

PS1 minus 0.4°C
 Carry at minus 0.4°C for the full duration of the voyage.

PLUMS EXPERIMENTAL

PDZ Optional Code (Via T13 dispensation route). Exporter to select own day/temperature arrangements and confirm these at time of booking.

Please be advised that PPECB will allocate the booking codes, PDZ, PDZ1, 2, 3 etc. at the time of dispensation sign off, the client will then have to use this allocated code when a booking is made with PPECB and the Shipping Line. The PDZ, PDZ 1/2/3 etc. code will be used for all PLUM TRIAL dispensations.

Fresh air ventilation

Integral containers: 15m³ per hour

Code Explanation:

P = Plums
 D = Dual temperature (also "D" for Deciduous cold treatment)
 Z = Optional/Experimental
 S = Smartfresh

COLD TREATMENT SHIPMENTS:

Separate instructions will be issued for special (cold treatment) shipments. The following codes are only to assist ships planners and PPECB in identifying these types of shipments. (Refer to Yellow Cold Treatment Card – PPECB website www.ppecb.com)

SD/SL Cold Treatment - Deciduous

SD1/SDV1 minus 1.5°C
 Carry at minus 1.5°C for the full duration of the voyage



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AV2 7.0°C/2d 6.5°C/6d 6.0°C

AVS2 7.0°C/2d 6.5°C/6d 6.0°C

Carry at 7.0°C; 2 days after departure lower the temperature to 6.5°C; after 6 days at 6.5°C (i.e. 8 days after departure) lower to 6.0°C and maintain until discharge.

AV3 6.5°C/2d 6.0°C/6d 5.5°C

AVS3 6.5°C/2d 6.0°C/6d 5.5°C

Carry at 6.5°C; 2 days after departure lower the temperature to 6.0°C; after 6 days at 6.0°C (i.e. 8 days after departure) lower to 5.5°C and maintain until discharge.

AV4 6.5°C/2d 4.0°C/6d 3.5°C

AVS4 6.5°C/2d 4.0°C/6d 3.5°C

Carry at 6.5°C; 2 days after departure lower the temperature to 4.0°C; after 6 days at 4.0°C (i.e. 8 days after departure) lower to 3.5°C and maintain until discharge.

AV5 6.0°C/2d 5.5°C/6d 5.0°C

AVS5 6.0°C/2d 5.5°C/6d 5.0°C

Carry at 6.0°C; 2 days after departure lower the temperature to 5.5°C; after 6 days at 5.5°C (i.e. 8 days after departure) lower to 5.0°C and maintain until discharge.

AVH 6.0°C/2d 5.0°C/6d 4.5°C

AVSH 6.0°C/2d 5.0°C/6d 4.5°C

Carry at 6.0°C; 2 days after departure lower the temperature to 5.0°C; after 6 days at 5.0°C (i.e. 8 days after departure) lower to 4.5°C and maintain until discharge.

AV6 5.5°C/2d 5.0°C/6d 4.5°C

AVS6 5.5°C/2d 5.0°C/6d 4.5°C

Carry at 5.5°C; 2 days after departure lower the temperature to 5.0°C; after 6 days at 5.0°C (i.e. 8 days after departure) lower to 4.5°C and maintain until discharge.

AVY 5.5°C/2d 5.0°C/6d 4.0°C

AVSY 5.5°C/2d 5.0°C/6d 4.0°C

Carry at 5.5°C; 2 days after departure lower the temperature to 5.0°C; after 6 days at 5.0°C (i.e. 8 days after departure) lower to 4.0°C and maintain until discharge.

AVQ 4.0°C/2d 3.0°C/6d 2.0°C

AVSQ 4.0°C/2d 3.0°C/6d 2.0°C

Carry at 4.0°C; 2 days after departure lower the temperature to 3.0°C; after 6 days at 2.0°C (i.e. 8 days after departure) lower to 2.0°C and maintain until discharge.

AV7 5.0°C/2d 4.5°C/6d 3.5°C

AVS7 5.0°C/2d 4.5°C/6d 3.5°C

Carry at 5.0°C; 2 days after departure lower the temperature to 4.5°C; after 6 days at 4.5°C (i.e. 8 days after departure) lower to 3.5°C and maintain until discharge.

AV8 4.5°C/8d 3.5°C

AVS8 4.5°C/8d 3.5°C

Carry at 4.5°C; 8 days after departure lower the temperature to 3.5°C and maintain until discharge.



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AVO 4.5°C/8d 4.0°C

AVSO 4.5°C/8d 4.0°C

Carry at 4.5°C; 8 days after departure lower the temperature to 4.0°C and maintain until discharge

AVM 5.0°C/8d 4.5°C

AVSM 5.0°C/8d 4.5°C

Carry at 5.0°C; 8 days after departure lower the temperature to 4.5°C and maintain until discharge

AVN 5.5°C/8d 5.0°C

AVSN 5.5°C/8d 5.0°C

Carry at 5.5°C; 8 days after departure lower the temperature to 5.0°C and maintain until discharge

AVR 6.0°C/8d 5.5°C

AVSR 6.0°C/8d 5.5°C

Carry at 6.0°C; 8 days after departure lower the temperature to 5.5°C and maintain until discharge

AVK 7.5°C/8d 6.0°C

AVSK 7.5°C/8d 6.0°C

Carry at 7.5°C; 8 days after departure lower the temperature to 6.0°C and maintain until discharge

AVI 8.0°C/8d 7.5°C

AVSI 8.0°C/8d 7.5°C

Carry at 8.0°C; 8 days after departure lower the temperature to 7.5°C and maintain until discharge

AVP 4.0C

AVSP 4.0°C

Carry at 4.0°C for the full duration of the voyage

AVG 4.5°C

AVSG 4.5°C

Carry at 4.5°C; for the full duration of the voyage.

AVF 5.0°C

AVSF 5.0°C

Carry at 5.0°C; for the full duration of the voyage.

AVA 5.5°C

AVSA 5.5°C

Carry at 5.5°C for the full duration of the voyage.

AVB 6.0°C

AVSB 6.0°C

Carry at 6.0°C for the full duration of the voyage.

AVJ 6.5°C

AVSJ 6.5°C

Carry at 6.5°C for the full duration of the voyage.



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AVC 7.0°C
AVSC 7.0°C
Carry at 7.0°C for the full duration of the voyage.

AVD 8.0°C
AVSD 8.0°C
Carry at 8.0°C for the full duration of the voyage.

AVE 9.0°C
AVSE 9.0°C
Carry at 9.0°C for the full duration of the voyage

Fresh air ventilation:

All regular atmosphere (RA) shipments must be ventilated as follows:

Integral containers – 15 m³ per hour

(SMARTFRESH INCLUDED)

Conventional decks – 4 hours per 24 hours

Controlled Atmosphere (CA) – Vents closed at all times

Modified Atmosphere (MA) – In the case of a “MAX tend” valve being fitted.

The vent cover must be in the “OPEN” position at all times to allow the installed valve to regulate the air flow.

BANANAS

BN1 12°C
Carry at 12°C for the full duration of the voyage.

Fresh air ventilation

Integral container – 30m³ per hour

Conventional deck – Maintain the CO₂ levels below 0,5%

GUAVAS

G75 7.5°C
Carry at 7.5°C for the full duration of the voyage.

Fresh air ventilation

Integral containers – 15m³ per hour

Conventional decks – Maintain CO₂ concentration below 0,5%


KIWI FRUIT

K05 minus 0.5°C
Carry at minus 0.5°C for the full duration of the voyage.

Fresh air ventilation

Integral containers – 15m³ per hour

Conventional decks – Maintain CO₂ concentration below 0,5%

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LITCHIS

- L00 0.0°C**
Carry at 0.0°C for the full duration of the voyage.
- L01 1.0°C**
Carry at 1.0°C for the full duration of the voyage.
- LP1 1.0°C**
Carry at 1.0°C for the full duration of the voyage.
(“Purfresh” conditions) indicate where the fresh air ventilation setting is 25m³ per hour and maintained for the full duration of the voyage
- L02 2.0°C**
Carry at 2.0°C for the full duration of the voyage.

LITCHIS - Chemical Treated Only


- L05 minus 0.5°C**
Carry at minus 0.5°C for the full duration of the voyage.

Fresh air ventilation

- Integral containers – 15m³ per hour
- Conventional decks – Continuous

MANGOES

- M08 8.0°C**
Carry at 8.0°C for the full duration of the voyage.
- M09 9.0°C**
Carry at 9.0°C for the full duration of the voyage.
- M10 10°C**
Carry at 10°C for the full duration of the voyage.
- M11 11°C**
Carry at 11°C for the full duration of the voyage.
- M12 12°C**
Carry at 12°C for the full duration of the voyage.
- M13 13°C (Heidi cultivar only)**
Carry at 13°C for the full duration of the voyage.
- MOX 12°C/7d 10°C (Voyage not exceeding 16 days)**
MAOX 12°C/7d 10°C (Voyage not exceeding 16 days)
Carry at 12°C, 7 days after departure lower the temperature to 10°C and maintain until discharge.

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MOZ 10°C/7d 8°C

MAOZ 10°C/7d 8°C

Carry at 10°C 7 days after departure lower the temperature to 8°C and maintain until discharge.

Fresh air ventilation

Integral containers – 15m³ to 40m³ per hour or CA or MA (exporter to select)
 Conventional decks – Continuous

NUTS

N + Temperature

Nuts to be specified by the exporter.

Fresh air ventilation

Integral containers – 15m³ per hour
 Conventional decks – Maintain CO₂ concentration below 0.5%

PAPAYA

P10 10°C

Carry at 10°C for the full duration of the voyage.

Fresh air ventilation

Integral containers – 15m³ per hour
 Conventional decks – Maintain CO₂ concentration below 0.5%

PASSION FRUIT

PA8 8.5°C

Carry at 8.5°C for the full duration of the voyage.

Fresh air ventilation

Integral containers – 15m³ per hour
 Conventional decks – Maintain CO₂ concentration below 0.5%

PINEAPPLES

A08 8.0°C

Carry at 8.0°C for the full duration of the voyage.

A09 9.0°C

Carry at 9.0°C for the full duration of the voyage.

A10 10°C

Carry at 10°C for the full duration of the voyage.

A11 11°C

Carry at 11°C for the full duration of the voyage.



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A12 12°C

Carry at 12°C for the full duration of the voyage.

APD Optional Code – Dual Temperatures (Via **PP04.02-02F01** – dispensation route)

AAPD Optional Code – Dual Temperatures (Via **PP04.02-02F01** – dispensation route)

APE Optional Code – Dual Temperatures (Via **PP04.02-02F01** – dispensation route)

AAPE Optional Code – Dual Temperatures (Via **PP04.02-02F01** – dispensation route)

Fresh air ventilation

Integral containers – 15m³ per hour

Conventional decks – Maintain CO₂ concentration below 0.5%

PRICKLY PEARS

PR2 2.0°C

Carry at 2.0°C for the full duration of the voyage.

PR3 3.0°C

Carry at 3.0°C for the full duration of the voyage.

PR4 4.0°C

Carry at 4.0°C for the full duration of the voyage.

PR5 5.0°C

Carry at 5.0°C for the full duration of the voyage.

PR6 6.0°C

Carry at 6.0°C for the full duration of the voyage.

PR7 7.0°C

Carry at 7.0°C for the full duration of the voyage.

PR8 8.0°C

Carry at 8.0°C for the full duration of the voyage.

Fresh air ventilation

Integral containers – 15m³ per hour

Conventional decks – Maintain CO₂ concentration below 0.5%

POMEGRANATE

PG4 4.0°C


Carry at 4.0°C for the full duration of the voyage.

PG5 5.0°C

Carry at 5.0°C for the full duration of the voyage.

PG6 6.0°C

Carry at 6.0°C for the full duration of the voyage.

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PG7 7.0°C
Carry at 7.0°C for the full duration of the voyage.

PG8 8.0°C
Carry at 8.0°C for the full duration of the voyage.

PG9 9.0°C
Carry at 9.0°C for the full duration of the voyage.

PG10 10°C
Carry at 10°C for the full duration of the voyage.

PG11 11°C
Carry at 11°C for the full duration of the voyage.

PG12 12°C
Carry at 12°C for the full duration of the voyage.

Fresh air ventilation

Integral containers – 15m³ per hour

13. VEGETABLES:

Carry at the following temperatures for the full duration of the voyage.

V + Temperature

Artichokes	0.5°C
Asparagus	0.5°C
Aubergines	8.5°C
Baby Marrows	10.0°C
Beetroot	0.5°C
Brinjals	8.5°C
Broccoli	0.0°C to 0.5°C
Brussels sprouts	0.5°C
Butternuts	11.0°C to 14.0°C
Carrots	1.0°C
Capsicum	8.5°C
Cabbage	0.5°C
Cauliflower	0.5°C
Celery	0.5°C
Chicory	0.5°C
Courgettes	10.0°C
Corn	0.0° to 2.0°C
Cucumbers	8.0°C
Egg Fruit	8.5°C
Endives	0.5°C



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Garlic	0.5°C to 20.0°C
Gem Squash	0.5°C to 4.0°C
Ginger	10.0°C
Green Beans	7.0°C
Green Onions	0.5°C
Green Peas	0.5°C
Leeks	0.5°C
Lettuce	0.5°C
Mushrooms	0.5°C
Onions	0.5°C to 20.0°C
Peppers	8.5°C
Potatoes (Seed)	2.0°C
Potatoes (Other)	5.5°C to 12.0°C
Pumpkins	11.0°C
Radishes	0.5°C
Spinach	0.5°C
Spring Onions	0.5°C
Sweet Potatoes	14.0°C
Squash – Hubbard	11.0°C to 14.0°C
Squash -Table Queen	0.5°C to 4.0°C
Tomatoes	4.5°C to 12.0°C

(Note: The riper, the lower the temperature)

Turnips	0.5°C
Zucchini	10.0°C

Fresh air ventilation

Integral containers	15 m ³ per hour continuous
Conventional decks	maintain the CO ₂ levels below 0.5%


Exceptions

- Maximum ventilation for onions and garlic – if shipped under normal conditions.
- When shipped under dehumidification conditions: 15 m³ ventilation
- These conditions must be specified during booking process.

14. PLANT MATERIAL, CUTTINGS, WHOLE PLANTS, POTTED AND BULBS:

T + Temperature

Azalea	4.5°C
Cactus	12.0°C
Cape Greenery	2.0°C
Ferns Knysna	2.0°C
Ferns Tropical	5.0°C
Strawberry	0.5°C
Proteas	1.5°C
Others	2.5°C

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3.5°

Bulbs: **To be specified by exporter**

Aspidistra	12°C
Azalea	4.5°C
Cacti	12 °C
Dieffenbachia	16°C
Dracoena	16°C
Ficus	13°C
Philodendron	13°C
Scheffera	10°C

Fresh air ventilation

Integral containers 15m³ per hour
 Conventional decks Maintain CO₂ concentration below 0.5%
 (Or as per shipper/exporters instruction)

Exception:

TDT 2.5°C/8 d 3.5°C
TADT 2.5°C/8 d 3.5°C

Carry at 2.5°C; 8 days after departure raise the temperature to 3.5°C and maintain until discharge.

Fresh air ventilation

Integral containers – Closed
 (Or as per shipper/exporters instruction)

15. OTHER PRODUCTS:

E + Temperature

Melons to be specified by exporter
 Watermelons to be specified by exporter

Fresh air ventilation

Integral containers – 15m³ per hour
 Conventional decks – Maintain CO₂ concentration below 0.5%


BLUEBERRIES

BR0 0.0°C

Carry at 0.0°C for the full duration of the voyage

Fresh Air ventilation

Integral containers – 15m³ per hour
 Controlled Atmosphere (CA) – Vents closed at all times

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FROZEN PRODUCTS

- F60** = To be carried at a set point of minus 60°C
- F30** = To be carried at a set point of minus 30°C
- F29** = To be carried at a set point of minus 29°C
- F28** = To be carried at a set point of minus 28°C
- F27** = To be carried at a set point of minus 27°C
- F26** = To be carried at a set point of minus 26°C
- F25** = To be carried at a set point of minus 25°C
- F24** = To be carried at a set point of minus 24°C
- F23** = To be carried at a set point of minus 23°C
- F22** = To be carried at a set point of minus 22°C
- F21** = To be carried at a set point of minus 21°C
- F20** = To be carried at a set point of minus 20°C
- F19** = To be carried at a set point of minus 19°C
- F18** = To be carried at a set point of minus 18°C
- F17** = To be carried at a set point of minus 17°C
- F16** = To be carried at a set point of minus 16°C
- F15** = To be carried at a set point of minus 15°C
- F14** = To be carried at a set point of minus 14°C
- F13** = To be carried at a set point of minus 13°C
- F12** = To be carried at a set point of minus 12°C
- F11** = To be carried at a set point of minus 11°C
- F10** = To be carried at a set point of minus 10°C

Fresh air ventilation



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Integral containers – Closed
Conventional decks – Closed

MEAT PRODUCTS

B05 minus 0.5°C
Carry at minus 0.5°C for the full duration of the voyage

B01 minus 1.0°C
Carry at minus 1.0°C for the full duration of the voyage

BB1 1.0°C
Carry at 1.0°C for the full duration of the voyage

B00 0.0°C
Carry at 0.0°C for the full duration of the voyage

B15 minus 1.5°C
Carry at minus 1.5°C for the full duration of the voyage

Fresh air ventilation

Integral containers – Closed
Conventional decks – Closed

DAIRY PRODUCTS

S00 = Butter 0.0°C
S01 = Butter 1.0°C
S12 = Long Life Milk 12.0°C
SM2 = Margarine 2.0°C
SM3 = Margarine 3.0°C
SM4 = Margarine 4.0°C
SM5 = Margarine 5.0°C

CHEESE

Z + Temperature

Fresh air ventilation:


Integral containers – Closed
Conventional decks – Closed

EGGS

SE + Temperature

Fresh air ventilation:

Integral containers – 15m³ per hour
Conventional decks – Maintain CO₂ concentration below 0.5%

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DRIED FRUIT

R + Temperature

Fresh air ventilation:

Integral containers – 15m³ per hour
 Conventional decks – Maintain CO₂ concentration below 0.5%

CONFECTIONARY / CHOCOLATES

O + Temperature

Chocolates wrapped 16°C
 Chocolates confectionary

Fresh air ventilation

Integral containers – Closed
 Conventional decks – Closed

CANDLES

J + Temperature

Fresh air ventilation

Integral containers – Closed
 Conventional decks – Closed

WINE

Y + Temperature

Fresh air ventilation

Integral containers – Closed
 Conventional decks – Closed

16. FOREIGN CODES/ PRODUCTS:

PRE-COOLED AND HANDLED IN A FOREIGN COUNTRY, NO PPECB INVOLVEMENT (FOR STATS PURPOSE ONLY)


DFA = Deciduous and Table Grapes 0.5°C
DF5 = Deciduous and Table Grapes minus 0.5°C

PRE-COOLED, HANDLED AND SHIPPED UNDER RSA CONDITIONS, PPECB SUPERVISION

DFZ = Deciduous and Table Grapes minus 0.5°C

FOREIGN CARGO (DFA, DF5 AND DFZ) CANNOT BE STORED AND SHIPPED IN THE SAME COMMON COOLING SPACE AS RSA CARGO.

CF5 = Chilled Beef minus 0.5°C
FF2 = Frozen Produce minus 20°C or colder

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- CZ** = Citrus + Temperature- ZIM fruit:
Loaded separately in RSA or outside RSA borders
- CS** = Citrus + Temperature- SWAZI fruit:
Loaded separately in RSA or outside RSA borders
- CT** = Citrus + Temperature – MIX Loads