INDEX:

NOTES:

1. CARRYING TEMPERATURES 2
2. COLD BLASTS 2
3. CONTROLLED ATMOSPHERE 2
4. MODIFIED ATMOSPHERE 2
5. AFAM+ / e-AUTOFRESH 3

1.1 CITRUS 4

1.2 DECIDUOUS FRUIT 7
- Ad hoc exceptions – excluding plums 7
- Apples 9
- Apricots 9
- Cherries 10
- Grapes 10
- Nectarines 11
- Peaches 11
- Pears 11
- Plums 12
- Persimmons 15

1.3 SUBTROPICAL FRUIT 16
- Avocados 16
- Bananas 19
- Guavas 19
- Kiwi Fruit 19
- Litchis 19
- Mangoes 20
- Nuts 21
- Papaya 21
- Passion Fruit 22
- Pineapples 22
- Prickly pears 23
- Pomegranate 23

1.4 VEGETABLES 24

1.5 PLANT MATERIAL AND CUTTINGS 26

1.6 OTHER PRODUCTS 27
- Frozen products 27
- Blueberries 27
- Chilled products unspecified 28
- Meat products 29
- Dairy products 29
- Dried fruit 30
NOTES:

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 setpoint of the thermostat controller. This set point may however be fine tuned to obtain the specified DAT within the permissible ±0,5°C fluctuation.

A maximum fluctuation of ±0,5°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 maxtend 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 maxtend 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**

Please note that a new code (PK) range has been developed, in order to identify new stacking and loading methods. The temperature regimes are the same as for other (PD) ranges.

Please note that **PE, PC, PB and PU ranges** also identify new stacking and loading methods as for PK arrangements.

7. **Apricot/Nectarine/Peaches:**

Please note that a new code (DK) has been developed, in order to identify new stacking and loading methods (HAF) and are used by exporter under experimental conditions only. The temperature regime is the same as for DO5 range.

8. **Automatic Settings change (A): Added to current dual regime codes**

Arrangements made by Shipping Line for automatic container re-settings for products carried under dual conditions, while en-route. Same recipe applies, but with automatic changes.

9. **Dual temperature regimes: 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.

10. **Warming up clause (Special Shipments)**

After completion of cold 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 cold 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 set temperature.

1.1 CITRUS:

Shipping note for EU shipments only – refer to PP04.4-01 procedure including:

• All Oranges/Soft Citrus to be shipped at between C25 and C45 only;

• All Lemons and Grape Fruit to be shipped up to C07 only.

• Balance to Non-EU destinations (*)

**C25** – Plus 2,5°C

Carry at plus 2,5°C for the full duration of the voyage.

**C35** – Plus 3,5°C

Carry at plus 3,5°C for the full duration of the voyage.

**C04** – Plus 4,0°C

Carry at plus 4,0°C for the full duration of the voyage.

**C45** – Plus 4,5°C

Carry at plus 4,5°C for the full duration of the voyage.

**C05** – Plus 5,0°C –

Carry at plus 5,0°C for the full duration of the voyage.

**C55** – Plus 5,5°C –

Carry at plus 5,5°C for the full duration of the voyage.

**C06** – Plus 6,0°C–

Carry at plus 6,0°C for the full duration of the voyage.

**C65** – Plus 6,5°C –

Carry at plus 6,5°C for the full duration of the voyage.
C07 – Plus 7,0°C
Carry at plus 7,0°C for the full duration of the voyage.

C75 – Plus 7,5°C – (*)
Carry at plus 7,5°C for the full duration of the voyage.

C08 – Plus 8,0°C – (*)
Carry at plus 8,0°C for the full duration of the voyage.

C09 – Plus 9,0°C – (*)
Carry at plus 9,0°C for the full duration of the voyage.

C10 – Plus 10,0°C – (*)
Carry at plus 10,0°C for the full duration of the voyage.

C11 – Plus 11,0°C - (*)
Carry at plus 11,0°C for the full duration of the voyage.

C16 – Plus 16°C – (*)
Carry at plus 16°C for the full duration of the voyage.

CD1 – Plus 10°C/5d 3,5°C – (Only to Non –EU destinations)
Carry at plus 10°C; 5 days after departure, lower the temperature to plus 3,5°C and maintain until discharge.

CAD1 – Plus 10°C/5d 3,5°C – (Only to Non –EU destinations)
Carry at plus 10°C; 5 days after departure, lower the temperature to plus 3,5°C and maintain until discharge.

CD2 – Plus 10°C/10d 3,5°C – (Only to Non –EU destinations)
Carry at plus 10°C; 10 days after departure, lower the temperature to plus 3,5°C and maintain until discharge.

CAD2 – Plus 10°C/10d 3,5°C – (Only to Non –EU destinations)
Carry at plus 10°C; 10 days after departure, lower the temperature to plus 3,5°C and maintain until discharge.

CDX – Optional Code (Via T13 dispensation route)
**W - Warm Citrus (Allow only up to W07 for EU destinations)**

- Whenever cargo is carried un-cooled, a **W** will appear in front of the carrying regime, i.e. **W35, W07, or W10**.
- **Navel varieties** loading at ambient conditions, dispensation 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 application for all varieties soft citrus.

**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** – plus **0,5°C**
Carry at plus **0,5°C** for the full duration of the voyage.

**RCP1** – plus **1°C**
Carry at plus **1°C** for the full duration of the voyage.

**Fresh air ventilation – all citrus**

- Integral containers – **15m³ per hour**

**Citrus Fruit:**

**1.1.1 AD Hoc Exceptions**

**C00** – **0,0°C**
Carry at **0,0°C** for the full duration of the voyage.

**C01** – plus **1,0°C**
Carry at plus **1,0°C** for the full duration of the voyage.

**C02** – plus **2,0°C**
Carry at plus **2,0°C** for the full duration of the voyage.

**1.1.2 Foreign Conditions**

Refer to page 31
1.1.3 Special (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 – PPECB website www.ppecb.com)

**SC: Steri Citrus:**

**SCO** 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** – Plus 1,0°C

Carry at Plus 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** – Plus 0.5°C

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

**Fresh air ventilation – all citrus**

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

1.2 DECIDUOUS FRUIT:

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

**DOO:** 0,0°C

Carry at 0,0°C for the full duration of the voyage.
DD5: Plus 0,5°C

Carry at plus 0,5°C for the full duration of the voyage.

DD1: Plus +1°C

Carry at plus 1,0°C for the full duration of the voyage.

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 PP04.02-02F01 dispensation route)

Carry Grapes under dispensation conditions – according to booked set-point temperature.

DK05: Minus 0,5°C

Carry at minus 0,5°C for the full duration of the voyage.

NOTE: Refer to page 3 – item 7 re K arrangements

Fresh air ventilation

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

REUNION SHIPMENTS DECIDUOUS / PLUMS AND DECIDUOUS MIXED, WHERE PLUMS ARE IN THE MINORITY (NO TOLERANCE ALLOWED)

RDO5 – minus 0,5°C
Carry at minus 0,5°C for the full duration of the voyage.

RDD5 – Plus 0,5°C
Carry at Plus 0,5°C for the full duration of the voyage.

RDD1 – Plus 1°C
Carry at plus 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 PLUMS / PLUMS AND DECIDUOUS MIXED WHERE PLUMS ARE IN THE MAJORITY. (NO TOLERANCE ALLOWED)

**RPO5 –** Minus 0,5°C  
Carry at minus 0,5°C for the full duration of the voyage.

**RPD5 –** Plus 0,5°C  
Carry at Plus 0,5°C for the full duration of the voyage.

**RPD1 –** Plus 1°C  
Carry at plus 1°C for the full duration of the voyage.

**Fresh air ventilation**

Integral containers: 15m³ per hour

1.2.2 **Standard requirements:**

**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.

**Fresh air ventilation**

- Integral containers – Closed
- 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%

GRAPES

**D05**: Minus 0,5°C

Carry at minus 0,5°C for the full duration of the voyage.

**DG05**: Minus 0,5°C (Loaded under special loading temperature ruling)

Carry at minus 0,5°C for the full duration of the voyage.

Foreign Conditions

*Refer to page 31*
Carrying temperature regimes of perishable produce for sea export official PPECB instructions

Process Owner: Bernard Henning
Approver: Vijan Chetty

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.

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
Rosemarie
Flamingo
Beurre Hardy
Doyenne du Comice
Sempre
Victoria Blush
Harrow Delight

Fresh air ventilation

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

PLUMS

PLUMS AND DECIDUOUS MIXED

PDC: Minus 0,5°C

Carry at minus 0,5°C for the full duration of the voyage with vents closed

PDV: Minus 0,5°C

Carry at minus 0,5°C for the full duration of the voyage with vents open

NOTE : Refer to page 3 – item 6 re PK arrangements

PD1 : Minus 0,5°C
PK1 : Minus 0,5°C

PLUMS (SONGOLD ONLY) CARRIED UNDER SMARTFRESH (S) CONDITIONS

PS1: Minus 0,5°C
PKS1: Minus 0,5°C

Carry at minus 0,5°C for the full duration of the voyage.

Special instructions not specified above:

PD5 : Minus 0,5°C /2d Plus 7,5°C/5d Minus 0,5°C
PK5 : Minus 0,5°C /2d Plus 7,5°C/5d Minus 0,5°C
PAD5 : Minus 0,5°C /2d Plus 7,5°C/5d Minus 0,5°C
PAK5 : Minus 0,5°C /2d Plus 7,5°C/5d Minus 0,5°C
Carry at minus 0,5°C; 2 days after departure raise the temperature to plus 7,5°C; after 5 days at plus 7,5°C (i.e. 7 days after departure) lower the temperature to minus 0,5°C and maintain until discharge.

**PD6**: Minus 0,5°C /2d plus 7,5°C/6d Minus 0,5°C  
**PK6**: Minus 0,5°C /2d plus 7,5°C/6d Minus 0,5°C  
**PAD6**: Minus 0,5°C /2d plus 7,5°C/6d Minus 0,5°C  
**PAK6**: Minus 0,5°C /2d plus 7,5°C/6d Minus 0,5°C

Carry at minus 0,5°C; 2 days after departure raise the temperature to plus 7,5°C; after 6 days at plus 7,5°C (i.e. 8 days after departure) lower the temperature to minus 0,5°C and maintain until discharge.

**PD7**: Minus 0,5°C /2d plus 7,5°C/7d Minus 0,5°C  
**PK7**: Minus 0,5°C /2d plus 7,5°C/7d Minus 0,5°C  
**PAD7**: Minus 0,5°C /2d plus 7,5°C/7d Minus 0,5°C  
**PAK7**: Minus 0,5°C /2d plus 7,5°C/7d Minus 0,5°C

Carry at minus 0,5°C; 2 days after departure raise the temperature to plus 7,5°C; after 7 days at plus 7,5°C (i.e. 9 days after departure) lower the temperature to minus 0,5°C and maintain until discharge.

**PD8**: Minus 0,5°C /2d plus 7,5°C/8d Minus 0,5°C  
**PK8**: Minus 0,5°C /2d plus 7,5°C/8d Minus 0,5°C  
**PAD8**: Minus 0,5°C /2d plus 7,5°C/8d Minus 0,5°C  
**PAK8**: Minus 0,5°C /2d plus 7,5°C/8d Minus 0,5°C

Carry at minus 0,5°C; 2 days after departure raise the temperature to plus 7,5°C; after 8 days at plus 7,5°C (i.e. 10 days after departure) lower the temperature to minus 0,5°C and maintain until discharge.

**PD9**: Minus 0,5°C /2d plus 7,5°C/9d Minus 0,5°C  
**PK9**: Minus 0,5°C /2d plus 7,5°C/9d Minus 0,5°C  
**PAD9**: Minus 0,5°C /2d plus 7,5°C/9d Minus 0,5°C  
**PAK9**: Minus 0,5°C /2d plus 7,5°C/9d Minus 0,5°C

Carry at minus 0,5°C; 2 days after departure raise the temperature to plus 7,5°C; after 9 days at plus 7,5°C (i.e. 11 days after departure) lower the temperature to minus 0,5°C and maintain until discharge.

**PDX**: Minus 0,5°C /2d plus 7,5°C/10d Minus 0,5°C  
**PKX**: Minus 0,5°C /2d plus 7,5°C/10d Minus 0,5°C  
**PADX**: Minus 0,5°C /2d plus 7,5°C/10d Minus 0,5°C  
**PAKX**: Minus 0,5°C /2d plus 7,5°C/10d Minus 0,5°C

Carry at minus 0,5°C; 2 days after departure raise the temperature to plus 7,5°C; after 10 days at plus 7,5°C (i.e. 12 days after departure) lower the temperature to minus 0,5°C and maintain until discharge.
Plums shipped outside PD/PK conditions:

**PDY** - Optional Code (via T13 dispensation route)
**PKY** - Optional Code (via T13 dispensation route)
**Pady** - Optional Code (via T13 dispensation route)
**PAKY** - Optional Code (via T13 dispensation route)

**PDZ** - Optional Code (via PP04.02-02F01 dispensation route)
**PKZ** - Optional Code (via PP04.02-02F01 dispensation route)
**PADZ** - Optional Code (via PP04.02-02F01 dispensation route)
**PAKZ** - Optional Code (via PP04.02-02F01 dispensation route)

**PDA** - Optional Code (via PP04.02-02F01 dispensation route)
**PKA** - Optional Code (via PP04.02-02F01 dispensation route)
**PADA** - Optional Code (via PP04.02-02F01 dispensation route)
**PAKE** - Optional Code (via PP04.02-02F01 dispensation route)

**PLUMS – EXPERIMENTAL (E)** – Exporter to select own day/temperature arrangements and confirm these at time of booking.

**PDE** – Experimental Option
**PKE** - Experimental Option
**PADE** – Experimental Option
**PAKE** – Experimental Option

Fresh air ventilation

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

**PC4**: Plus 4.0°C

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

**PU1**: Plus 0.5°C

Carry at plus 0.5°C for the full duration of the voyage
PU2: Plus 2.0°C
Carry at plus 2.0°C for the full duration of the voyage

PU3: Plus 3°C
Carry at plus 3°C for the full duration of the voyage

Fresh air ventilation
Integral containers: 15m³ per hour

1.2.3 Special (Cold Treatment) shipments:
Separate instructions will be issued for special (steri) 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 Steri Deciduous

SD1 – Minus 1,5°C
Carry at minus 1,5°C for the full duration of the voyage

SD2 – Minus 0,5°C
Carry at minus 0,5°C for the full duration of the voyage

SD3 – Minus 1,3°C
Carry at minus 1,3°C for the full duration of the voyage

SD4 – Minus 1,0°C
Carry at minus 1,0°C for the full duration of the voyage

SL1 - Minus 0,5°C (LANDBASE)
Carry at minus 0,5°C for the full duration of the voyage

1.2.4 PERSIMMONS

PM5 –0.5°C
Fresh air ventilation

Integral containers: 15 m³ per hour

1.3 SUBTROPICAL FRUIT:

**AVOCADOS CARRIED UNDER REGULAR ATMOSPHERE (AV) AND SMARTFRESH (AVS) CONDITIONS**

Fruit will be carried under same regime codes and conditions as for non-treated produce with ventilation requirements as per automatic setting of units and by special arrangements by export and shipping line.

**AVOCADOS**

**AVL** : Plus 9,5°C/2d 9,0°C/6d 8,5°C

**AVSL** : Plus 9,5°C/2d 9,0°C/6d 8,5°C

Carry at plus 9,5°C; 2 days after departure lower the temperature to plus 9,0°C; after 6 days at plus 9,0°C (i.e. 8 days after departure) lower to plus 8,5°C and maintain until discharge.

**AV9** : Plus 9,0°C/2d 8,5°C/6d 8,0°C

**AVS9** : Plus 9,0°C/2d 8,5°C/6d 8,0°C

Carry at plus 9,0°C; 2 days after departure lower the temperature to plus 8,5°C; after 6 days at plus 8,5°C (i.e. 8 days after departure) lower to plus 8,0°C and maintain until discharge.

**AV1** : Plus 8,0°C/2d 7,5°C/6d 7,0°C

**AVS1** : Plus 8,0°C/2d 7,5°C/6d 7,0°C

Carry at plus 8,0°C; 2 days after departure lower the temperature to plus 7,5°C; after 6 days at plus 7,5°C (i.e. 8 days after departure) lower to plus 7,0°C and maintain until discharge.

**AV2** : Plus 7,0°C/2d 6,5°C/6d 6,0°C

**AVS2** : Plus 7,0°C/2d 6,5°C/6d 6,0°C

Carry at plus 7,0°C; 2 days after departure lower the temperature to plus 6,5°C; after 6 days at plus 6,5°C (i.e. 8 days after departure) lower to plus 6,0°C and maintain until discharge.

**AV3** : Plus 6,5°C/2d 6,0°C/6d 5,5°C

**AVS3** : Plus 6,5°C/2d 6,0°C/6d 5,5°C

Carry at plus 6,5°C; 2 days after departure lower the temperature to plus 6,0°C; after 6 days at plus 6,0°C (i.e. 8 days after departure) lower to plus 5,5°C and maintain until discharge.

**AV4** : Plus 6,5°C/2d 4,0°C/6d 3,5°C

**AVS4** : Plus 6,5°C/2d 4,0°C/6d 3,5°C
Carrying temperature regimes of perishable produce for sea export official PPECB instructions

Carry at plus 6,5°C; 2 days after departure lower the temperature to plus 4,0°C; after 6 days at plus 4,0°C (i.e. 8 days after departure) lower to plus 3,5°C and maintain until discharge.

**AV5**: Plus 6,0°C/2d 5,5°C/6d 5,0°C  
**AVS5**: Plus 6,0°C/2d 5,5°C/6d 5,0°C

Carry at plus 6,0°C; 2 days after departure lower the temperature to plus 5,5°C; after 6 days at plus 5,5°C (i.e. 8 days after departure) lower to plus 5,0°C and maintain until discharge.

**AVH**: Plus 6,0°C/2d 5,0°C/6d 4,5°C  
**AVSH**: Plus 6,0°C/2d 5,0°C/6d 4,5°C

Carry at plus 6,0°C; 2 days after departure lower the temperature to plus 5,0°C; after 6 days at plus 5,0°C (i.e. 8 days after departure) lower to plus 4,5°C and maintain until discharge.

**AV6**: Plus 5,5°C/2d 5,0°C/6d 4,5°C  
**AVS6**: Plus 5,5°C/2d 5,0°C/6d 4,5°C

Carry at plus 5,5°C; 2 days after departure lower the temperature to plus 5,0°C; after 6 days at plus 5,0°C (i.e. 8 days after departure) lower to plus 4,5°C and maintain until discharge.

**AVY**: Plus 5,5°C/2d 5,0°C/6d 4,0°C  
**AVSY**: Plus 5,5°C/2d 5,0°C/6d 4,0°C

Carry at plus 5,5°C; 2 days after departure lower the temperature to plus 5,0°C; after 6 days at plus 5,0°C (i.e. 8 days after departure) lower to plus 4,0°C and maintain until discharge.

**AVG**: Plus 4,5°C  
**AVSG**: Plus 4,5°C

Carry at plus 4,5°C; for the full duration of the voyage.

**AV8**: Plus 4,5°C/8d 3,5°C  
**AVS8**: Plus 4,5°C/8d 3,5°C

Carry at plus 4,5°C; 8 days after departure lower the temperature to plus 3,5°C and maintain until discharge.

**AVF**: Plus 5,0°C  
**AVSF**: Plus 5,0°C

Carry at plus 5,0°C; for the full duration of the voyage.

**AV7**: Plus 5,0°C/2d 4,5°C/6d 3,5°C  
**AVS7**: Plus 5,0°C/2d 4,5°C/6d 3,5°C
Carrying temperature regimes of perishable produce for sea export official PPECB instructions

HP22 / PP04.04-17
Rev : 1  Page 18 of 33
Date: 20 April 2015

Process Owner : Bernard Henning  Approver: Vijan Chetty

Carry at plus 5,0°C; 2 days after departure lower the temperature to plus 4,5°C; after 6 days at plus 4,5°C (i.e. 8 days after departure) lower to plus 3,5°C and maintain until discharge.

AVA: Plus 5,5°C
AVSA: Plus 5,5°C

Carry at plus 5,5°C for the full duration of the voyage.

AVB: Plus 6,0°C
AVSB: Plus 6,0°C

Carry at plus 6,0°C for the full duration of the voyage.

AVJ: Plus 6,5°C
AVSJ: Plus 6,5°C

Carry at plus 6,5°C for the full duration of the voyage.

AVC: Plus 7,0°C
AVSC: Plus 7,0°C

Carry at plus 7,0°C for the full duration of the voyage.

AVD: Plus 8,0°C
AVSD: Plus 8,0°C

Carry at plus 8,0°C for the full duration of the voyage.

AVE: Plus 9,0°C
AVSE: Plus 9,0°C

Carry at plus 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.
Carrying temperature regimes of perishable produce for sea export official PPECB instructions

BANANAS

BN1: Plus 12°C

Carry at plus 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: Plus 7,5°C

Carry at plus 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%

LITCHIS

L00: 0,0°C

Carry at 0,0°C for the full duration of the voyage.

L01: Plus 1°C

Carry at plus 1°C for the full duration of the voyage.
LP1: Plus 1°C

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

LP1 ("Purfresh" conditions) indicate where the fresh air ventilation setting is 25m³ per hour and maintained for the full duration of the voyage.

L02: Plus 2°C

Carry at plus 2°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: Plus 8°C

Carry at plus 8°C for the full duration of the voyage.

M09: Plus 9°C

Carry at plus 9°C for the full duration of the voyage.

M10: Plus 10°C

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

M11: Plus 11°C

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

M12: Plus 12°C

Carry at plus 12°C for the full duration of the voyage.
**M13**: Plus 13°C (Heidi cultivar only)

Carry at plus 13°C for the full duration of the voyage.

**MOX**  
Plus 12°C/7d 10°C (Voyage not exceeding 16 days)  
**MAOX**: Plus 12°C/7d 10°C (Voyage not exceeding 16 days)

Carry at plus 12°C, 7 days after departure lower the temperature to plus 10°C and maintain until discharge.

**MOZ**: Plus 10°C/7d 8°C  
**MAOZ**: Plus 10°C/7d 8°C

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

**Fresh air ventilation**

- **Integral containers** – 40m³ or 15m³ per hour (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**: Plus 10°C

Carry at plus 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: Plus 8,5°C
Carry at plus 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: Plus 8°C
Carry at plus 8°C for the full duration of the voyage.

A09: Plus 9°C
Carry at plus 9°C for the full duration of the voyage.

A10: Plus 10°C
Carry at plus 10°C for the full duration of the voyage.

A11: Plus 11°C
Carry at plus 11°C for the full duration of the voyage.

A12: Plus 12°C
Carry at plus 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: Plus 2°C

Carry at plus 2°C for the full duration of the voyage.

PR3: Plus 3°C

Carry at plus 3°C for the full duration of the voyage.

PR4: Plus 4°C

Carry at plus 4°C for the full duration of the voyage.

PR5: Plus 5°C

Carry at plus 5°C for the full duration of the voyage.

PR6: Plus 6°C

Carry at plus 6°C for the full duration of the voyage.

PR7: Plus 7°C

Carry at plus 7°C for the full duration of the voyage.

PR8: Plus 8°C

Carry at plus 8°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: Plus 4.0°C

Carry at plus 4°C for the full duration of the voyage.

PG5: Plus 5.0°C

Carry at plus 5°C for the full duration of the voyage.
**PG6: Plus 6.0°C**

Carry at plus 6°C for the full duration of the voyage.

**PG8: Plus 8.0°C**

Carry at plus 8°C for the full duration of the voyage.

**PGX: Plus 10.0°C**

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

**Fresh air ventilation**

- Integral containers – 15m³ per hour

### 1.4 VEGETABLES:

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

**V + Temperature**

- **Artichokes**: Plus 0.5°C
- **Asparagus**: Plus 0.5°C
- **Aubergines**: Plus 8.5°C
- **Baby Marrows**: Plus 10.0°C
- **Beetroot**: Plus 0.5°C
- **Brinjals**: Plus 8.5°C
- **Broccoli**: Plus 0.0°C to 0.5°C
- **Brussels Sprouts**: Plus 0.5°C
- **Butternuts**: Plus 11.0°C to 14.0°C
- **Carrots**: Plus 1.0°C
- **Capsicum**: Plus 8.5°C
- **Cabbage**: Plus 0.5°C
- **Cauliflower**: Plus 0.5°C
- **Celery**: Plus 0.5°C
- **Chicory**: Plus 0.5°C
- **Courgettes**: Plus 10.0°C
- **Corn**: Plus 0.0°C to 2.0°C
- **Cucumbers**: Plus 8.0°C
- **Egg Fruit**: Plus 8.5°C
- **Endives**: Plus 0.5°C
<table>
<thead>
<tr>
<th>Item</th>
<th>Plus temperature range</th>
</tr>
</thead>
<tbody>
<tr>
<td>Garlic</td>
<td>0.5°C to 20.0°C</td>
</tr>
<tr>
<td>Gem Squash</td>
<td>0.5°C to 4.0°C</td>
</tr>
<tr>
<td>Ginger</td>
<td>10.0°C</td>
</tr>
<tr>
<td>Green Beans</td>
<td>7.0°C</td>
</tr>
<tr>
<td>Green Onions</td>
<td>0.5°C</td>
</tr>
<tr>
<td>Green Peas</td>
<td>0.5°C</td>
</tr>
<tr>
<td>Leeks</td>
<td>0.5°C</td>
</tr>
<tr>
<td>Lettuce</td>
<td>0.5°C</td>
</tr>
<tr>
<td>Mushrooms</td>
<td>0.5°C</td>
</tr>
<tr>
<td>Onions</td>
<td>0.5°C to 20.0°C</td>
</tr>
<tr>
<td>Peppers</td>
<td>8.5°C</td>
</tr>
<tr>
<td>Potatoes (Seed)</td>
<td>2.0°C</td>
</tr>
<tr>
<td>Potatoes (Other)</td>
<td>5.5°C to 12.0°C</td>
</tr>
<tr>
<td>Pumpkins</td>
<td>11.0°C</td>
</tr>
<tr>
<td>Radishes</td>
<td>0.5°C</td>
</tr>
<tr>
<td>Spinach</td>
<td>0.5°C</td>
</tr>
<tr>
<td>Spring Onions</td>
<td>0.5°C</td>
</tr>
<tr>
<td>Sweet Potatoes</td>
<td>14.0°C</td>
</tr>
<tr>
<td>Squash – Hubbard</td>
<td>11.0°C to 14.0°C</td>
</tr>
<tr>
<td>Squash -Table Queen</td>
<td>0.5°C to 4.0°C</td>
</tr>
<tr>
<td>Tomatoes</td>
<td>4.5°C to 12.0°C</td>
</tr>
</tbody>
</table>

*(Note: The riper, the lower the temperature)*

<table>
<thead>
<tr>
<th>Item</th>
<th>Plus temperature range</th>
</tr>
</thead>
<tbody>
<tr>
<td>Turnips</td>
<td>0.5°C</td>
</tr>
<tr>
<td>Zucchini</td>
<td>10.0°C</td>
</tr>
</tbody>
</table>

**Fresh air ventilation**

- Integral containers – 15 m³ per hour continuous
- Conventional decks – Maintain the CO₂ levels below 0.5%
- No ventilation for transport under CA conditions

**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.
1.5 **PLANT MATERIAL, CUTTINGS, WHOLE PLANTS, POTTED AND BULBS:**

**T + Temperature**

<table>
<thead>
<tr>
<th>Plant Type</th>
<th>Temperature</th>
</tr>
</thead>
<tbody>
<tr>
<td>Azalea</td>
<td>Plus 4,5°C</td>
</tr>
<tr>
<td>Cactus</td>
<td>Plus 12,0°C</td>
</tr>
<tr>
<td>Cape Greenery</td>
<td>Plus 2,0°C</td>
</tr>
<tr>
<td>Ferns Knysna</td>
<td>Plus 2,0°C</td>
</tr>
<tr>
<td>Ferns Tropical</td>
<td>Plus 5,0°C</td>
</tr>
<tr>
<td>Strawberry</td>
<td>Plus 0,5°C</td>
</tr>
<tr>
<td>Proteas</td>
<td>Plus 1,5°C</td>
</tr>
<tr>
<td>Others</td>
<td>Plus 2,5°C</td>
</tr>
<tr>
<td></td>
<td>Plus 3,5°C</td>
</tr>
</tbody>
</table>

**Bulbs:** *To be specified by exporter*

<table>
<thead>
<tr>
<th>Plant Type</th>
<th>Temperature</th>
</tr>
</thead>
<tbody>
<tr>
<td>Aspidistra</td>
<td>Plus 12°C</td>
</tr>
<tr>
<td>Azalea</td>
<td>Plus 4,5°C</td>
</tr>
<tr>
<td>Cacti</td>
<td>Plus 12 °C</td>
</tr>
<tr>
<td>Dieffenbachia</td>
<td>Plus 16°C</td>
</tr>
<tr>
<td>Dracoena</td>
<td>Plus 16°C</td>
</tr>
<tr>
<td>Ficus</td>
<td>Plus 13°C</td>
</tr>
<tr>
<td>Philodendron</td>
<td>Plus 13°C</td>
</tr>
<tr>
<td>Scheffera</td>
<td>Plus 10°C</td>
</tr>
</tbody>
</table>

**Fresh air ventilation**

- Integral containers – 15m³ per hour
- Conventional decks – Maintain CO₂ concentration below 0,5%  
  (Or as per shipper/exporters instruction)

**Exception:**

**TDT** – Plus 2,5°C/8 d Plus 3,5°C  
**TADT** – Plus 2,5°C/8 d Plus 3,5°C

Carry at plus 2,5°C; 8 days after departure raise the temperature to plus 3,5°C and maintain until discharge.

**Fresh air ventilation**

- Integral containers – Closed  
  (Or as per shipper/exporters instruction)
1.6 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

BRO: 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

FROZEN PRODUCTS

F60 = To be carried at a Return Air Temperature of minus 60°C or colder.
F30 = To be carried at a Return Air Temperature of minus 30°C or colder.
F29 = To be carried at a Return Air Temperature of minus 29°C or colder.
F28 = To be carried at a Return Air Temperature of minus 28°C or colder.
F27 = To be carried at a Return Air Temperature of minus 27°C or colder.
F26 = To be carried at a Return Air Temperature of minus 26°C or colder.
F25 = To be carried at a Return Air Temperature of minus 25°C or colder.
F23 = To be carried at a Return Air Temperature of minus 23°C or colder.
F22 = To be carried at a Return Air Temperature of minus 22°C or colder.
F21 = To be carried at a Return Air Temperature of minus 21°C or colder.
Carrying temperature regimes of perishable produce for sea export official PPECB instructions

Process Owner: Bernard Henning
Approver: Vijan Chetty

F20 = To be carried at a Return Air Temperature of minus 20°C or colder.
F19 = To be carried at a Return Air Temperature of minus 19°C or colder.
F18 = To be carried at a Return Air Temperature of minus 18°C or colder.
F17 = To be carried at a Return Air Temperature of minus 17°C or colder.
F16 = To be carried at a Return Air Temperature of minus 16°C only. (Frozen Citrus Concentrate to Europe only)
F14 = To be carried at a Return Air Temperature of minus 14°C or colder
F12 = To be carried at a Return Air Temperature of minus 12°C or colder.
F10 = To be carried at a Return Air Temperature of minus 10°C or colder.

Fresh air ventilation
- Integral containers – Closed
- Conventional decks – Closed

CHILLED PRODUCTS UNSPECIFIED:

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

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

Fresh air ventilation
- Integral containers – 15m³ per hour
- Conventional decks – Maintain CO₂ below 0,5%

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

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

B05
Chilled beef  minus 0,5°C
Chilled mutton  minus 0,5°C
Chilled ostrich  minus 0,5°C
Chilled pork  minus 0,5°C
Chilled poultry  minus 0,5°C
Chilled processed  minus 0,5°C

B01
CHILLED MEAT  minus 1.0°C

BB1
CHILLED BEEF  plus 1.0°C

B00
CHILLED BEEF  plus 0.0°C

B15
CHILLED BEEF  minus 1.5°C

Fresh air ventilation

- Integral containers – Closed
- Conventional decks – Closed

DAIRY PRODUCTS

S00  =  Butter  0.0°C
S01  =  Butter  Plus 1,0°C
S12  =  Long Life Milk  Plus 12,0°C
SM2  =  Margarine  Plus 2,0°C
SM3  =  Margarine  Plus 3,0°C
SM4  =  Margarine  Plus 4,0°C
SM5  =  Margarine  Plus 5,0°C
CHEESE

Z + Temperature

Fresh air ventilation – Milk and/or cream based products

- Integral containers – Closed
- Conventional decks – Closed

EGGS

SE + Temperature

Fresh air ventilation - Eggs

- Integral containers – 15m³ per hour
- Conventional decks – Maintain CO₂ concentration below 0,5%

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
Confectionary

Fresh air ventilation

- Integral containers – Closed
- Conventional decks – Closed
CANDLES

J + Temperature

Fresh air ventilation

- Integral containers – Closed
- Conventional decks – Closed

COOL STOW CONDITIONS - T13 dispensation arrangement

CSC  Stowed in GP containers under protected conditions

WINE

Y + Temperature

Fresh air ventilation

- Integral containers – Closed
- Conventional decks – Closed

2.0 FOREIGN CODES/ PRODUCTS:

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

<table>
<thead>
<tr>
<th>Code</th>
<th>Description</th>
<th>Temperature</th>
</tr>
</thead>
<tbody>
<tr>
<td>DFA</td>
<td>Deciduous Plus 0.5°C</td>
<td></td>
</tr>
<tr>
<td>DF5</td>
<td>Deciduous Minus 0.5°C</td>
<td></td>
</tr>
</tbody>
</table>

PRE-COOLED, HANDLED AND SHIPPED UNDER RSA CONDITIONS, PPECB SUPERVISION (FOR STATS PURPOSE ONLY)

<table>
<thead>
<tr>
<th>Code</th>
<th>Description</th>
<th>Temperature</th>
</tr>
</thead>
<tbody>
<tr>
<td>DFZ</td>
<td>Deciduous Minus 0.5°C</td>
<td></td>
</tr>
</tbody>
</table>

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

<table>
<thead>
<tr>
<th>Code</th>
<th>Description</th>
<th>Temperature</th>
</tr>
</thead>
<tbody>
<tr>
<td>CF5</td>
<td>Chilled Beef</td>
<td>Minus 0.5°C</td>
</tr>
<tr>
<td>FF2</td>
<td>Frozen Beef</td>
<td>Minus 20°C or colder</td>
</tr>
<tr>
<td>CZ</td>
<td>Citrus + Temperature - ZIM fruit:</td>
<td>Loaded separately in RSA or outside RSA borders</td>
</tr>
<tr>
<td>CS</td>
<td>Citrus + Temperature - Swazi fruit:</td>
<td>Loaded separately in RSA or outside RSA borders</td>
</tr>
<tr>
<td>CT</td>
<td>Citrus + Temperature – Mix Loads:</td>
<td></td>
</tr>
</tbody>
</table>
Carrying temperature regimes of perishable produce for sea export official PPECB instructions

3.0 OTHER EQUIPMENT:

3.1 VEN = Passive ventilation:

- General Purpose Container or
- Open Door Shipment – To be stowed with doors open and facing aft on vessel. Cargo must be protected during inclement weather
- Open Sides and Flatrack Container – To be stowed with tarpaulins rolled-up Tarpaulins must be let down during inclement weather
- Open Top – to be stowed with tarpaulins rolled open, which must be closed during inclement weather
- Ventainer – to be stowed on deck in a position to allow for natural ventilation through the container

3.2 FAN = Fantainer:

Electrically ventilated container must be plugged in. Ensure that fan operate correctly, in order to allow fresh air to circulate through cargo.

4.0 CANCELLED CODES (Not to be used)

<table>
<thead>
<tr>
<th>Code</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>PD2</td>
<td>Plums</td>
</tr>
<tr>
<td>PD3</td>
<td>Plums</td>
</tr>
<tr>
<td>PK3</td>
<td>Plums</td>
</tr>
<tr>
<td>PAD3</td>
<td>Plums</td>
</tr>
<tr>
<td>PAK3</td>
<td>Plums</td>
</tr>
<tr>
<td>PD4</td>
<td>Plums</td>
</tr>
<tr>
<td>PK</td>
<td>Plums</td>
</tr>
<tr>
<td>PAD4</td>
<td>Plums</td>
</tr>
<tr>
<td>PAK4</td>
<td>Plums</td>
</tr>
<tr>
<td>AVX</td>
<td>Avocados</td>
</tr>
<tr>
<td>VP8</td>
<td>Potatoes</td>
</tr>
<tr>
<td>VTY</td>
<td>Tomatoes (green)</td>
</tr>
<tr>
<td>B + Temperature</td>
<td>Bulbs</td>
</tr>
<tr>
<td>S04</td>
<td>Dairy Products</td>
</tr>
<tr>
<td>S05</td>
<td>Cheese</td>
</tr>
<tr>
<td>S08</td>
<td>Cheese</td>
</tr>
<tr>
<td>GU1</td>
<td>Guavas</td>
</tr>
<tr>
<td>PE1-9</td>
<td>Plums (Experimental)</td>
</tr>
<tr>
<td>PB1-9</td>
<td>Plums (Experimental)</td>
</tr>
<tr>
<td>SC4</td>
<td>Minus 1,0°C</td>
</tr>
<tr>
<td>PD2</td>
<td>Plums</td>
</tr>
<tr>
<td>PD3</td>
<td>Plums</td>
</tr>
<tr>
<td>PK3</td>
<td>Plums</td>
</tr>
<tr>
<td>PAD3</td>
<td>Plums</td>
</tr>
<tr>
<td>PAK3</td>
<td>Plums</td>
</tr>
<tr>
<td>PD4</td>
<td>Plums</td>
</tr>
</tbody>
</table>
### Carrying temperature regimes of perishable produce for sea export official PPECB instructions

**PK** - Plums  
**PAD4** - Plums  
**PAK4** - Plums  
**PSX** - Plums  
**PKSX** - Plums  
**PSY** - Plums  
**PKSY** - Plums  
**PSZ** - Plums  
**PKSZ** - Plums  
**PASD** - Plums  
**PKAD** - Plums  
**PU5** - Plums  
**PAU5** - Plums  
**PU7** - Plums  
**PAU7** - Plums  
**PU9** - Plums  
**PAU9** - Plums  
**PE1-9** - Plums (Experimental)  
**PB1-9** - Plums (Experimental)  
**AVX** - Avocados  
**AAVL** - Avocados  
**AAV1** - Avocados  
**AAV2** - Avocados  
**AAV3** - Avocados  
**AAV4** - Avocados  
**AAV5** - Avocados  
**AAV6** - Avocados  
**AAV7** - Avocados  
**AAV8** - Avocados  
**AAV9** - Avocados  
**AAVH** - Avocados  
**AAVG** - Avocados  
**AAVV** - Avocados  
**AAPD** - Avocados  
**AAPE** - Avocados