

COUNTRY	FRUIT	RECOMENDATION SET POINT (°C) 3	PROBES	VENT SETTING	PROTOCOL	DAYS	COLD STORE TARGET TEMP.
1: Sample fruit to be supplied to the container Depot by Exporter for calibration of empty containers. 2: Landbase- or intransit cold treatment, refer import Permit. 3. Different set point temperature regime codes can be selected from the Handling Protocol HP22/PP04.04-17. # In the case of Sri Lanka shipments the import permit number must be indicated on the export notification at time of booking. # Fruit pre-cooled to target temperature - guide line, assessors can request up to a 12 hour printout. # Genset requirement - Less than 2 hours travel time, shipping line recommendation. # Ensure that the ventilation is set correct for Plums, Persimmons and mixed (ventilated and non ventilated) commodities. Use the "SDV" code. # Recommended cold store delivery air not colder than -1.5°C, and pulp temperature for pome fruit not colder than -1.5°C, the rest -1.2°C. # Recommended SL regime code recipe for citrus to be selected from the HP22 # AMENDMENTS TO PERMITS WILL OVERRIDE THE COLD TREATMENT YELLOW CARD, PLEASE ADVISE DAFF and PPECB REGARDS THE AMENDMENTS # In the case of Permit countries with different protocol options, the required protocol must be indicate on the export notification at time of booking, if not indicated, the coldest protocol will be used as a default.							
ALL FRUIT MUST BE PRE-COOLED FOR A MINIMUM OF 72 HOURS BUT FOR USDA THE LAST 24 HOURS THE PRODUCT MUST BE ON PROTOCOL TEMPERATURE							
USA	T107-a Apples, Pears	-1.3(SD3)	3 Onboard	CLOSED	1.1	14	-0.5
	T107-e Table Grapes, Nectarines, Peaches & Plums	-1.5(SD1/SDV1)		CLOSED/15	-0.55	22	-0.6
	T107-e Citrus	-1.5(SC1)		15	-0.55	22	-0.6
	T107-e Citrus - Houston Texas	-1.5(SC1)		15	-0.55	22	-0.6
ALL FRUIT MUST BE PRE-COOLED FOR 72 HOURS TO THE TARGET TEMPERATURE							
JAPAN	Oranges, Grapefruit & Lemons	-1.5(SC1)	3 Onboard	15	-0.6	12	-0.6
	Clementine			CLOSED	-0.6	14	
	Table Grapes (Bariinka)	-0.5(SD2)		Closed	0.8	16	-0.5
S / KOREA	Oranges, Grapefruit & Lemons	-1.5(SC1)	3 Onboard	15	-0.6 ± 0.6	24	-0.6
CHINA	Oranges, Grapefruit, Lemons & Mandarins	-1.5(SC1)	3 Onboard	15	-0.6	24	-0.6
	Table Grapes	-1.0(SD4)		CLOSED	0.8	20	-0.5
	Apples	-0.5(SD2)			1.0	16	-0.5
1. ISRAEL	Table Grapes	-1.5(SD1)	3 Onboard	CLOSED	-0.6	22	-0.6
	Persimons	-1.0(SDV4)		15			
THAILAND	Oranges, Grapefruit, Lemons & Mandarins	-1.5(SC1)	3 Onboard	15		24	
	Table Grapes	-1.5(SD1)		CLOSED			22
ALL FRUIT MUST BE PRE-COOLED TO THE TARGET TEMPERATURE							
INDIA	Plums	-0.5(SL1/SLV1)	Landbased: 3x probes in Cold Store	15			Cold store temperatures to be in line with required protocol in the case of landbase treatment (SL)
	Apples, Pears and Table Grapes			CLOSED	0.0	10	
	Oranges, Grapefruit, Lemons & Mandarins			(SL2, SL3, SL4, SL5)	15	1.1	
INDONESIA	Table Grapes	-0.5(SD2)	3 Onboard	CLOSED	2	14	0.0
	Apples, Pears, Peaches, Plums & Apricots	-0.5(SD2/SDV2)		CLOSED/15	2	16	
	Oranges, Grapefruit, Lemons & Mandarins	-0.5(SC2)		15	2	16	
					3	20	
TAIWAN	Apples & Table Grapes	-1.0(SD4)	3 Portable-spear or 3 Onboard	CLOSED	0.0	12	-0.5
					1.67	14	
	Oranges, Grapefruit, Lemons & Mandarins	-0.5(SC2)		15	0.0	12	
					1.67	14	
SRI LANKA	Apples, Pears & Table Grapes	-1.0(SD4)	2 Portables	CLOSED	0.0	14	-0.5
					1.1	20	
					2.2	22	
	Oranges	-0.5(SC2)		15	0.0	14	
					0.55	18	
					1.1	20	
BANGLADESH	Apples & Pears	-1.0(SD4)	2 Portables	CLOSED	0.0	14	-0.5
2 NIGERIA	Apples & Pears	-0.5(SL1), -1.0(SD4)	Landbased: 3x probes in Cold Store or en-route: 3 x portable-spears	CLOSED	-0.5	2	Cold store temperatures to be in line with required protocol in the case of landbase treatment (SL)
	Table Grapes				-0.5	2	
	Apples, Pears & Table Grapes	-0.5(SL1), -1.0(SD4)			-0.5	3	
	Apples, Pears & Table Grapes	-0.5(SL1/SD2)			0.0	2	
	Apples, Pears & Table Grapes	-0.5(SL1/SD2)			0.0	5	
	Apples, Pears & Table Grapes	-0.5(SL1/SD2)			2	10	
	Apples, Pears & Table Grapes	-0.5(SL1/SD2)			3	14	
		-0.5(SC2) or (SL5)			-0.5	2	
					-0.5	5	
	Lemons	-1.0(SC4) or (SL5)			-0.5	2	
					-0.5	5	
		-0.5(SC2) or (SL5)			0.0	2	
MAURITIUS	Pears & Table Grapes		3 Onboard	CLOSED/15	0.0	10	-0.5
	Fruit from BD infected areas must under go cold treatment	-1.0(SD4/SDV4)			0.55	11	
	Apples,	-1.0(SD4)			1.11	12	
	Oranges, Grapefruit, Lemons & Mandarins			15	0.0	13	
	Oranges, Grapefruit, Lemons & Mandarins				0.56	14	
	Fruit from BD infected areas must under go cold treatment	-1.0(SC4)			1.11	18	
JORDAN	Apples & Table Grapes	-0.5(SD2)	2 Portables	CLOSED	1.5	14	0.0
	Plums & Persimmons	-0.5(SDV2)		15	1.5	14	
	Pears	-0.5(SD2)		CLOSED	1.5	40	
	Oranges, Lemons & Mandarins	0.5(SC5)		15	2.0	14	
	Lemons, Grapefruit	In-transit treatment, 0.5(SC5) with two portable-spear probes or as per import Permit to be performed in a land based cold store in Jordan , Refer to the PECB HP22 for C+temperature regime options					
SUDAN	Oranges	-0.5(SC2)	3 Portable-spear or 3 Onboard	15	1.6	5	0.0
MADAGASCAR	Apples, Pears & Table Grapes	-1.0(SD4)	2 Portables	CLOSED	0.0	5 land + 15 en-route	-0.5
	Oranges, Lemons, Kiwifruit	-1.0(SC4)		15			
Cold treatment is not compulsory - refer to import permit							
GHANA	Apples & Pears	-0.5(SD2)	3 Portable-spear or 3 Onboard	CLOSED	1.11	14	0.0
ZAMBIA	Apples & Pears	-0.5(D05)	3 Probes in Cold Store		0.0	12	RRMT -0.5