

Responsible Person:	National Manager Cold Chain Protocols and Standards (Bernard Henning)
Approver:	General Manager Coastal (Vijan Chetty)
Department:	Operations - Cold Chain

Product	Optimum shipping temperature (DAT or set point) (°C)	Maximum permissible loading temperature (°C)	Minimum permissible loading temperature (°C)
Artichokes	0.5	3.0	minus 0.5
Asparagus	0.5	5.0	minus 0.5
Aubergines	8.5	12.0	7.0
Baby marrows	10	12.0	7.0
Beetroot	0.5	3.0	minus 0.5
Brinjals	8.5	12.0	7.0
Broccoli	0.5	3.0	minus 0.5
Brussels sprouts	0.5	3.0	minus 0.5
Butternuts	11 to 13	30	9.0
Cabbage	0.5	3.0	minus 0.5
Capsicum	8.5	12.0	7.0
Carrots	1.0	3.0	minus 0.5
Cauliflower	0.5	3.0	minus 0.5
Celery	0.5	3.0	minus 0.5
Chicory	0.5	3.0	minus 0.5
Courgettes	10	12	7.0
Cucumbers	8.0	12	7.0
Egg fruit	8.5	12	7.0
Endives	0.5	3.0	0.0
Garlic	0.5 to 20	30	minus 0.5
Gem squash	0.5 to 4.0	30	0.0
Ginger	10	13	7.0
Green beans	7.0	10	4.0
Green onions	0.5	3.0	minus 0.5
Green peas	0.5	3.0	minus 0.5
Hubbard squash	11 to 13	30	9.0
Leeks	0.5	3.0	minus 0.5
Lettuce	0.5	3.0	minus 0.5
Mushrooms	0.5	3.0	minus 0.5
Melons	10 to 14	30	7.0
Onions	0.5 to 20	30	minus 0.5
Peppers	8.5	12	7.0
Potatoes (processing)	12	17	10
Potatoes (table)	5.5	17*	3.0
Potatoes (seed)	2.0	12*	0.5
Pumpkins	11	30	9.0
Radishes	0.5	3.0	minus 0.5
Spinach	0.5	3.0	minus 0.5
Spring onions	0.5	3.0	minus 0.5
Sweet corn	1.0 to 2.0	5.0	0.5
Sweet potatoes	14	30	10
Table queen squash	0.5 to 4.0	30	0.0
Tomatoes (green)	12.5	15	11
Tomatoes (ripe)	4.5	7.0	3.5
Turnips	0.5	3.0	minus 0.5
Watermelons	4.5 to 10	30	1.5
Zucchini	10	12	7.0

FRESH AIR VENTILATION of 15m³ FOR ALL VEGETABLES are advisable or as per booking instruction

- No ventilation for transport under **CA conditions**