

 PPECB	Ordinary Handling Protocol - HP17 - Compromise Product Mixes (Africa and IOI)	HP17
		Revision: 5
		Date: 2023-04-05
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INTRODUCTION

Exporters of perishables to West and East African markets as well as to the Indian Ocean Islands face a number of difficulties that have a direct influence on their business. The markets are becoming more selective regarding the quality of the product that they are prepared to import, and will no longer accept inferior products. However, frequent, small-volume orders are placed, which necessitates mixing products in the same consignment. This inevitably leads to many products being exposed to temperatures that would normally be considered unacceptable. Under such conditions, the product shelf-life is compromised. Nevertheless, certain combinations are possible.

With the above in mind, PPECB wishes to:

1. Confirm that compromise temperatures and product mixes are not always conducive to maintenance of product quality.
2. Confirm that PPECB will allow certain compromise mixes **only** because there is no alternative to the buyer or the exporter/importer.
3. Confirm that the PPECB, the shipping line and the supplier of equipment (containers) can take no responsibility for quality losses as a result of compromise product and temperature mixes requested by the exporter/importer.
4. Request that all exporters explain the situation to overseas buyers and importers and request them to combine their orders in such a way (volumes and products) that more optimum shipping conditions can be applied.
5. State clearly that PPECB will not allow requested compromise procedures which could damage the product or the reputation of the South African perishables industries and exporters.
6. Products must be stored prior loading at the shipping temperature. All products must be within the allowable shipping temperature range, with a maximum tolerance of 2.0°C.

The following table can be used as a guideline in grouping products for shipment in mixed loads. Please note that factors other than temperature will also play an important role in determining the final combination e.g. cross-tainting, ethylene production and sensitivity, relative humidity requirements, decay potential at that specific time of the season, condensation, etc. These will be taken into consideration when bookings are finalised and will be discussed with the exporter at that time.

PPECB strongly recommend that products be stored at the specified loading temperatures and shipped at the last possible opportunity in order to minimise the time of exposure to the compromise temperature. The fresher the product loaded, the greater the possibility of good arrival condition.

Possible compromise temperature and product mixes that can be practice under certain conditions
(✓ = compromise possible, ✗ = no compromise possible)

* **only** for cases where the maximum time between loading product into the container and discharging at destination does not exceed 8 days.

Fresh air ventilation must be set at 15m³ per hour is advisable, or as per booking instruction.

PRODUCT	OPT. TEMP. (°C)	COMPROMISE TEMPERATURES			
		0 to 1 °C	0 to 4.5 °C	4.5 to 8.5 °C	AMBIENT VENTILATED
FRUIT					
Apples	minus 0.5	✓	✓	✗	✗
Apricots	minus 0.5	✓	✗	✗	✗

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Avocados	5.5	✗	✗	✓	✗
Granadillas	8.5	✗	✗	✓	✗
Grapes	minus 0.5	✓	✗	✗	✗
Grapefruit	8.5 to 11	✓	✓	✓	✓ (to end July)
Guavas	7.5	✗	✗	✓	✗
Kiwi fruit	minus 0.5	✓	✗	✗	✗
Lemons	8.5 to 11	✓	✓	✓	✓ (to end August)
Mangoes	8 to 13	✗	✗	✓ (min. 8.5 °C)	✗
Nectarines	minus 0.5	✓	✗	✗	✗
Oranges	4.5 to 11	✓	✓	✓	✓ (to end June)
Peaches	minus 0.5	✓	✗	✗	✗
Pears	minus 0.5	✓	✓	✗	✗
Plums	minus 0.5	✓	✗	✗	✗
Soft citrus	4.5 to 11	✓	✓	✓	✗
VEGETABLES					
Broccoli	0.5	✓	✓*	✗	✗
Brussels sprouts	0.5	✓	✓*	✗	✗
Cabbage	0.5	✓	✓*	✗	✗
Carrots	0.5	✓	✓*	✗	✗
Cauliflower	0.5	✓	✓*	✗	✗
Celery	0.5	✓	✓*	✗	✗
Cucumbers	8	✗	✗	✓	✗
Ginger	10	✗	✗	✓	✓
Garlic	0.5 to 20			✓ (avoid condensation)	
Green beans	7	✗	✗	✓	✗
Leeks	0.5	✓	✓*	✗	✗
Lettuce	0.5	✓	✓*	✗	✗
Melons	14	✗	✗	✓ (min. 8.5 °C)	✗
Onions	0.5 to 20			✓ (avoid condensation)	
Peppers	8.5	✗	✗	✓	✗
Potatoes	5.5 to 12	✗	✗	✓	✓
Pumpkins	11	✗	✗	✓ (min. 8.5 °C)	✓
Sweet corn	2	✓	✗	✗	✗
Sweet potatoes	14	✗	✗	✓ (min. 8.5 °C)	✓
Tomatoes	4.5 to 12.5	✗	✗	✓	✗
Watermelons	4.5 to 10	✗	✗	✓	✗
OTHER					
Chocolate (cooking)	0 to 4.5	✓	✓	✓	✗
Chocolate (dessert)	16	✗	✗	✓ (min. 8.5 °C)	✗
Cold meats	0 to 4.5	✓	✓	✗	✗
Dairy (vac. packed)	0 to 4.5	✓	✓	✗	✗
Eggs	8	✗	✗	✓	✗
Milk (long life)	0 to 4.5	✓	✓	✓	✗