



COLD TREATMENT PROTOCOLS CONTAINERS

COUNTRY	FRUIT	SET POINT °C	PROBES	LOAD PRIOR	VENT	PROTOCOL	DAYS	COLD STORE	
				TO STACK	SETTING			TARGET	
ALL FRUIT MUST BE PRE-COOLED FOR 72 HOURS BUT FOR USA THE LAST 24 HOURS THE PRODUCT MUST BE ON TEMPERATURE									
USA	T107a Apples, Pears	-1.3(SD3)			CLOSED	1.1	14	-0.5	
	T107-e Grapes, Nectarine, Peaches and Plums	-1.5(SD1)	3 Onboard		CLOSED	-0.6	22	-0.6	
	T107-k Citrus	-1.5(S(C)1)				-0.6	24	-0.6	
ALL FRUIT MUST BE PRE-COOLED FOR 72 HOURS TO THE TARGET TEMPERATURE									
4 JAPAN	CITRUS	-1.5(S(C)1)	3 Onboard		15	-0.6 ± 0.6	12	-0.6	
	Clementine's, Bloodorange, Grapes	-0.5(S(D)2)			Closed	-0.6 / 0.0	14	-0.5	
S / KOREA	Oranges	-1.5(S(C)1)	4 Onboard		15	-0.6 ± 0.6	24	-0.6	
	CITRUS	-1.5(S(C)1)	3 Onboard		15	-0.6	24	-0.6	
2 ISRAEL	Grapes	-1.5(S(D)1)	3 Onboard		CLOSED	-0.5	22	-0.6	
	Persimmons	-1.0(S(D)4)			CLOSED	-0.6	22	-0.6	
ALL FRUIT MUST BE PRE-COOLED TO THE TARGET TEMPERATURE									
4 INDIA	DECIDUOUS	-1.0(S(D)4)	3 Onboard		15	CLOSED	1.11	12	-0.5
	CITRUS	-0.5(S(C)2)			15	CLOSED	2.2	18	-0.5
4 INDONESIA	DECIDUOUS	-1.0(S(D)4)	3 Onboard		15	CLOSED	2.2	18	-0.5
	CITRUS	-0.5(S(C)2)			15	CLOSED	2.2	16	-0.5
4 IRAN	SOFT CITRUS	0.0(S(C)0), +0.5(S(C)5), +1.0(S(C)3)	3 Onboard		48		2.22	16	-0.5
	Plums	-0.5(S(D)2)			15				
3	Apples		3 Onboard		48	CLOSE	2.22	18	-0.5
	Pears, Prunes, Peaches Nectarines and Apricots								
TAIWAN	DECIDUOUS	-1.0(S(D)4)	3 Portable-spear or 3 Onboard		24	CLOSED	3.33	18	-0.5
	CITRUS	-0.5(S(C)2)			15	CLOSED	0.0	14	-0.5
SRI LANKA	DECIDUOUS	-1.0(S(D)4)	2 Portables		15	CLOSED	0.85	18	-0.5
	CITRUS	-0.5(S(C)2)			20	CLOSED	1.1	20	-0.5
BANGLADESH	Apples only	-1.3(S(D)3)	2 Portables		24	CLOSED	2.2	22	-0.5
	DECIDUOUS	-0.5(S(D)2)	2 Portable-spear or 2 Onboard		24	CLOSED	0.0	14	-0.5
REUNION	CITRUS	-0.5(S(C)2)			15	CLOSED	1.0	15	0.0
	DECIDUOUS	-0.5(S(L)1)	3 probes in Cold Store or		48	CLOSED	-0.5	5	-0.5
3 NIGERIA	CITRUS	-0.5(S(L)1)	3 Onboard		15	CLOSED	2 of 3	10 or 14	-0.5
		-0.5(S(L)1)			15	CLOSED	-0.5	5	-0.5
4 JORDAN	Oranges, Mandarins	-0.5(S(C)2)	3 Onboard		15	CLOSED	1.7	14	-0.5
	Apples, Pears	-0.5(S(D)2)			15	CLOSED	1.5	14	-0.5
4 SUDAN	Oranges	-0.5(S(C)2)	3 Onboard		15	CLOSED	1.7	5	-0.5
	DECIDUOUS	-0.5(D)5)	3 Probes in Cold Store		24	CLOSED	0.0	12	RRMT
MADAGASCAR	APPLES, PEARS, GRAPES	-1.3(SD3)	2 Portable-spear or 2 Onboard		48	CLOSED	0.0	5 land and 15 en-ro	-0.5
					48	CLOSED	0.0	12	RRMT

1: LESS THAN 2 HOURS TRAVEL TIME, SHIPPING LINE RECOMMENDATION,
 2: SAMPLE FRUIT TO BE SUPPLIED BY EXPORTER FOR CALIBRATION OF EMPTY CONTAINER TEST.
 3: LANDBASE or INTRANSIT, REFER IMPORT PERMIT.
 4: Warm-up clause: new temperature SIP must be supplied by export to shipping line.
 # RECOMMENDED COLD STORE DELIVERY AIR NOT COLDER THAN -1.5°C AND PULP TEMPERATURE FOR POME FRUIT NOT COLDER THAN -1.5°C AND THE REST -1.2°C.
 # ANY AMENDMENTS TO PERMITS DURING THE SEASON WILL OVERRIDE THE COLD TREATMENT YELLOW CARD
 PLEASE ADVISE DAFF and PPECB WITH REGARDS TO ANY AMENDMENTS

