

Transport temperatures:



Trip less than 2 days

Precool to 12- 16°C

Transport at 12-16°C

Trip more than 2 days

Precool to 12-14°C

Transport at 12-14°C

Temperatures below 10°C can cause chilling injury.

Checklist:

Precool the fruit to the correct temperature before loading. Refrigerated trucks and rail containers only maintain the temperature and do not effectively cool the load.

Check the refrigerator unit is working correctly and vehicle is in good condition.

If a loading dock is present, ensure the truck is already cooled to its operating temperature before loading.

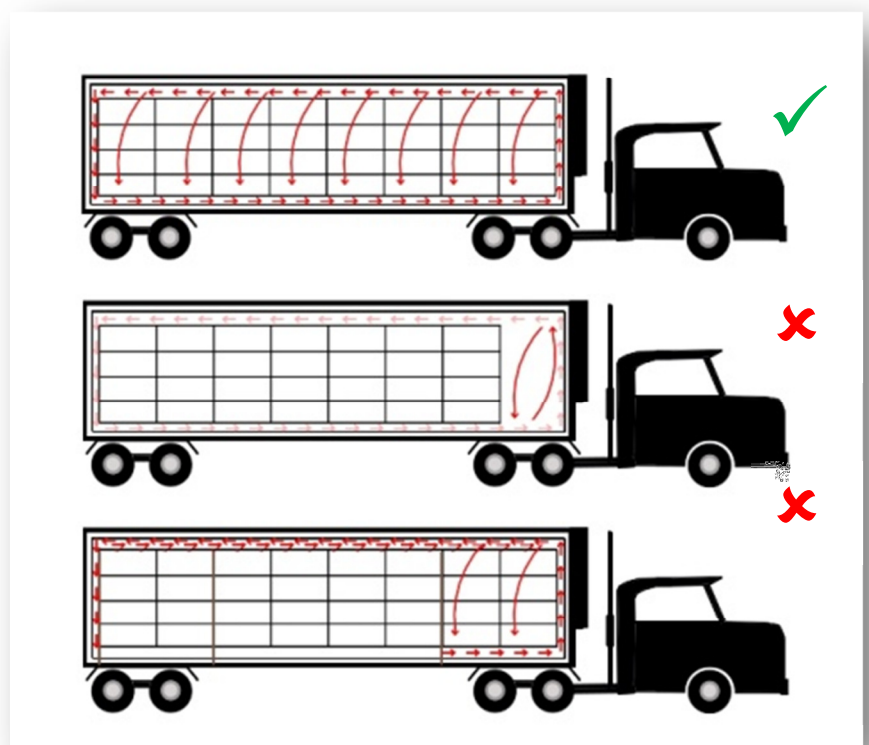
Check the temperature of the fruit before loading and record on consignment note in the event of problems occurring.

Load the vehicle correctly to

ensure there is a free path for the cool air to flow over the top of the load, down the sides and rear and along the floor and under the pallets (see diagram). Place the front pallets tight against the bulkhead to prevent air short circuiting back to the refrigeration unit. Either cross the stabilising boards or use boards with holes in the bottom to allow air to flow under the pallets.

Ensure the pallets are secured properly.

If the mangoes are loaded warm or are already starting to ripen, open the vents in the vehicle to flush out the carbon dioxide generated by ripening fruit. If vents are not present or are closed, open the doors of the vehicle for 5 minutes every 8-12 hours during the trip.



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