

Key Actions for Loading Containers for Cold Sterilisation Shipments

1. Only fruit approved by DALRRD to be placed in forced air cooling tunnels.
2. Repair any damage to pallet bases and cartons before placing them in the tunnels.
3. Fruit to be forced air cooled to below target temperature (measured on the inside of the tunnel between pallets rows).
4. Transfer pallets from pre-coolers through a cooled airlock (preferably below 10°C) to the waiting container as quickly as possible.
5. No pre-staging in the airlock.
6. Ensure the docking station properly seals the container at the airlock.
7. Pre-cool empty container for at least 30 minutes using the genset. (This also verifies the genset's functionality. At the same time check the container's temperature settings.)
8. Complete container loading within 40 minutes (preferably under 30 minutes), including PPECB's placement of the temperature probes.
9. After loading all pallets, seal the floor opening at the door-end and pallet gaps with corrugated sheets.
10. Close doors, attach the prescribed door seal, and record the seal and container numbers.
11. Keep the container continuously cooled until offloading at the terminal.