**Songold: Cooling Protocol**

- **Harvest in cool hours**
- **Pack same day as harvest**
- **Cool to zero within 48 hrs but not quicker than 24 hrs**
- **Do not cool below -0.5°C**
- **NB: Do not keep at zero for more than 10 days**
- **Keep temperature @ 7.5°C for 7 days**
- **Reduce temperature to 0°C**
- **Raise temperature to 7.5°C 2 days after sailing**

*(If not packed the same day, a special procedure for cooling and handling must followed)*

*Shorter or longer periods may be necessary depending on fruit maturity and/or market requirements*