

## CHAPTER 2

### Recommended support procedures and handling protocols

#### 7. FORCED AIR-COOLING (re-cooling)

- Place the fruit immediately on arrival in the cool room.
- Cool the fruit within 10–12h to below 10°C pulp temperature and within 24h to -0.5°C pulp temperature.
- The correct air-inlet temperature, that is not lower than -1.5°C/-1.0°C, must be used - depending on the fruit type.
- The pulp temperature of stone fruit may never, at any place in the carton/pallet, be lower than -1.0°C.
- The process of packing to re-cooling to the optimum pulp temperature must be completed within a day.
- Cooled fruit must be kept at between -0.5°C and -1.0°C. If there are indications that the temperature will not be reached within the prescribed time, then the exporter and PPECB must be informed immediately so that contingency measures can be taken.
- Pallet loads of which the carton ventilation or inner packing differs to such an extent that different cooling temperatures prevail, should preferably be placed in separate tunnels.