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NOTES:

1. CARRYING TEMPERATURES:

The carrying temperature specified in this document refers to the temperature of the air delivered to the product i.e. the delivery air temperature (DAT). In practice this is also the setpoint of the thermostat controller. This set point may however be fine tuned to obtain the specified DAT within the permissible ±0,5°C fluctuation.

A maximum fluctuation of ±0,5°C in the DAT is permissible. This means that, for a carrying temperature of minus 0,5°C, the DAT may not be colder than minus 1,0°C or warmer than 0,0°C.

2. COLD BLASTS:

When there is a difference of more than 1°C between DAT and RAT, the DAT may be reduced by 0,5°C for 3 hours out of every 6 hours in order to achieve the prescribed carrying temperature. Special procedures will be issued in writing for certain products such as avocados, mangoes and some stone fruit varieties such as peaches and plums requiring specific DAT/RAT control procedures.

If a temperature difference of more than 1°C between DAT and RAT persists (chilled cargo) and no reduction in RAT is noted after the DAT was reduced by 0,5°C, the status of the cooling and air systems must be checked. The PPECB must be informed immediately should the problem persist for 24 hours.

3. CONTROLLED ATMOSPHERE (CA):

CA Containers or other containers fitted with CA systems must never be ventilated with fresh air while in transit. The fresh air ventilation valves must be in the “CLOSED” position.
WARNING: NEVER ENTER OR DO ANY REPAIRS ON A CA CONTAINER UNLESS NORMAL ATMOSPHERE IS REINSTALLED.

4. MODIFIED ATMOSPHERE (MA):

Containers fitted with the “MAX tend” atmosphere control system requires that the fresh air vent cover is in the open position at all times to prevent the installed maxtend system from being obstructed.

Special instructions will be issued in writing as part of the official PPECB Carrying Temperature Instructions (CTI) to the Master of a Vessel. Vessels must report on these as part of their daily en-route management. Warning: Never open any evaporator panel or remove the maxtend equipment from the container, as this will create air leakage from the container, preventing atmosphere control.

5. AFAM+/e-AUTOFRESH/SMARTFRESH:

Please note that all containers that are carried under AFAM+, e-Auto fresh and or SMARTFRESH conditions at sea can only be ventilated as per automatic setting of units and by special arrangements by export and shipping line.

6. PLUM EXPORTS:

Please note that a new code (PK) range has been developed, in order to identify new stacking and loading methods. The temperature regimes are the same as for other (PD) ranges.

Please note that PE, PC, PB and PU ranges also identify new stacking and loading methods as for PK arrangements.

7. APRICOT/NECTARINE/PEACHES:

Please note that a new code (DK) has been developed, in order to identify new stacking and loading methods (HAF) and are used by exporter under experimental conditions only. The temperature regime is the same as for DO5 range.

8. AUTOMATIC SETTING CHANGE (A): Added to current dual regime codes:

Arrangements made by Shipping Line for automatic container re-settings for products carried under dual conditions, while en-route. Same recipe applies, but with automatic set point changes.

9. DUAL TEMPERATURE REGIMES: Shipping arrangements:

(i.e. temperature regimes which call for temperature changes after departure from a specific port).

In cases where delays necessitate changes to the initial accepted shipping regime, these must be communicated to the Cargo Owner and or Agent by the Shipping Line or Agency. Any changes need to be communicated to PPECB, in order to have instructions amended prior to the vessel’s departure.
10. WARMING UP CLAUSE: Cold treatment shipments

After completion of cold treatment the temperature set point of the container can be raised.

The following procedure may only be applied once the Master of the Vessel has received specific instructions from the respective Shipping Line/s stating container number/s, final vent setting/s and set point of unit/s to be warmed up.

Countries that allow warm up:

The temperature set points must be raised to +1.5°C on completion of the cold treatment, thereafter proceed as follows:

- The temperature set points must be stepped up by 1.5°C increments, but only after the pulp temperatures have stabilized to within 0.5°C of the new set temperature.

1.1 CITRUS:

Shipping note for EU shipments only – refer to HP01/PP04.04-01 procedure including:

- All Oranges/Soft Citrus to be shipped at between C25 and C45 only;
- All Lemons and Grape Fruit to be shipped up to C07 only.
- Balance to Non-EU destinations (*)

<table>
<thead>
<tr>
<th>Temperature</th>
<th>Set Point</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>C25</td>
<td>+2.5°C</td>
<td>Carry at plus 2.5°C for the full duration of the voyage.</td>
</tr>
<tr>
<td>C35</td>
<td>+3.5°C</td>
<td>Carry at plus 3.5°C for the full duration of the voyage.</td>
</tr>
<tr>
<td>C04</td>
<td>+4.0°C</td>
<td>Carry at plus 4.0°C for the full duration of the voyage.</td>
</tr>
<tr>
<td>C45</td>
<td>+4.5°C</td>
<td>Carry at plus 4.5°C for the full duration of the voyage.</td>
</tr>
<tr>
<td>C05</td>
<td>+5.0°C</td>
<td>Carry at plus 5.0°C for the full duration of the voyage.</td>
</tr>
<tr>
<td>C55</td>
<td>+5.5°C</td>
<td>Carry at plus 5.5°C for the full duration of the voyage.</td>
</tr>
<tr>
<td>C06</td>
<td>+6.0°C</td>
<td>Carry at plus 6.0°C for the full duration of the voyage.</td>
</tr>
</tbody>
</table>
**Carrying temperature regimes of perishable produce for sea export official PPECB instructions**

<table>
<thead>
<tr>
<th>Code</th>
<th>Temperature</th>
<th>Notes</th>
</tr>
</thead>
<tbody>
<tr>
<td>C65</td>
<td>plus 6,5°C</td>
<td>Carry at plus 6,5°C for the full duration of the voyage.</td>
</tr>
<tr>
<td>C07</td>
<td>plus 7,0°C</td>
<td>Carry at plus 7,0°C for the full duration of the voyage.</td>
</tr>
<tr>
<td>C75</td>
<td>plus 7,5°C – (*)</td>
<td>Carry at plus 7,5°C for the full duration of the voyage.</td>
</tr>
<tr>
<td>C08</td>
<td>plus 8,0°C – (*)</td>
<td>Carry at plus 8,0°C for the full duration of the voyage.</td>
</tr>
<tr>
<td>C09</td>
<td>plus 9,0°C – (*)</td>
<td>Carry at plus 9,0°C for the full duration of the voyage.</td>
</tr>
<tr>
<td>C10</td>
<td>plus 10,0°C – (*)</td>
<td>Carry at plus 10,0°C for the full duration of the voyage.</td>
</tr>
<tr>
<td>C11</td>
<td>plus 11,0°C - (*)</td>
<td>Carry at plus 11,0°C for the full duration of the voyage.</td>
</tr>
<tr>
<td>C12</td>
<td>plus 12,0°C – (*)</td>
<td>Carry at plus 12,0°C for the full duration of the voyage.</td>
</tr>
<tr>
<td>C13</td>
<td>plus 13,0°C – (*)</td>
<td>Carry at plus 13,0°C for the full duration of the voyage.</td>
</tr>
<tr>
<td>C16</td>
<td>plus 16°C – (*)</td>
<td>Carry at plus 16°C for the full duration of the voyage.</td>
</tr>
<tr>
<td>CD1</td>
<td>plus 10°C/5d 3,5°C– (Only to Non –EU destinations)</td>
<td>Carry at plus 10°C; 5 days after departure, lower the temperature to plus 3,5°C and maintain until discharge.</td>
</tr>
<tr>
<td>CAD1</td>
<td>plus 10°C/5d 3,5°C – (Only to Non –EU destinations)</td>
<td>Carry at plus 10°C; 5 days after departure, lower the temperature to plus 3,5°C and maintain until discharge.</td>
</tr>
<tr>
<td>CD2</td>
<td>plus 10°C/10d 3,5°C – (Only to Non –EU destinations)</td>
<td>Carry at plus 10°C; 10 days after departure, lower the temperature to plus 3,5°C and maintain until discharge.</td>
</tr>
<tr>
<td>CAD2</td>
<td>plus 10°C/10d 3,5°C – (Only to Non –EU destinations)</td>
<td>Carry at plus 10°C; 10 days after departure, lower the temperature to plus 3,5°C and maintain until discharge.</td>
</tr>
</tbody>
</table>
**CDX** Optional Code (Via T13/PP04.02-02F01 dispensation route)

Please be advised that PPECB will allocate the booking codes, CDX, CDX1, 2, 3 etc. at the time of dispensation sign off, the client will then have to use this allocated code when a booking is made with PPECB and the Shipping Line. The CDX, CDX 1/2/3 etc. code will be used for all **CITRUS** and **CITRUS TRIAL** dispensations.

**W** Warm - Citrus

(Allow only up to W07 for EU destinations. The fruit shall be shipped at a maximum air delivery temperature set point of 7°C for lemons, grapefruit and pomelos, and 4.5°C for all other citrus fruit types.)

- Whenever cargo is carried un-cooled, a **W** will appear in front of the carrying regime, i.e. **W35**, **W07**, **W10**, **W12** or **W13**.
- **Navel varieties** loading at ambient conditions, dispensation is required. A quality report per dispensation must be presented to PPECB after discharged.
- **Soft citrus** will not be allowed to be carried under **W** booking. No dispensation application for all varieties soft citrus.

**REUNION SHIPMENTS ONLY** – (**NO TOLERANCE ALLOWED**)  

**RCM5** minus 0,5°C  
Carry at minus 0,5°C for the full duration of the voyage.

**RCP5** plus 0,5°C  
Carry at Plus 0,5°C for the full duration of the voyage.

**RCP1** plus 1°C  
Carry at plus 1°C for the full duration of the voyage.

**Fresh air ventilation – all citrus**  
- Integral containers – 15m³ per hour

**1.1.1 Citrus Fruit**

**Ad-hoc Exceptions**

**C00** 0,0°C  
Carry at 0,0°C for the full duration of the voyage.

**C01** plus 1,0°C  
Carry at plus 1,0°C for the full duration of the voyage.

**C02** plus 2,0°C  
Carry at plus 2,0°C for the full duration of the voyage.
1.1.2 Foreign Conditions

Refer to page 27

1.1.3 Cold Treatment Shipments

Separate instructions will be given for special shipments. The following codes are only to assist ship planners and PPECB in identifying these types of shipments. (Refer to Yellow Cold Treatment Card – PPECB website www.ppecb.com)

**SC:** Steri Citrus:

<table>
<thead>
<tr>
<th>Code</th>
<th>Temperature</th>
<th>Notes</th>
</tr>
</thead>
<tbody>
<tr>
<td>SCO</td>
<td>0.0°C</td>
<td>Carry at 0.0°C for the full duration of the voyage</td>
</tr>
<tr>
<td>SC1</td>
<td>minus 1,5°C</td>
<td>Carry at minus 1,5°C for the full duration of the voyage</td>
</tr>
<tr>
<td>SC2</td>
<td>minus 0,5°C</td>
<td>Carry at minus 0,5°C for the full duration of the voyage</td>
</tr>
<tr>
<td>SC3</td>
<td>plus 1,0°C</td>
<td>Carry at Plus 1,0°C for the full duration of the voyage</td>
</tr>
<tr>
<td>SC4</td>
<td>minus 1,0°C</td>
<td>Carry at minus 1,0°C for the full duration of the voyage</td>
</tr>
<tr>
<td>SC5</td>
<td>plus 0,5°C</td>
<td>Carry at plus 0,5°C for the full duration of the voyage</td>
</tr>
</tbody>
</table>

**Fresh air ventilation – all citrus**
- Integral containers – 15 m³ per hour
- Conventional decks – Continuous

1.2 DECIDUOUS FRUIT AND GRAPES:

1.2.1 AD HOC EXCEPTIONS – Due to changing climate conditions – excluding plums

**DOO** 0,0°C (in the case of grapes: -1,5°C to 2,5°C pulp)
Carry at 0,0°C for the full duration of the voyage.

**DD5** plus 0,5°C (in the case of grapes: -1,5°C to 2,5°C pulp)
Carry at plus 0,5°C for the full duration of the voyage.
DD1  plus 1.0°C (in the case of grapes: -1,5°C to 2,5°C pulp)
  Carry at plus 1,0°C for the full duration of the voyage.

DX1  minus 1.0°C – (Apple /Pear Mix)
  Carry at minus 1,0°C for the full duration of the voyage.

DK05  minus 0,5°C
  Carry at minus 0,5°C for the full duration of the voyage

NOTE: Refer to page 3 – item 7 re K arrangements

DGT: Optional Code (Via PP04.02-02F01 dispensation route)

Please be advised that PPECB will allocate the booking codes, DGT, DGT1, 2, 3 etc. at the time of dispensation sign off, the client will then have to use this allocated code when a booking is made with PPECB and the Shipping Line. The DGT, DGT 1/2/3 etc. code will be used for all DECIDUOUS and GRAPES dispersions.

Fresh air ventilation
•  Integral containers – Closed
•  Conventional decks – Maintain CO₂ concentration below 0,5%

REUNION SHIPMENTS DECIDUOUS/PLUMS AND DECIDUOUS MIXED, WHERE PLUMS ARE IN THE MINORITY (NO TOLERANCE ALLOWED)

RDP1  minus 1,0°C
  Carry at minus 1,0°C for the full duration of the voyage.
  Note 1: Summer Pear Cultivars (refer pg.10 for cultivars)

RDO5  minus 0,5°C
  Carry at minus 0,5°C for the full duration of the voyage.

RDD5  plus 0,5°C
  Carry at Plus 0,5°C for the full duration of the voyage.

RDD1  plus 1,0°C
  Carry at plus 1°C for the full duration of the voyage.

Fresh air ventilation
•  Integral containers – Closed
•  Conventional decks – Maintain CO₂ concentration below 0,5%

REUNION SHIPMENTS: DECIDUOUS MIXED WITH VENTILATED PRODUCE (NO TOLERANCE ALLOWED)

RPO5  minus 0,5°C
  Carry at minus 0,5°C for the full duration of the voyage.
RPD5  plus 0,5°C  
Carry at Plus 0,5°C for the full duration of the voyage.

RPD1  plus 1,0°C  
Carry at plus 1°C for the full duration of the voyage.

Fresh air ventilation  
Integral container: 15m³ per hour

1.2.2  Standard requirements:

APPLES

DA1  minus 1,0°C  
Carry at minus 1,0°C for the full duration of the voyage.

DA2  minus 1,5°C  (Only Apples in Bags)  
Carry at minus 1,5°C for the full duration of the voyage.

D05  minus 0,5°C  (All types of packaging)  
Carry at minus 0,5°C for the full duration of the voyage.

DAV5  minus 0,5°C  Fuji apples only  
Carry at minus 0,5°C for the full duration of the voyage.

Fresh air ventilation  
• Integral containers – Closed
  Open (Fuji specific: 15m³ per hour)
• Conventional decks – Maintain CO₂ concentration below 0,5%

APRICOTS

D05  minus 0,5°C  
Carry at minus 0,5°C for the full duration of the voyage.

Fresh air ventilation  
• Integral containers – Closed
• Conventional decks – Maintain CO₂ concentration below 0,5

CHERRIES

D05  minus 0,5°C  
Carry at minus 0,5°C for the full duration of the voyage.
Fresh air ventilation
- Integral containers – Closed
- Conventional decks – Maintain CO₂ concentration below 0,5%

GRAPES

D05 minus 0,5°C (maximum pulp temperature of 1,5°C)
Carry at minus 0,5°C for the full duration of the voyage.

DG05 minus 0,5°C (maximum pulp temperature of 2,5°C)
Carry at minus 0,5°C for the full duration of the voyage.

Foreign Conditions

Refer to page 27

Fresh air ventilation
- Integral containers – Closed
- Conventional decks – Maintain CO₂ concentration below 0,5%

NECTARINES

D05 minus 0,5°C
Carry at minus 0,5°C for the full duration of the voyage.

Fresh air ventilation
- Integral containers – Closed
- Conventional decks – Maintain CO₂ concentration below 0,5%

PEACHES

D05 minus 0,5°C
Carry at minus 0,5°C for the full duration of the voyage.

Fresh air ventilation
- Integral containers – Closed
- Conventional decks – Maintain CO₂ concentration below 0,5%

PEARS

D05 minus 0,5°C
Carry at minus 0,5°C for the full duration of the voyage.
Carrying temperature regimes of perishable produce for sea export official PPECB instructions

Date: 20 June 2016

Process Owner: Bernard Henning
Approver: Vijan Chetty

DPV5 minus 0,5°C
Abate pears only
Carry at minus 0,5°C for the full duration of the voyage.

SUMMER PEARS (In bags only)

DP1 minus 1,0°C
Carry at minus 1°C for the full duration of the voyage.

DP2 minus 1,5°C
Carry at minus 1,5°C for the full duration of the voyage.

Note 1: Summer Pear Cultivars
Early BC
Bon Chretien
Bon Rouge
Rosemarie
Flamingo
Beurre Hardy
Doyenne du Comice
Sempré
Victoria Blush
Harrow Delight

Fresh air ventilation
- Integral containers: Closed
- Conventional decks: Maintain CO₂ concentration below 0,5%

PLUMS AND DECIDUOUS MIXED

PDC minus 0,5°C
Carry at minus 0,5°C for the full duration of the voyage with vents closed

PDV minus 0,5°C
Carry at minus 0,5°C for the full duration of the voyage with vents open

NOTE: Refer to page 3, item 6 re PK arrangements

PD1 minus 0,5°C
PK1 minus 0,5°C

PLUMS (SONGOLD ONLY) CARRIED UNDER SMARTFRESH (S) CONDITIONS

PS1 minus 0,5°C
PKS1 minus 0,5°C
Carry at minus 0,5°C for the full duration of the voyage.
Special instructions not specified above:

<p>| | | |</p>
<table>
<thead>
<tr>
<th></th>
<th></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>PD5</td>
<td>minus 0,5°C /2d plus 7,5°C/5d Minus 0,5°C</td>
<td></td>
</tr>
<tr>
<td>PK5</td>
<td>minus 0,5°C /2d plus 7,5°C/5d Minus 0,5°C</td>
<td></td>
</tr>
<tr>
<td>PAD5</td>
<td>minus 0,5°C /2d plus 7,5°C/5d Minus 0,5°C</td>
<td></td>
</tr>
<tr>
<td>PAK5</td>
<td>minus 0,5°C /2d plus 7,5°C/5d Minus 0,5°C</td>
<td></td>
</tr>
<tr>
<td>Carry at minus 0,5°C; 2 days after departure raise the temperature to plus 7,5°C; after 5 days at plus 7,5°C (i.e. 7 days after departure) lower the temperature to minus 0,5°C and maintain until discharge.</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

| PD6 | minus 0,5°C /2d plus 7,5°C/6d Minus 0,5°C |
| PK6 | minus 0,5°C /2d plus 7,5°C/6d Minus 0,5°C |
| PAD6 | minus 0,5°C /2d plus 7,5°C/6d Minus 0,5°C |
| PAK6 | minus 0,5°C /2d plus 7,5°C/6d Minus 0,5°C |
| Carry at minus 0,5°C; 2 days after departure raise the temperature to plus 7,5°C; after 6 days at plus 7,5°C (i.e. 8 days after departure) lower the temperature to minus 0,5°C and maintain until discharge. |

| PD7 | minus 0,5°C /2d plus 7,5°C/7d Minus 0,5°C |
| PK7 | minus 0,5°C /2d plus 7,5°C/7d Minus 0,5°C |
| PAD7 | minus 0,5°C /2d plus 7,5°C/7d Minus 0,5°C |
| PAK7 | minus 0,5°C /2d plus 7,5°C/7d Minus 0,5°C |
| Carry at minus 0,5°C; 2 days after departure raise the temperature to plus 7,5°C; after 7 days at plus 7,5°C (i.e. 9 days after departure) lower the temperature to minus 0,5°C and maintain until discharge. |

| PD8 | minus 0,5°C /2d plus 7,5°C/8d Minus 0,5°C |
| PK8 | minus 0,5°C /2d plus 7,5°C/8d Minus 0,5°C |
| PAD8 | minus 0,5°C /2d plus 7,5°C/8d Minus 0,5°C |
| PAK8 | minus 0,5°C /2d plus 7,5°C/8d Minus 0,5°C |
| Carry at minus 0,5°C; 2 days after departure raise the temperature to plus 7,5°C; after 8 days at plus 7,5°C (i.e. 10 days after departure) lower the temperature to minus 0,5°C and maintain until discharge. |

| PD9 | minus 0,5°C /2d plus 7,5°C/9d Minus 0,5°C |
| PK9 | minus 0,5°C /2d plus 7,5°C/9d Minus 0,5°C |
| PAD9 | minus 0,5°C /2d plus 7,5°C/9d Minus 0,5°C |
| PAK9 | minus 0,5°C /2d plus 7,5°C/9d Minus 0,5°C |
| Carry at minus 0,5°C; 2 days after departure raise the temperature to plus 7,5°C; after 9 days at plus 7,5°C (i.e. 11 days after departure) lower the temperature to minus 0,5°C and maintain until discharge. |

| PDX | minus 0,5°C /2d plus 7,5°C/10d Minus 0,5°C |
| PKX | minus 0,5°C /2d plus 7,5°C/10d Minus 0,5°C |
| PADX | minus 0,5°C /2d plus 7,5°C/10d Minus 0,5°C |
| PAKX | minus 0,5°C /2d plus 7,5°C/10d Minus 0,5°C |
Carry at minus 0.5°C; 2 days after departure raise the temperature to plus 7.5°C; after 10 days at plus 7.5°C (i.e. 12 days after departure) lower the temperature to minus 0.5°C and maintain until discharge.

Plums shipped outside PD/PK conditions:

- **PDY** Optional Code (via T13 dispensation route)
- **PKY** Optional Code (via T13 dispensation route)
- **PACY** Optional Code (via T13 dispensation route)
- **PAKY** Optional Code (via T13 dispensation route)
- **PDZ** Optional Code (via PP04.02-02F01 dispensation route)
- **PKZ** Optional Code (via PP04.02-02F01 dispensation route)
- **PADZ** Optional Code (via PP04.02-02F01 dispensation route)
- **PAKZ** Optional Code (via PP04.02-02F01 dispensation route)
- **PDA** Optional Code (via PP04.02-02F01 dispensation route)
- **PKA** Optional Code (via PP04.02-02F01 dispensation route)
- **PADA** Optional Code (via PP04.02-02F01 dispensation route)
- **PAKA** Optional Code (via PP04.02-02F01 dispensation route)
- **PDB** Optional Code (via PP04.02-02F01 dispensation route)
- **PKB** Optional Code (via PP04.02-02F01 dispensation route)
- **PADB** Optional Code (via PP04.02-02F01 dispensation route)
- **PAKB** Optional Code (via PP04.02-02F01 dispensation route)

**PLUMS – EXPERIMENTAL (E)** – Exporter to select own day/temperature arrangements and confirm these at time of booking.

- **PDE** Experimental Option
- **PKE** Experimental Option
- **PADE** Experimental Option
- **PAKE** Experimental Option

**Fresh air ventilation**

- Integral containers – 15m$^3$ per hour
- Conventional decks – 4 hours per 24 hours

**PU1** plus 0.5°C
  Carry at plus 0.5°C for the full duration of the voyage

**PU2** plus 2.0°C
  Carry at plus 2.0°C for the full duration of the voyage

**PU3** plus 3.0°C
  Carry at plus 3°C for the full duration of the voyage
Fresh air ventilation
Integral containers: 15m³ per hour

1.2.3 Cold Treatment shipments:

Separate instructions will be issued for special (steri) shipments. The following codes are only to assist ships planners and PPECB in identifying these types of shipments. (Refer to Yellow Cold Treatment Card – PPECB website www.ppecb.com)

SD/SL Cold Treatment - Deciduous

SD1/SDV1 minus 1,5°C
Carry at minus 1,5°C for the full duration of the voyage

SD2/SDV2 minus 0,5°C
Carry at minus 0,5°C for the full duration of the voyage

SD3/SDV3 minus 1,3°C
Carry at minus 1,3°C for the full duration of the voyage

SD4/SDV4 minus 1,0°C
Carry at minus 1,0°C for the full duration of the voyage

Fresh air ventilation
- Integral containers: Closed (SD - options) Open (SDV - 15m³ per hour)

SL1/SLV1 minus 0,5°C (LANDBASE)
Carry at minus 0,5°C for the full duration of the voyage

1.2.4 PERSIMMONS

PM5 minus 0,5°C
Carry at minus 0,5°C for the full duration of the voyage

Fresh air ventilation
Integral containers: 15m³ per hour

1.3 SUBTROPICAL FRUIT:

AVOCADOS CARRIED UNDER REGULAR ATMOSPHERE (AV) AND SMARTFRESH (AVS) CONDITIONS

Fruit will be carried under same regime codes and conditions as for non- treated produce with ventilation requirements as per automatic setting of units and by special arrangements by export and shipping line.
AVOCADOS

AVL  plus 9,5°C/2d 9,0°C /6d 8,5°C
AVSL plus 9,5°C/2d 9,0°C /6d 8,5°C
 Carry at plus 9,5°C; 2 days after departure lower the temperature to plus 9,0°C; after 6 days at plus 9,0°C (i.e. 8 days after departure) lower to plus 8,5°C and maintain until discharge.

AV9  plus 9,0°C/2d 8,5°C /6d 8,0°C
AVS9 plus 9,0°C/2d 8,5°C /6d 8,0°C
 Carry at plus 9,0°C; 2 days after departure lower the temperature to plus 8,5°C; after 6 days at plus 8,5°C (i.e. 8 days after departure) lower to plus 8,0°C and maintain until discharge.

AV1  plus 8,0°C/2d 7,5°C/6d 7,0°C
AVS1 plus 8,0°C/2d 7,5°C/6d 7,0°C
 Carry at plus 8,0°C; 2 days after departure lower the temperature to plus 7,5°C; after 6 days at plus 7,5°C (i.e. 8 days after departure) lower to plus 7,0°C and maintain until discharge.

AV2  plus 7,0°C/2d 6,5°C/6d 6,0°C
AVS2 plus 7,0°C/2d 6,5°C/6d 6,0°C
 Carry at plus 7,0°C; 2 days after departure lower the temperature to plus 6,5°C; after 6 days at plus 6,5°C (i.e. 8 days after departure) lower to plus 6,0°C and maintain until discharge.

AV3  plus 6,5°C/2d 6,0°C/6d 5,5°C
AVS3 plus 6,5°C/2d 6,0°C/6d 5,5°C
 Carry at plus 6,5°C; 2 days after departure lower the temperature to plus 6,0°C; after 6 days at plus 6,0°C (i.e. 8 days after departure) lower to plus 5,5°C and maintain until discharge.

AV4  plus 6,5°C/2d 4,0°C/6d 3,5°C
AVS4 plus 6,5°C/2d 4,0°C/6d 3,5°C
 Carry at plus 6,5°C; 2 days after departure lower the temperature to plus 4,0°C; after 6 days at plus 4,0°C (i.e. 8 days after departure) lower to plus 3,5°C and maintain until discharge.

AV5  plus 6,0°C/2d 5,5°C/6d 5,0°C
AVS5 plus 6,0°C/2d 5,5°C/6d 5,0°C
 Carry at plus 6,0°C; 2 days after departure lower the temperature to plus 5,5°C; after 6 days at plus 5,5°C (i.e. 8 days after departure) lower to plus 5,0°C and maintain until discharge.

AVH  plus 6,0°C/2d 5,0°C/6d 4,5°C
AVSH plus 6,0°C/2d 5,0°C/6d 4,5°C
 Carry at plus 6,0°C; 2 days after departure lower the temperature to plus 5,0°C; after 6 days at plus 5,0°C (i.e. 8 days after departure) lower to plus 4,5°C and maintain until discharge.

AV6  plus 5,5°C/2d 5,0°C/6d 4,5°C
AVS6 plus 5,5°C/2d 5,0°C/6d 4,5°C
 Carry at plus 5,5°C; 2 days after departure lower the temperature to plus 5,0°C; after 6 days at plus 5,0°C (i.e. 8 days after departure) lower to plus 4,5°C and maintain until discharge.
Carrying temperature regimes of perishable produce for sea export official PPECB instructions

AVY  plus 5,5°C/2d 5,0°C/6d 4,0°C
      plus 5,5°C/2d 5,0°C/6d 4,0°C
      Carry at plus 5,5°C; 2 days after departure lower the temperature to plus 5,0°C; after 6 days at plus 5,0°C (i.e. 8 days after departure) lower to plus 4,0°C and maintain until discharge.

AVG  plus 4,5°C
      plus 4,5°C
      Carry at plus 4,5°C; for the full duration of the voyage.

AV8  plus 4,5°C/8d 3,5°C
      plus 4,5°C/8d 3,5°C
      Carry at plus 4,5°C; 8 days after departure lower the temperature to plus 3,5°C and maintain until discharge.

AVF  plus 5,0°C
      plus 5,0°C
      Carry at plus 5,0°C; for the full duration of the voyage.

AV7  plus 5,0°C/2d 4,5°C/6d 3,5°C
      plus 5,0°C/2d 4,5°C/6d 3,5°C
      Carry at plus 5,0°C; 2 days after departure lower the temperature to plus 4,5°C; after 6 days at plus 4,5°C (i.e. 8 days after departure) lower to plus 3,5°C and maintain until discharge.

AVA  plus 5,5°C
      plus 5,5°C
      Carry at plus 5,5°C for the full duration of the voyage.

AVB  plus 6,0°C
      plus 6,0°C
      Carry at plus 6,0°C for the full duration of the voyage.

AVJ  plus 6.5°C
      plus 6.5°C
      Carry at plus 6,5°C for the full duration of the voyage.

AVC  plus 7,0°C
      plus 7,0°C
      Carry at plus 7,0°C for the full duration of the voyage.

AVD  plus 8,0°C
      plus 8,0°C
      Carry at plus 8,0°C for the full duration of the voyage.
Carrying temperature regimes of perishable produce for sea export official PPECB instructions

**AVE**  plus 9,0°C  
**AVSE**  plus 9,0°C  
Carry at plus 9,0°C for the full duration of the voyage

**Fresh air ventilation**
All regular atmosphere (RA) shipments must be ventilated as follows:

- Integral containers  —  15 m³ per hour *(SMARTFRESH INCLUDED)*
- Conventional decks  —  4 hours per 24 hours
- Controlled Atmosphere (CA)  —  Vents closed at all times

Modified Atmosphere (MA)  —  In the case of a “MAX tend” valve being fitted. The vent cover must be in the “OPEN” position at all times to allow the installed valve to regulate the air flow.

**BANANAS**

**BN1**  plus 12°C  
Carry at plus 12°C for the full duration of the voyage.

**Fresh air ventilation**

- Integral container  —  30 m³ per hour
- Conventional deck  —  Maintain the CO₂ levels below 0,5%

**GUAVAS**

**G75**  plus 7,5°C  
Carry at plus 7,5°C for the full duration of the voyage.

**Fresh air ventilation**

- Integral containers  —  15 m³ per hour
- Conventional decks  —  Maintain CO₂ concentration below 0,5%

**KIWI FRUIT**

**K05**  minus 0,5°C  
Carry at minus 0,5°C for the full duration of the voyage.

**Fresh air ventilation**

- Integral containers  —  15 m³ per hour
- Conventional decks  —  Maintain CO₂ concentration below 0,5%
LITCHIS

L00  0,0°C
    Carry at 0,0°C for the full duration of the voyage.

L01  plus 1°C
    Carry at plus 1°C for the full duration of the voyage.

LP1  plus 1°C
    Carry at plus 1°C for the full duration of the voyage.
    (*Purfresh* conditions) indicate where the fresh air ventilation setting is 25m³ per hour and maintained for the full duration of the voyage

L02  plus 2,0°C
    Carry at plus 2,0°C for the full duration of the voyage.

(LITCHIS Chemical Treated Only)

L05  minus 0.5°C
    Carry at minus 0.5°C for the full duration of the voyage.

Fresh air ventilation
- Integral containers  –  15m³ per hour
- Conventional decks  –  Continuous

MANGOES

M08  plus 8°C
    Carry at plus 8°C for the full duration of the voyage.

M09  plus 9°C
    Carry at plus 9°C for the full duration of the voyage.

M10  plus 10°C
    Carry at plus 10°C for the full duration of the voyage.

M11  plus 11°C
    Carry at plus 11°C for the full duration of the voyage.

M12  plus 12°C
    Carry at plus 12°C for the full duration of the voyage.

M13  plus 13°C (Heidi cultivar only)
    Carry at plus 13°C for the full duration of the voyage.
**MOX**  plus 12°C/7d 10°C (Voyage not exceeding 16 days)
*MAOX*  plus 12°C/7d 10°C (Voyage not exceeding 16 days)

Carry at plus 12°C, 7 days after departure lower the temperature to plus 10°C and maintain until discharge.

**MOZ**  plus 10°C/7d 8°C
*MAOZ*  plus 10°C/7d 8°C

Carry at plus 10°C 7 days after departure lower the temperature to plus 8°C and maintain until discharge.

Fresh air ventilation  
- Integral containers  – 40m³ or 15m³ per hour (exporter to select)  
- Conventional decks  –  Continuous

**PAPAYA**

**P10**  plus 10°C

Carry at plus 10°C for the full duration of the voyage.

Fresh air ventilation  
- Integral containers  – 15m³ per hour  
- Conventional decks  –  Maintain CO₂ concentration below 0,5%

**PASSION FRUIT**

**PA8**  plus 8,5°C

Carry at plus 8,5°C for the full duration of the voyage.

Fresh air ventilation  
- Integral containers  – 15m³ per hour  
- Conventional decks  –  Maintain CO₂ concentration below 0,5%
PINEAPPLES

A08 plus 8°C
Carry at plus 8°C for the full duration of the voyage.

A09 plus 9°C
Carry at plus 9°C for the full duration of the voyage.

A10 plus 10°C
Carry at plus 10°C for the full duration of the voyage.

A11 plus 11°C
Carry at plus 11°C for the full duration of the voyage.

A12 plus 12°C
Carry at plus 12°C for the full duration of the voyage.

APD Optional Code – Dual Temperatures (Via PP04.02-02F01 – dispensation route)
AAPD Optional Code – Dual Temperatures (Via PP04.02-02F01 – dispensation route)

Fresh air ventilation
- Integral containers – 15m³ per hour
- Conventional decks – Maintain CO₂ concentration below 0,5%

PRICKLY Pears

PR2 plus 2°C
Carry at plus 2°C for the full duration of the voyage.

PR3 plus 3°C
Carry at plus 3°C for the full duration of the voyage.

PR4 plus 4°C
Carry at plus 4°C for the full duration of the voyage.

PR5 plus 5°C
Carry at plus 5°C for the full duration of the voyage.

PR6 plus 6°C
Carry at plus 6°C for the full duration of the voyage.

PR7 plus 7°C
Carry at plus 7°C for the full duration of the voyage.
Carrying temperature regimes of perishable produce for sea export official PPECB instructions

Process Owner: Bernard Henning
Approver: Vijan Chetty

PR8 plus 8°C
Carry at plus 8°C for the full duration of the voyage.

Fresh air ventilation
- Integral containers — 15m³ per hour
- Conventional decks — Maintain CO₂ concentration below 0.5%

POMEGRANATE

PG4 plus 4.0°C
Carry at plus 4°C for the full duration of the voyage.

PG5 plus 5.0°C
Carry at plus 5°C for the full duration of the voyage.

PG6 plus 6.0°C
Carry at plus 6°C for the full duration of the voyage.

PG7 plus 7.0°C
Carry at plus 7°C for the full duration of the voyage.

PG8 plus 8.0°C
Carry at plus 8°C for the full duration of the voyage.

PGX plus 10.0°C
Carry at plus 10°C for the full duration of the voyage.

Fresh air ventilation
- Integral containers — 15m³ per hour

1.4 VEGETABLES:

Carry at the following temperatures for the full duration of the voyage.

V + Temperature

Artichokes plus 0.5°C
Asparagus plus 0.5°C
Aubergines plus 8.5°C

Baby Marrows plus 10.0°C
Beetroot plus 0.5°C
Brinjals plus 8.5°C
Broccoli plus 0.0°C to 0.5°C
Brussels Sprouts plus 0.5°C
<table>
<thead>
<tr>
<th>Item</th>
<th>Temperature Regime</th>
</tr>
</thead>
<tbody>
<tr>
<td>Butternuts</td>
<td>plus 11,0°C to 14,0°C</td>
</tr>
<tr>
<td>Carrots</td>
<td>plus 1,0°C</td>
</tr>
<tr>
<td>Capsicum</td>
<td>plus 8,5°C</td>
</tr>
<tr>
<td>Cabbage</td>
<td>plus 0,5°C</td>
</tr>
<tr>
<td>Cauliflower</td>
<td>plus 0,5°C</td>
</tr>
<tr>
<td>Celery</td>
<td>plus 0,5°C</td>
</tr>
<tr>
<td>Chicory</td>
<td>plus 0,5°C</td>
</tr>
<tr>
<td>Courgettes</td>
<td>plus 10,0°C</td>
</tr>
<tr>
<td>Corn</td>
<td>plus 0,0°C to 2,0°C</td>
</tr>
<tr>
<td>Cucumbers</td>
<td>plus 8,0°C</td>
</tr>
<tr>
<td>Egg Fruit</td>
<td>plus 8,5°C</td>
</tr>
<tr>
<td>Endives</td>
<td>plus 0,5°C</td>
</tr>
<tr>
<td>Garlic</td>
<td>plus 0,5°C to 20,0°C</td>
</tr>
<tr>
<td>Gem Squash</td>
<td>plus 0,5°C to 4,0°C</td>
</tr>
<tr>
<td>Ginger</td>
<td>plus 10,0°C</td>
</tr>
<tr>
<td>Green Beans</td>
<td>plus 7,0°C</td>
</tr>
<tr>
<td>Green Onions</td>
<td>plus 0,5°C</td>
</tr>
<tr>
<td>Green Peas</td>
<td>plus 0,5°C</td>
</tr>
<tr>
<td>Leeks</td>
<td>plus 0,5°C</td>
</tr>
<tr>
<td>Lettuce</td>
<td>plus 0,5°C</td>
</tr>
<tr>
<td>Mushrooms</td>
<td>plus 0,5°C</td>
</tr>
<tr>
<td>Onions</td>
<td>plus 0,5°C to 20,0°C</td>
</tr>
<tr>
<td>Peppers</td>
<td>plus 8,5°C</td>
</tr>
<tr>
<td>Potatoes (Seed)</td>
<td>plus 2,0°C</td>
</tr>
<tr>
<td>Potatoes (Other)</td>
<td>plus 5,5°C to 12,0°C</td>
</tr>
<tr>
<td>Pumpkins</td>
<td>plus 11,0°C</td>
</tr>
<tr>
<td>Radishes</td>
<td>plus 0,5°C</td>
</tr>
<tr>
<td>Spinach</td>
<td>plus 0,5°C</td>
</tr>
<tr>
<td>Spring Onions</td>
<td>plus 0,5°C</td>
</tr>
<tr>
<td>Sweet Potatoes</td>
<td>plus 14,0°C</td>
</tr>
<tr>
<td>Squash – Hubbard</td>
<td>plus 11,0°C to 14,0°C</td>
</tr>
<tr>
<td>Squash -Table Queen</td>
<td>plus 0,5°C to 4,0°C</td>
</tr>
<tr>
<td>Tomatoes</td>
<td>plus 4,5°C to 12,0°C</td>
</tr>
</tbody>
</table>

(Note: The riper, the lower the temperature)

<table>
<thead>
<tr>
<th>Item</th>
<th>Temperature Regime</th>
</tr>
</thead>
<tbody>
<tr>
<td>Turnips</td>
<td>plus 0,5°C</td>
</tr>
<tr>
<td>Zucchini</td>
<td>plus 10,0°C</td>
</tr>
</tbody>
</table>

**Fresh air ventilation**
- Integral containers: 15 m³ per hour continuous
- Conventional decks: Maintain the CO₂ levels below 0,5%
- No ventilation for transport under CA conditions

**Exceptions**
• Maximum ventilation for onions and garlic – if shipped under normal conditions.
• When shipped under dehumidification conditions:
  15 m³ ventilation
• These conditions must be specified during booking process.

### 1.5 PLANT MATERIAL, CUTTINGS, WHOLE PLANTS, POTTED AND BULBS:

#### T + Temperature

<table>
<thead>
<tr>
<th>Plant Type</th>
<th>Temperature</th>
</tr>
</thead>
<tbody>
<tr>
<td>Azalea</td>
<td>plus 4,5°C</td>
</tr>
<tr>
<td>Cactus</td>
<td>plus 12,0°C</td>
</tr>
<tr>
<td>Cape Greenery</td>
<td>plus 2,0°C</td>
</tr>
<tr>
<td>Ferns Knysna</td>
<td>plus 2,0°C</td>
</tr>
<tr>
<td>Ferns Tropical</td>
<td>plus 5,0°C</td>
</tr>
<tr>
<td>Strawberry</td>
<td>plus 0,5°C</td>
</tr>
<tr>
<td>Proteas</td>
<td>plus 1,5°C</td>
</tr>
<tr>
<td>Others</td>
<td>plus 2,5°C</td>
</tr>
<tr>
<td></td>
<td>plus 3,5°C</td>
</tr>
</tbody>
</table>

**Bulbs:** To be specified by exporter

<table>
<thead>
<tr>
<th>Plant Type</th>
<th>Temperature</th>
</tr>
</thead>
<tbody>
<tr>
<td>Aspidistra</td>
<td>plus 12°C</td>
</tr>
<tr>
<td>Azalea</td>
<td>plus 4,5°C</td>
</tr>
<tr>
<td>Cacti</td>
<td>plus 12 °C</td>
</tr>
<tr>
<td>Dieffenbachia</td>
<td>plus 16°C</td>
</tr>
<tr>
<td>Dracena</td>
<td>plus 16°C</td>
</tr>
<tr>
<td>Ficus</td>
<td>plus 13°C</td>
</tr>
<tr>
<td>Philodendron</td>
<td>plus 13°C</td>
</tr>
<tr>
<td>Scheffera</td>
<td>plus 10°C</td>
</tr>
</tbody>
</table>

#### Fresh air ventilation

- Integral containers: 15 m³ per hour
- Conventional decks: Maintain CO₂ concentration below 0,5%
  (Or as per shipper/exporters instruction)

#### Exception:

**TDT**
plus 2,5°C/8 d Plus 3,5°C

**TADT**
plus 2,5°C/8 d Plus 3,5°C
Carry at plus 2,5°C; 8 days after departure raise the temperature to plus 3,5°C and maintain until discharge.

#### Fresh air ventilation

- Integral containers: Closed
- (Or as per shipper/exporters instruction)
1.6 OTHER PRODUCTS:

E + Temperature

Melons to be specified by exporter
Watermelons to be specified by exporter

Fresh air ventilation
• Integral containers – 15m³ per hour
• Conventional decks – Maintain CO₂ concentration below 0.5%

BLUEBERRIES

BRO 0,0°C
Carry at 0,0°C for the full duration of the voyage

Fresh Air ventilation
• Integral containers – 15m³ per hour
• Controlled Atmosphere (CA) – Vents closed at all times

FROZEN PRODUCTS

F60 = To be carried at a Return Air Temperature of minus 60°C or colder.
F30 = To be carried at a Return Air Temperature of minus 30°C or colder.
F29 = To be carried at a Return Air Temperature of minus 29°C or colder.
F28 = To be carried at a Return Air Temperature of minus 28°C or colder.
F27 = To be carried at a Return Air Temperature of minus 27°C or colder.
F26 = To be carried at a Return Air Temperature of minus 26°C or colder.
F25 = To be carried at a Return Air Temperature of minus 25°C or colder.
F23 = To be carried at a Return Air Temperature of minus 23°C or colder.
F22 = To be carried at a Return Air Temperature of minus 22°C or colder.
F21 = To be carried at a Return Air Temperature of minus 21°C or colder.
F20 = To be carried at a Return Air Temperature of minus 20°C or colder.
F19 = To be carried at a Return Air Temperature of minus 19°C or colder.
F18 = To be carried at a Return Air Temperature of minus 18°C or colder.
F17 = To be carried at a Return Air Temperature of minus 17°C or colder.
F16 = To be carried at a Return Air Temperature of minus 16°C only. (Frozen Citrus Concentrate to Europe only)
F15 = To be carried at a Return Air Temperature of minus 15°C or colder.
F14 = To be carried at a Return Air Temperature of minus 14°C or colder
F12 = To be carried at a Return Air Temperature of minus 12°C or colder.
F10 = To be carried at a Return Air Temperature of minus 10°C or colder.

Fresh air ventilation
- Integral containers – Closed
- Conventional decks – Closed

CHILLED PRODUCTS UNSPECIFIED:

X + Temperature (carried at a plus temperature – with vests open)

H + Temperature (carried at a minus temperature – with vents open)

Fresh air ventilation
- Integral containers – 15m$^3$ per hour
- Conventional decks – Maintain CO$_2$ below 0,5%

Q + Temperature (carried at a plus temperature – with vents closed)

U + Temperature (carried at a minus temperature – with vents closed)

MEAT PRODUCTS

B05 = minus 0.5°C

Chilled beef = minus 0.5°C
Chilled mutton = minus 0.5°C
Chilled ostrich = minus 0.5°C
Chilled pork = minus 0.5°C
Chilled poultry = minus 0.5°C
Chilled processed = minus 0.5°C
Carrying temperature regimes of perishable produce for sea export official PPECB instructions

Process Owner: Bernard Henning
Approver: Vijan Chetty

**B01** minus 1.0°C
CHILLED MEAT minus 1.0°C

**B00** 0.0°C
CHILLED BEEF plus 0.0°C

**B01** minus 1.0°C
CHILLED MEAT minus 1.0°C

**BB1** plus 1.0°C
CHILLED BEEF plus 1.0°C

**B15** minus 1.5°C
CHILLED BEEF minus 1.5°C

**CHILLED MEAT**
- minus 1.0°C

**CHILLED BEEF**
- plus 0.0°C
- minus 1.5°C

**DAIRY PRODUCTS**

**S00** = Butter 0.0°C
**S01** = Butter plus 1.0°C
**S12** = Long Life Milk plus 12.0°C
**SM2** = Margarine plus 2.0°C
**SM3** = Margarine plus 3.0°C
**SM4** = Margarine plus 4.0°C
**SM5** = Margarine plus 5.0°C

**CHEESE**

**Z + Temperature**

**Fresh air ventilation – Milk and/or cream based products**
- Integral containers – Closed
- Conventional decks – Closed

**EGGS**

**SE + Temperature**

**Fresh air ventilation - Eggs**
- Integral containers – 15m³ per hour
- Conventional decks – Maintain CO₂ concentration below 0.5%
DRIED FRUIT

R + Temperature

Fresh air ventilation
- Integral containers – 15m³ per hour
- Conventional decks – Maintain CO₂ concentration below 0,5%

CONFECTIONARY / CHOCOLATES

O + Temperature

Chocolates wrapped 16°C
Chocolates confectionary
Confectionary

Fresh air ventilation
- Integral containers – Closed
- Conventional decks – Closed

CANDLES

J + Temperature

Fresh air ventilation
- Integral containers – Closed
- Conventional decks – Closed

COOL STOW CONDITIONS - T13 dispensation arrangement

CSC Stowed in GP containers under protected conditions

WINE

Y + Temperature

Fresh air ventilation
- Integral containers – Closed
- Conventional decks – Closed

2.0 FOREIGN CODES/ PRODUCTS:
PRE-COOLLED AND HANDLED IN A FOREIGN COUNTRY, NO PPECB INVOLVEMENT (FOR STATS PURPOSE ONLY)
Carrying temperature regimes of perishable produce for sea export official PPECB instructions

DFA = Deciduous and grapes plus 0.5°C
DF5 = Deciduous and grapes minus 0.5°C

PRE-COoled, HANDLED AND SHIPPED UNDER RSA CONDITIONS, PPECB SUPERVISION
DFZ = Deciduous and grapes minus 0.5°C

FOREIGN CARGO (DFA, DF5 AND DFZ) CANNOT BE STORED AND SHIPPED IN THE SAME COMMON COOLING SPACE AS RSA CARGO.

CF5 = Chilled Beef minus 0.5°C
FF2 = Frozen Beef minus 20°C or colder

CZ = Citrus + Temperature- ZIM fruit:
Loaded separately in RSA or outside RSA borders

CS = Citrus + Temperature- Swazi fruit:
Loaded separately in RSA or outside RSA borders

CT = Citrus + Temperature – Mix Loads

3.0 OTHER EQUIPMENT:

3.1 VEN = Passive ventilation:
• General Purpose Container or
• Open Door Shipment – To be stowed with doors open and facing aft on vessel.
  Cargo must be protected during inclement weather
• Open Sides and Flatrack Container – To be stowed with tarpaulins rolled-up
  Tarpaulins must be let down during inclement weather
• Open Top – to be stowed with tarpaulins rolled open, which must be closed during inclement weather
• Ventainer – to be stowed on deck in a position to allow for natural ventilation through the container

3.2 FAN = Fantainer:

Electrically ventilated container must be plugged in. Ensure that fan operate correctly, in order to allow fresh air to circulate through cargo.

4.0 CANCELLED CODES (Not to be used)

PD2 - Plums
PD3 - Plums
PK3 - Plums
PAD3 - Plums
PAK3 - Plums
PD4 - Plums
PK - Plums
<table>
<thead>
<tr>
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