

## Best Operating Practices for loading Apples or Pears at higher Temperatures

**VERY IMPORTANT:** *Loading out pome fruit at **above -0.5°C is NOT RECOMMENDED!***

*However, at times of load shedding and built up of partially cooled fruit, the dispensation of higher load out temperatures can be used to alleviate the situation*

1. Load warmest fruit first. The cooling at the refrigeration end of the container is better than at the door-end.
2. If possible the apples should not be packed in plastic bags.
3. Insert temperature recorders (e.g. TempTales) or preferably the new generation 'real time' recorders such as MOST or Sensitech Geo.
4. Use void plugs or other material to cover the open floor area of the container at the door-end. That is to improve airflow at the door-end.
5. If possible use gensets for the trip to the port, especially if the traveling time to the terminal exceeds 2 hours.
6. Avoid hot daytime trips to the port.
7. Make use of all the stack days in the terminal. The sooner the fruit is under cooling the better. Long queues at the terminal gate on the last day of stack can lead so serious delays in containers being plugged-in.
8. Book containers at a lower set point (-1.0°C except for special temperature sensitive apple cultivars)
9. Get quality feedback from overseas discharge.