

Process Owner : Bernard Henning

Approver: Vijan Chetty

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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  $\pm 0,5^{\circ}\text{C}$  fluctuation.

A maximum fluctuation of  $\pm 0,5^{\circ}\text{C}$  in the DAT is permissible. This means that, for a carrying temperature of minus  $0,5^{\circ}\text{C}$ , the DAT may not be colder than minus  $1,0^{\circ}\text{C}$  or warmer than  $0,0^{\circ}\text{C}$ .

**2. COLD BLASTS:**

When there is a difference of more than  $1^{\circ}\text{C}$  between DAT and RAT, the DAT may be reduced by  $0,5^{\circ}\text{C}$  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  $1^{\circ}\text{C}$  between DAT and RAT persists (chilled cargo) and no reduction in RAT is noted after the DAT was reduced by  $0,5^{\circ}\text{C}$ , 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.

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**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.

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## 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 (\*)

**C25 plus 2.5°C**  
Carry at plus 2.5°C for the full duration of the voyage.

**C35 plus 3.5°C**  
Carry at plus 3,5°C for the full duration of the voyage.

**C04 plus 4.0°C**  
Carry at plus 4,0°C for the full duration of the voyage.

**C45 plus 4.5°C**  
Carry at plus 4.5°C for the full duration of the voyage.

**C05 plus 5.0°C**  
Carry at plus 5,0°C for the full duration of the voyage.

**C55 plus 5,5°C**  
Carry at plus 5,5°C for the full duration of the voyage.

**C06 plus 6,0°C**  
Carry at plus 6,0°C for the full duration of the voyage.

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**C65 plus 6,5°C**

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

**C07 plus 7,0°C**

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

**C75 plus 7,5°C – (\*)**

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

**C08 plus 8,0°C – (\*)**

Carry at plus 8,0°C for the full duration of the voyage.

**C09 plus 9,0°C – (\*)**

Carry at plus 9,0°C for the full duration of the voyage.

**C10 plus 10,0°C – (\*)**

Carry at plus 10,0°C for the full duration of the voyage.

**C11 plus 11,0°C - (\*)**

Carry at plus 11,0°C for the full duration of the voyage.

**C12 plus 12,0°C – (\*)**

Carry at plus 12,0°C for the full duration of the voyage.

**C13 plus 13,0°C – (\*)**

Carry at plus 13,0°C for the full duration of the voyage.

**C16 plus 16°C – (\*)**

Carry at plus 16°C for the full duration of the voyage.

**CD1 plus 10°C/5d 3,5°C– (Only to Non –EU destinations)**

Carry at plus 10°C; 5 days after departure, lower the temperature to plus 3,5°C and maintain until discharge.

**CAD1 plus 10°C/5d 3,5°C – (Only to Non –EU destinations)**

Carry at plus 10°C; 5 days after departure, lower the temperature to plus 3,5°C and maintain until discharge.

**CD2 plus 10°C/10d 3,5°C – (Only to Non –EU destinations)**

Carry at plus 10°C; 10 days after departure, lower the temperature to plus 3,5°C and maintain until discharge

**CAD2 plus 10°C/10d 3,5°C – (Only to Non –EU destinations)**

Carry at plus 10°C; 10 days after departure, lower the temperature to plus 3,5°C and maintain until discharge

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**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 – 15m<sup>3</sup> 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.

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### 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](http://www.ppecb.com))

#### **SC: Steri Citrus:**

- SCO 0.0°C**  
Carry at 0.0°C for the full duration of the voyage
- SC1 minus 1,5°C**  
Carry at minus 1,5°C for the full duration of the voyage
- SC2 minus 0,5°C**  
Carry at minus 0,5°C for the full duration of the voyage
- SC3 plus 1,0°C**  
Carry at Plus 1,0°C for the full duration of the voyage
- SC4 minus 1,0°C**  
Carry at minus 1,0°C for the full duration of the voyage
- SC5 plus 0.5°C**  
Carry at plus 0.5°C for the full duration of the voyage

#### **Fresh air ventilation – all citrus**

- Integral containers – 15m<sup>3</sup> 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.

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**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** dispensations.

**Fresh air ventilation**

- Integral containers – Closed
- Conventional decks – Maintain CO<sub>2</sub> 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 CO<sub>2</sub> 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.



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**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 containers: 15m<sup>3</sup> 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: 15m<sup>3</sup> per hour)
- Conventional decks – Maintain CO<sub>2</sub> 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 CO<sub>2</sub> concentration below 0,5

**CHERRIES****D05 minus 0,5°C**

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

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**Fresh air ventilation**

- Integral containers – Closed
- Conventional decks – Maintain CO<sub>2</sub> 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 CO<sub>2</sub> 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 CO<sub>2</sub> 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 CO<sub>2</sub> concentration below 0,5%

**PEARS**

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



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**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  
Open (Abate specific: 15m<sup>3</sup> per hour)
- Conventional decks Maintain CO<sub>2</sub> 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.

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**Special instructions not specified above:****PD5** minus 0,5°C /2d Plus 7,5°C/5d Minus 0,5°C**PK5** minus 0,5°C /2d Plus 7,5°C/5d Minus 0,5°C**PAD5** minus 0,5°C /2d Plus 7,5°C/5d Minus 0,5°C**PAK5** minus 0,5°C /2d Plus 7,5°C/5d Minus 0,5°C

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.

**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

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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)
- PADY** 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<sup>3</sup> 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

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**Fresh air ventilation**

Integral containers: 15m<sup>3</sup> 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](http://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** - 15m<sup>3</sup> 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: 15m<sup>3</sup> 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.

Process Owner : Bernard Henning

Approver: Vijan Chetty

**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.



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**AVY** plus 5,5°C/2d 5,0°C/6d 4,0°C

**AVSY** 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

**AVSG** 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

**AVS8** 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

**AVSF** 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

**AVS7** 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

**AVSA** plus 5,5°C

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

**AVB** plus 6,0°C

**AVSB** plus 6,0°C

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

**AVJ** plus 6,5°C

**AVSJ** plus 6,5°C

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

**AVC** plus 7,0°C

**AVSC** plus 7,0°C

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

**AVD** plus 8,0°C

**AVSD** plus 8,0°C

Carry at plus 8,0°C for the full duration of the voyage.



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**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 m<sup>3</sup> 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 – 30m<sup>3</sup> per hour
- Conventional deck – Maintain the CO<sub>2</sub> 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 – 15m<sup>3</sup> per hour
- Conventional decks – Maintain CO<sub>2</sub> 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 – 15m<sup>3</sup> per hour
- Conventional decks – Maintain CO<sub>2</sub> concentration below 0,5%

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**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 25m<sup>3</sup> 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 – 15m<sup>3</sup> 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.

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**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 – 40m<sup>3</sup> or 15m<sup>3</sup> per hour (exporter to select)
- Conventional decks – Continuous

**NUTS****N + Temperature**

Nuts to be specified by the exporter.

**Fresh air ventilation**

- Integral containers – 15m<sup>3</sup> per hour
- Conventional decks – Maintain CO<sub>2</sub> concentration below 0,5%

**PAPAYA****P10 plus 10°C**

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

**Fresh air ventilation**

- Integral containers – 15m<sup>3</sup> per hour
- Conventional decks – Maintain CO<sub>2</sub> 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 – 15m<sup>3</sup> per hour
- Conventional decks – Maintain CO<sub>2</sub> concentration below 0,5%

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**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)**APE** Optional Code – Dual Temperatures (Via **PP04.02-02F01** – dispensation route)**AAPE** Optional Code – Dual Temperatures (Via **PP04.02-02F01** – dispensation route)**Fresh air ventilation**

- Integral containers – 15m<sup>3</sup> per hour
- Conventional decks – Maintain CO<sub>2</sub> 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.

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**PR8 plus 8°C**

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

**Fresh air ventilation**

- Integral containers – 15m<sup>3</sup> per hour
- Conventional decks – Maintain CO<sub>2</sub> 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 – 15m<sup>3</sup> 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

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Butternuts	plus	11,0°C to 14,0°C
Carrots	plus	1,0°C
Capsicum	plus	8,5°C
Cabbage	plus	0,5°C
Cauliflower	plus	0,5°C
Celery	plus	0,5°C
Chicory	plus	0,5°C
Courgettes	plus	10,0°C
Corn	plus	0,0° to 2,0°C
Cucumbers	plus	8,0°C
Egg Fruit	plus	8,5°C
Endives	plus	0,5°C
Garlic	plus	0,5°C to 20,0°C
Gem Squash	plus	0,5°C to 4,0°C
Ginger	plus	10,0°C
Green Beans	plus	7,0°C
Green Onions	plus	0,5°C
Green Peas	plus	0,5°C
Leeks	plus	0,5°C
Lettuce	plus	0,5°C
Mushrooms	plus	0,5°C
Onions	plus	0,5°C to 20,0°C
Peppers	plus	8,5°C
Potatoes (Seed)	plus	2,0°C
Potatoes (Other)	plus	5,5°C to 12,0°C
Pumpkins	plus	11,0°C
Radishes	plus	0,5°C
Spinach	plus	0,5°C
Spring Onions	plus	0,5°C
Sweet Potatoes	plus	14,0°C
Squash – Hubbard	plus	11,0°C to 14,0°C
Squash -Table Queen	plus	0,5°C to 4,0°C
Tomatoes	plus	4,5°C to 12,0°C

**(Note: The riper, the lower the temperature)**

Turnips	plus	0,5°C
Zucchini	plus	10,0°C

**Fresh air ventilation**

- Integral containers 15 m<sup>3</sup> per hour continuous
- Conventional decks Maintain the CO<sub>2</sub> levels below 0,5%
- No ventilation for transport under CA conditions

**Exceptions**

Process Owner : Bernard Henning

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- 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

Azalea	plus	4,5°C
Cactus	plus	12,0°C
Cape Greenery	plus	2,0°C
Ferns Knysna	plus	2,0°C
Ferns Tropical	plus	5,0°C
Strawberry	plus	0,5°C
Proteas	plus	1,5°C
Others	plus	2,5°C
	plus	3,5°C

### Bulbs: To be specified by exporter

Aspidistra	plus	12°C
Azalea	plus	4,5°C
Cacti	plus	12 °C
Dieffenbachia	plus	16°C
Dracoena	plus	16°C
Ficus	plus	13°C
Philodendron	plus	13°C
Scheffera	plus	10°C

### Fresh air ventilation

- Integral containers 15m<sup>3</sup> per hour
- Conventional decks Maintain CO<sub>2</sub> 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)

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**1.6 OTHER PRODUCTS:**

**E + Temperature**

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

**Fresh air ventilation**

- Integral containers – 15m<sup>3</sup> per hour
- Conventional decks – Maintain CO<sub>2</sub> 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 – 15m<sup>3</sup> 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.



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- 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<sup>3</sup> per hour
- Conventional decks – Maintain CO<sub>2</sub> 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****BO5** 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

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**B01 minus 1.0°C**

CHILLED MEAT minus 1.0°C

**BB1 plus 1.0°C**

CHILLED BEEF plus 1.0°C

**B00 0.0°C**

CHILLED BEEF plus 0.0°C

**B15 minus 1.5°C**

CHILLED BEEF minus 1.5°C

**Fresh air ventilation**

- Integral containers – Closed
- Conventional decks – Closed

**DAIRY PRODUCTS**

<b>S00</b>	=	Butter	0.0°C
<b>S01</b>	=	Butter	plus 1,0°C
<b>S12</b>	=	Long Life Milk	plus 12,0°C
<b>SM2</b>	=	Margarine	plus 2,0°C
<b>SM3</b>	=	Margarine	plus 3.0°C
<b>SM4</b>	=	Margarine	plus 4.0°C
<b>SM5</b>	=	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 – 15m<sup>3</sup> per hour
- Conventional decks – Maintain CO<sub>2</sub> concentration below 0,5%

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**DRIED FRUIT****R + Temperature****Fresh air ventilation**

- Integral containers – 15m<sup>3</sup> per hour
- Conventional decks – Maintain CO<sub>2</sub> 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-COOLED AND HANDLED IN A FOREIGN COUNTRY, NO PPECB INVOLVEMENT (FOR STATS PURPOSE ONLY)***

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**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



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PAD4	-	Plums
PAK4	-	Plums
PC4	-	Plums
PK	-	Plums
PAD4	-	Plums
PAK4	-	Plums
PSX	-	Plums
PKSX	-	Plums
PSY	-	Plums
PKSY	-	Plums
PSZ	-	Plums
PKSZ	-	Plums
PASD	-	Plums
PKAD	-	Plums
PU5	-	Plums
PAU5	-	Plums
PU7	-	Plums
PAU7	-	Plums
PU9	-	Plums
PAU9	-	Plums
PE1-9	-	Plums (Experimental)
PB1-9	-	Plums (Experimental)
VP8	-	Potatoes
VTY	-	Tomatoes (green)
<b>B + Temperature</b>	-	Bulbs
S04	-	Dairy Products
S05	-	Cheese
S08	-	Cheese
GU1	-	Guavas
AVX	-	Avocados
AAVL	-	Avocados
AAV1	-	Avocados
AAV2	-	Avocados
AAV3	-	Avocados
AAV4	-	Avocados
AAV5	-	Avocados
AAV6	-	Avocados
AAV7	-	Avocados
AAV8	-	Avocados
AAV9	-	Avocados
AAVH	-	Avocados
AAVG	-	Avocados
AAVY	-	Avocados
AAPD	-	Avocados
AAPE	-	Avocados