

	<p>16 °C for two days. Partial ripening will therefore occur during air freight provided that the plums received a prior cold shock.</p> <ul style="list-style-type: none"> • If air freight is considered for plums, the best results will be achieved by harvesting relatively mature (Note that the minimum flesh firmness for most cultivars can be 1.5 kg lower for air freight than for sea freight). Standard packaging should be used. Fruit should be cooled to below 3 °C before air freight and if necessary plums can be further ripened after arrival in the market place. Ripening can be done at temperatures ranging between 7.5 °C and 20 °C. Generally there will be less variation in maturity between fruit at ripening temperatures between 7.5 °C and 10 °C than at 20 °C, but fruit will take longer to ripen.
8. Cool fruit to target temperature	<p>a. A target temperature of between -0.5°C and +3°C is recommended</p> <p>b. Shipment of fruit that has not been cooled, is discouraged</p>
9. Arrange for cold storage at or near the airport	<p>a. If the cold store is not at the airport, transport to the airport should be selected that can restrict warming up of fruit depending on transit times and/or ambient temperatures</p>
10. Make sure of booking before dispatch	
11. Make timely arrangements with PPECB for inspection	<p>a. This applies to fruit that has not been inspected and passed at source</p>
12. Stack fruit on pallets if possible or load freight containers in cold store	
13. Avoid mixing cargo with high ethylene producing products	<p>a. This applies especially to cold storage periods that exceed 24 hours</p>
14. Identification on cargo should be clear	
15. Make timely arrangements with the receiver	
16. Track consignments closely	
17. Use quality feedback to assess handling success	
18. Airfreight is expensive and used for high value products. Make sure your consignment is of quality that warrants airfreight	

Airfreight Workgroup/