



Ordinary Handling Protocol - Schedule 1/HP22  
**Carrying Temperature Regime Codes of Perishable Produce**

Schedule 1/HP22

Revision: 26

Date: 05/06/2024

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Responsible Person: National Manager Cold Chain Protocols and Standards

Approver: General Manager Coastal

Department: Operations - Cold Chain

**SCHEDULE 1**

**CARRYING TEMPERATURE REGIMES OF PERISHABLE PRODUCTS FOR EXPORT**

**CHILLED MIX PRODUCTS: (“X”), (“Q”), (“H”) and (“U”) + temperature (specified by the exporter)**

Take note – in the case of plums being mixed with any other perishable product the vents must always be open.

REGIME CODE	CARRYING TEMPERATURE	DESCRIPTION
X + TEMPERATURE Q + TEMPERATURE H + TEMPERATURE U + TEMPERATURE	Various plus temperature Various plus temperature Various minus temperature Various minus temperature	Chilled products carried at any plus temperature - Vents Open Chilled products carried at any plus temperature - Vents Closed Chilled products carried at any minus temperature - Vents Open Chilled products carried at any minus temperature - Vents Closed
<b>FRESH AIR VENTILATION</b>		<b>Integral Containers:</b> 15, 20, 25, 28, 30, 35, 40, 50 cbm/h and open ( <i>X and H codes only</i> )
		<b>Specialised Refrigerated Vessel:</b> maintain CO2 concentration below 0.5%
<b>Chilled products carried at any plus temperature - 15, 20, 25, 28, 30, 35, 40, 50 cbm/h and open</b>		
<b>X0</b>	0.0°C	Carry at 0.0°C for the full duration of the voyage
<b>X0.5</b>	0.5°C	Carry at 0.5°C for the full duration of the voyage
<b>X1</b>	1.0°C	Carry at 1.0°C for the full duration of the voyage
<b>X1.5</b>	1.5°C	Carry at 1.5°C for the full duration of the voyage
<b>X2</b>	2.0°C	Carry at 2.0°C for the full duration of the voyage
<b>X2.5</b>	2.5°C	Carry at 2.5°C for the full duration of the voyage
<b>X3</b>	3.0°C	Carry at 3.0°C for the full duration of the voyage
<b>X3.5</b>	3.5°C	Carry at 3.5°C for the full duration of the voyage
<b>X4</b>	4.0°C	Carry at 4.0°C for the full duration of the voyage
<b>X4.5</b>	4.5°C	Carry at 4.5°C for the full duration of the voyage
<b>X5</b>	5.0°C	Carry at 5.0°C for the full duration of the voyage
<b>X5.5</b>	5.5°C	Carry at 5.5°C for the full duration of the voyage
<b>X6</b>	6.0°C	Carry at 6.0°C for the full duration of the voyage



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<b>X6.5</b>	6.5°C	Carry at 6.5°C for the full duration of the voyage
<b>X7</b>	7.0°C	Carry at 7.0°C for the full duration of the voyage
<b>X7.5</b>	7.5°C	Carry at 7.5°C for the full duration of the voyage
<b>X8</b>	8.0°C	Carry at 8.0°C for the full duration of the voyage
<b>X8.5</b>	8.5°C	Carry at 8.5°C for the full duration of the voyage
<b>X9</b>	9.0°C	Carry at 9.0°C for the full duration of the voyage
<b>X9.5</b>	9.5°C	Carry at 9.5°C for the full duration of the voyage
<b>X10</b>	10°C	Carry at 10°C for the full duration of the voyage
<b>X10.5</b>	10.5°C	Carry at 10.5°C for the full duration of the voyage
<b>X11</b>	11°C	Carry at 11°C for the full duration of the voyage
<b>X11.5</b>	11.5°C	Carry at 11.5°C for the full duration of the voyage
<b>X12</b>	12°C	Carry at 12°C for the full duration of the voyage
<b>X12.5</b>	12.5°C	Carry at 12.5°C for the full duration of the voyage
<b>X13</b>	13°C	Carry at 13°C for the full duration of the voyage
<b>X13.5</b>	13.5°C	Carry at 13.5°C for the full duration of the voyage
<b>X14</b>	14°C	Carry at 14°C for the full duration of the voyage
<b>X14.5</b>	14.5°C	Carry at 14.5°C for the full duration of the voyage
<b>X15</b>	15°C	Carry at 15°C for the full duration of the voyage
<b>X15.5.</b>	15.5°C	Carry at 15.5°C for the full duration of the voyage
<b>X16</b>	16°C	Carry at 16°C for the full duration of the voyage
<b>X16.5</b>	16.5°C	Carry at 16.5°C for the full duration of the voyage
<b>X17</b>	17°C	Carry at 17°C for the full duration of the voyage
<b>X17.5</b>	17.5°C	Carry at 17.5°C for the full duration of the voyage
<b>X18</b>	18°C	Carry at 18°C for the full duration of the voyage
<b>X18.5</b>	18.5°C	Carry at 18.5°C for the full duration of the voyage
<b>X19</b>	19°C	Carry at 19°C for the full duration of the voyage
<b>X19.5</b>	19.5°C	Carry at 19.5°C for the full duration of the voyage



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X20	20°C	Carry at 20°C for the full duration of the voyage
X21	21°C	Carry at 21°C for the full duration of the voyage
X22	22°C	Carry at 22°C for the full duration of the voyage
X23	23°C	Carry at 23°C for the full duration of the voyage
<b>Chilled products carried at any plus temperature - Vents Closed</b>		
Q0	0.0°C	Carry at 0.0°C for the full duration of the voyage
Q0.5	0.5°C	Carry at 0.5°C for the full duration of the voyage
Q1	1.0°C	Carry at 1.0°C for the full duration of the voyage
Q1.5	1.5°C	Carry at 1.5°C for the full duration of the voyage
Q2	2.0°C	Carry at 2.0°C for the full duration of the voyage
Q2.5	2.5°C	Carry at 2.5°C for the full duration of the voyage
Q3	3.0°C	Carry at 3.0°C for the full duration of the voyage
Q3.5	3.5°C	Carry at 3.5°C for the full duration of the voyage
Q4	4.0°C	Carry at 4.0°C for the full duration of the voyage
Q4.5	4.5°C	Carry at 4.5°C for the full duration of the voyage
Q5	5.0°C	Carry at 5.0°C for the full duration of the voyage
Q5.5	5.5°C	Carry at 5.5°C for the full duration of the voyage
Q6	6.0°C	Carry at 6.0°C for the full duration of the voyage
Q6.5	6.5°C	Carry at 6.5°C for the full duration of the voyage
Q7	7.0°C	Carry at 7.0°C for the full duration of the voyage
Q7.5	7.5°C	Carry at 7.5°C for the full duration of the voyage
Q8	8.0°C	Carry at 8.0°C for the full duration of the voyage
Q8.5	8.5°C	Carry at 8.5°C for the full duration of the voyage
Q9	9.0°C	Carry at 9.0°C for the full duration of the voyage
Q9.5	9.5°C	Carry at 9.5°C for the full duration of the voyage
Q10	10°C	Carry at 10°C for the full duration of the voyage
Q10.5	10.5°C	Carry at 10.5°C for the full duration of the voyage



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Q11	11°C	Carry at 11°C for the full duration of the voyage
Q11.5	11.5°C	Carry at 11.5°C for the full duration of the voyage
Q12	12°C	Carry at 12°C for the full duration of the voyage
Q12.5	12.5°C	Carry at 12.5°C for the full duration of the voyage
Q13	13°C	Carry at 13°C for the full duration of the voyage
Q13.5	13.5°C	Carry at 13.5°C for the full duration of the voyage
Q14	14°C	Carry at 14°C for the full duration of the voyage
Q14.5	14.5°C	Carry at 14.5°C for the full duration of the voyage
Q15	15°C	Carry at 15°C for the full duration of the voyage
Q15.5	15.5°C	Carry at 15.5°C for the full duration of the voyage
Q16	16°C	Carry at 16°C for the full duration of the voyage
Q16.5	16.5°C	Carry at 16.5°C for the full duration of the voyage
Q17	17°C	Carry at 17°C for the full duration of the voyage
Q17.5	17.5°C	Carry at 17.5°C for the full duration of the voyage
Q18	18°C	Carry at 18°C for the full duration of the voyage
Q18.5	18.5°C	Carry at 18.5°C for the full duration of the voyage
Q19	19°C	Carry at 19°C for the full duration of the voyage
Q19.5	19.5°C	Carry at 19.5°C for the full duration of the voyage
Q20	20°C	Carry at 20°C for the full duration of the voyage
Q21	21°C	Carry at 21°C for the full duration of the voyage
Q22	22°C	Carry at 22°C for the full duration of the voyage
Q23	23°C	Carry at 23°C for the full duration of the voyage
<b>Chilled products carried at any minus temperature - 15, 20, 25, 28, 30, 35, 40, 50 cbm/h and open</b>		
H-0.5	minus 0.5°C	Carry at minus 0.5°C for the full duration of the voyage
H-1	minus 1.0°C	Carry at minus 1.0°C for the full duration of the voyage
H-1.5	minus 1.5°C	Carry at minus 1.5°C for the full duration of the voyage
H-2	minus 2.0°C	Carry at minus 2.0°C for the full duration of the voyage



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H-2.5	minus 2.5°C	Carry at minus 2.5°C for the full duration of the voyage
H-3	minus 3.0°C	Carry at minus 3.0°C for the full duration of the voyage
H-3.5	minus 3.5°C	Carry at minus 3.5°C for the full duration of the voyage
H-4	minus 4.0°C	Carry at minus 4.0°C for the full duration of the voyage
H-4.5	minus 4.5°C	Carry at minus 4.5°C for the full duration of the voyage
H-5	minus 5.0°C	Carry at minus 5.0°C for the full duration of the voyage

**Chilled products carried at any minus temperature - Vents Closed**

U-0.5	minus 0.5°C	Carry at minus 0.5°C for the full duration of the voyage
U-1	minus 1.0°C	Carry at minus 1.0°C for the full duration of the voyage
U-1.5	minus 1.5°C	Carry at minus 1.5°C for the full duration of the voyage
U-2	minus 2.0°C	Carry at minus 2.0°C for the full duration of the voyage
U-2.5	minus 2.5°C	Carry at minus 2.5°C for the full duration of the voyage
U-3	minus 3.0°C	Carry at minus 3.0°C for the full duration of the voyage
U-3.5	minus 3.5°C	Carry at minus 3.5°C for the full duration of the voyage
U-4	minus 4.0°C	Carry at minus 4.0°C for the full duration of the voyage
U-4.5	minus 4.5°C	Carry at minus 4.5°C for the full duration of the voyage
U-5	minus 5.0°C	Carry at minus 5.0°C for the full duration of the voyage

**CITRUS FRUIT**

REGIME CODE	CARRYING TEMPERATURES	DESCRIPTION
FRESH AIR VENTILATION		Integral Containers – 15 cbm/h
		Specialised Refrigerated Vessel – maintain CO <sub>2</sub> concentration below 0.5%
REGIME CODE	CARRYING TEMPERATURES	DESCRIPTION

**EUN/IOI SHIPMENTS containers ONLY**



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- All Soft Citrus, Grapefruit and Limes (Bearss/Persian/Tahiti), (*Citrus latifolia*) **except oranges** can be shipped as per below regimes.

<b>EC0</b>	0.0°C/30d 4.0°C	0.0°C (Pulp temperature at time of loading not exceeding 1.0°C); Carry at 0.0°C for 30 days, calculated from time of gate in check at the terminal, (gate in time must be obtained from the Shipping line) thereafter raise the temperature to 4.0°C and maintain until discharge.
<b>ECW0</b>	0.0°C/30d 4.0°C	0.0°C (Pulp temperature at time of loading not exceeding 10°C); Carry at 0.0°C for 30 days, calculated from time of gate in check at the terminal, (gate in time must be obtained from the Shipping line) thereafter raise the temperature to 4.0°C and maintain until discharge.
<b>EC01</b>	minus 1.0°C/30d 4.0°C	minus 1.0°C (Pulp temperature at time of loading not exceeding 0.0°C); Carry at minus 1.0°C for 30 days, calculated from time of gate in check at the terminal, (gate in time must be obtained from the Shipping line) thereafter raise the temperature to 4.0°C and maintain until discharge.
<b>ECW01</b>	minus 1.0°C/30d 4.0°C	minus 1.0°C (Pulp temperature at time of loading not exceeding 10.0°C); Carry at minus 1.0°C for 30 days, calculated from time of gate in check at the terminal, (gate in time must be obtained from the Shipping line) thereafter raise the temperature to 4.0°C and maintain until discharge.
<b>EW0</b>	0.0°C/30d 4.0°C	0.0°C (Pulp temperature at time of loading not exceeding 25°C); Carry at 0.0°C for 30 days, calculated from time of gate in check at the terminal, (gate in time must be obtained from the Shipping line) thereafter raise the temperature to 4.0°C and maintain until discharge.
<b>EW01</b>	minus 1.0°C/30d 4.0°C	minus 1.0°C (Pulp temperature at time of loading not exceeding 25°C); Carry at minus 1.0°C for 30 days, calculated from time of gate in check at the terminal, (gate in time must be obtained from the Shipping line) thereafter raise the temperature to 4.0°C and maintain until discharge.
<b>EC2</b>	2.0°C/30d 4.0°C	2.0°C (Pulp temperature at time of loading not exceeding 5.0°C); Carry at 2.0°C for 30 days, calculated from time of gate in check at the terminal, (gate in time must be obtained from the Shipping line) thereafter raise the temperature to 4.0°C and maintain until discharge.
<b>EC1</b>	1.0°C/30d 4.0°C	1.0°C (Pulp temperature at time of loading not exceeding 4.0°C); Carry at 1.0°C for 30 days, calculated from time of gate in check at the terminal, (gate in time must be obtained from the Shipping line) thereafter raise the temperature to 4.0°C and maintain until discharge.
<b>EC3</b>	3.0°C/30d 4.0°C	3.0°C (Pulp temperature at time of loading not exceeding 5.0°C); Carry at 3.0°C for 30 days, calculated from time of gate in check at the terminal, (gate in time must be obtained from the Shipping line) thereafter raise the temperature to 4.0°C and maintain until discharge.
<b>EC35</b>	3.5°C/30d 4.0°C	3.5°C (Pulp temperature at time of loading not exceeding 5.5°C); Carry at 3.5°C for 30 days, calculated from time of gate in check at the terminal, (gate in time must be obtained from



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		the Shipping line) thereafter raise the temperature to 4.0°C and maintain until discharge.
EC4	4.0°C	4.0°C (Pulp temperature at time of loading not exceeding 6.0°C); Carry at 4.0°C for the full duration of the voyage
<ul style="list-style-type: none"> <li><b>All citrus, including oranges</b> (navels and Valencia's) can be shipped as per below regimes.</li> </ul>		
EOY2	2.0°C/20d, 4.0°C	2.0°C (Pulp temperature at time of loading 2.0°C or colder); Carry at 2.0°C for 20 days, calculated from time of loading (loading date must be obtained from the Shipping line), thereafter, if the voyage extends beyond 30 days from time of loading, raise the temperature to 4.0°C and maintain until discharge.
EOY1	1.0°C/20d, 4.0°C	1.0°C (Pulp temperature at time of loading 1.0°C or colder); Carry at 1.0°C for 20 days, calculated from time of loading (loading date must be obtained from the Shipping line), thereafter, if the voyage extends beyond 30 days from time of loading, raise the temperature to 4.0°C and maintain until discharge.
EOY0	0.0°C/20d, 4.0°C	0.0°C (Pulp temperature at time of loading 0.0°C or colder); Carry at 0.0°C for 20 days, calculated from time of loading (loading date must be obtained from the Shipping line), thereafter, if the voyage extends beyond 30 days from time of loading, raise the temperature to 4.0°C and maintain until discharge.
EOY01	minus 1.0°C/20d, 4.0°C	minus 1.0°C (Pulp temperature at time of loading minus 1.0°C or colder); Carry at minus 1.0°C for 20 days, calculated from time of loading (loading date must be obtained from the Shipping line), thereafter, if the voyage extends beyond 30 days from time of loading, raise the temperature to 4.0°C and maintain until discharge.
SC1	minus 1.5°C/16d, 4.0°C	minus 1.5°C (Pulp temperature at time of loading 0.0°C or colder); Carry at minus 1.5°C for a minimum of 16 voyage days thereafter, raise the temperature to 4.0°C and maintain until discharge.

**EUN/IOI SHIPMENTS SPECIALISED REFRIGERATED VESSELS (SRV)**

- All citrus, **except oranges**

EOVX2	2.0°C	2.0°C (Pulp temperature at time of shipping 3.0°C or colder); Carry at 2.0°C for a minimum of 25 voyage days and maintain until discharged.
EOVX1	1.0°C	1.0°C (Pulp temperature at time of shipping 3.0°C or colder); Carry at 1.0°C for a minimum of 25 voyage days and maintain until discharged.
EOVX0	0.0°C	0.0°C (Pulp temperature at time of shipping 3.0°C or colder); Carry at 0.0°C for a minimum of 25 voyage days and maintain until discharged.
EOVX01	minus 1.0°C	minus 1.0°C (Pulp temperature at time of shipping 3.0°C or colder); Carry at minus 1.0°C for a minimum of 25 voyage days and maintain until discharged.



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<ul style="list-style-type: none"> <li><b>All citrus, include oranges</b></li> </ul>		
<b>EOVY2</b>	2.0°C	2.0°C (Pulp temperature at time of shipping 2.0°C or colder); Carry at 2.0°C for a minimum of 20 voyage days and maintain until discharged.
<b>EOVY1</b>	1.0°C	1.0°C (Pulp temperature at time of shipping 1.0°C or colder); Carry at 1.0°C for a minimum of 20 voyage days and maintain until discharged.
<b>EOVY0</b>	0.0°C	0.0°C (Pulp temperature at time of shipping 0.0°C or colder); Carry at 0.0°C for a minimum of 20 voyage days and maintain until discharged.
<b>SC1</b>	minus 1.5°C	minus 1.5°C (Pulp temperature at time of shipping 0.0°C or colder); Carry at minus 1.5°C for a minimum of 16 voyage days and maintain until discharged.

**FOR NON-EU DESTINATIONS**

- All Lemons (Key West Indian- and Mexican lime) (*Citrus aurantifolia*) and *kumquats* to EU destinations can be shipped using the “C” or “W” regime codes.

<b>C0</b>	0.0°C	Carry at 0.0°C for the full duration of the voyage
<b>C0.5</b>	0.5°C	Carry at 0.5°C for the full duration of the voyage
<b>C1</b>	1.0°C	Carry at 1.0°C for the full duration of the voyage
<b>C1.5</b>	1.5°C	Carry at 1.5°C for the full duration of the voyage
<b>C2</b>	2.0°C	Carry at 2.0°C for the full duration of the voyage
<b>C2.5</b>	2.5°C	Carry at 2.5°C for the full duration of the voyage
<b>C3</b>	3.0°C	Carry at 3.0°C for the full duration of the voyage
<b>C3.5</b>	3.5°C	Carry at 3.5°C for the full duration of the voyage
<b>C4</b>	4.0°C	Carry at 4.0°C for the full duration of the voyage
<b>C4.5</b>	4.5°C	Carry at 4.5°C for the full duration of the voyage
<b>C5</b>	5.0°C	Carry at 5.0°C for the full duration of the voyage
<b>C5.5</b>	5.5°C	Carry at 5.5°C for the full duration of the voyage
<b>C6</b>	6.0°C	Carry at 6.0°C for the full duration of the voyage
<b>C6.5</b>	6.5°C	Carry at 6.5°C for the full duration of the voyage
<b>C7</b>	7.0°C	Carry at 7.0°C for the full duration of the voyage
<b>C7.5</b>	7.5°C	Carry at 7.5°C for the full duration of the voyage
<b>C8</b>	8.0°C	Carry at 8.0°C for the full duration of the voyage
<b>C8.5</b>	8.5°C	Carry at 8.5°C for the full duration of the voyage
<b>C9</b>	9.0°C	Carry at 9.0°C for the full duration of the voyage
<b>C9.5</b>	9.5°C	Carry at 9.5°C for the full duration of the voyage
<b>C10</b>	10°C	Carry at 10°C for the full duration of the voyage
<b>C10.5</b>	10.5°C	Carry at 10.5°C for the full duration of the voyage





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<b>C11</b>	11°C	Carry at 11°C for the full duration of the voyage
<b>C11.5</b>	11.5°C	Carry at 11.5°C for the full duration of the voyage
<b>C12</b>	12°C	Carry at 12°C for the full duration of the voyage
<b>C12.5</b>	12.5°C	Carry at 12.5°C for the full duration of the voyage
<b>C13</b>	13°C	Carry at 13°C for the full duration of the voyage
<b>C13.5</b>	13.5°C	Carry at 13.5°C for the full duration of the voyage
<b>C14</b>	14°C	Carry at 14°C for the full duration of the voyage
<b>C14.5</b>	14.5°C	Carry at 14.5°C for the full duration of the voyage
<b>C15</b>	15°C	Carry at 15°C for the full duration of the voyage
<b>C15.5</b>	15.5°C	Carry at 15.5°C for the full duration of the voyage
<b>C16</b>	16°C	Carry at 16°C for the full duration of the voyage
<b>CD1</b>	10°C/5d 3.5°C - (Only to NON -EU Destinations, except for limes, lemons, and kumquats)	Carry at 10°C; 5 days after departure, lower the temperature to 3.5°C and maintain until discharge
<b>CD2</b>	10°C/10d 3.5°C - (Only to NON -EU Destination, except for limes, lemons, and kumquats)	Carry at 10°C; 10 days after departure, lower the temperature to 3.5°C and maintain until discharge



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<b>W – Warm (ambient) – Citrus</b>	<b>CARRYING TEMPERATURES</b>	<b>DESCRIPTION</b>
<b>W0</b>	0.0°C	Carry at 0.0°C for the full duration of the voyage
<b>W0.5</b>	0.5°C	Carry at 0.5°C for the full duration of the voyage
<b>W1</b>	1.0°C	Carry at 1.0°C for the full duration of the voyage
<b>W1.5</b>	1.5°C	Carry at 1.5°C for the full duration of the voyage
<b>W2</b>	2.0°C	Carry at 2.0°C for the full duration of the voyage
<b>W2.5</b>	2.5°C	Carry at 2.5°C for the full duration of the voyage
<b>W3</b>	3.0°C	Carry at 3.0°C for the full duration of the voyage
<b>W3.5</b>	3.5°C	Carry at 3.5°C for the full duration of the voyage
<b>W4</b>	4.0°C	Carry at 4.0°C for the full duration of the voyage
<b>W4.5</b>	4.5°C	Carry at 4.5°C for the full duration of the voyage
<b>W5</b>	5.0°C	Carry at 5.0°C for the full duration of the voyage
<b>W5.5</b>	5.5°C	Carry at 5.5°C for the full duration of the voyage
<b>W6</b>	6.0°C	Carry at 6.0°C for the full duration of the voyage
<b>W6.5</b>	6.5°C	Carry at 6.5°C for the full duration of the voyage
<b>W7</b>	7.0°C	Carry at 7.0°C for the full duration of the voyage
<b>W7.5</b>	7.5°C	Carry at 7.5°C for the full duration of the voyage
<b>W8</b>	8.0°C	Carry at 8.0°C for the full duration of the voyage
<b>W8.5</b>	8.5°C	Carry at 8.5°C for the full duration of the voyage
<b>W9</b>	9.0°C	Carry at 9.0°C for the full duration of the voyage
<b>W9.5</b>	9.5°C	Carry at 9.5°C for the full duration of the voyage
<b>W10</b>	10°C	Carry at 10°C for the full duration of the voyage
<b>W10.5</b>	10.5°C	Carry at 10.5°C for the full duration of the voyage
<b>W11</b>	11°C	Carry at 11°C for the full duration of the voyage
<b>W11.5</b>	11.5°C	Carry at 11.5°C for the full duration of the voyage
<b>W12</b>	12°C	Carry at 12°C for the full duration of the voyage



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<b>W12.5</b>	12.5°C	Carry at 12.5°C for the full duration of the voyage
<b>W13</b>	13°C	Carry at 13°C for the full duration of the voyage
<b>W13.5</b>	13.5°C	Carry at 13.5°C for the full duration of the voyage
<b>W14</b>	14°C	Carry at 14°C for the full duration of the voyage
<b>W14.5</b>	14.5°C	Carry at 14.5°C for the full duration of the voyage
<b>W15</b>	15°C	Carry at 15°C for the full duration of the voyage
<b>W15.5</b>	15.5°C	Carry at 15.5°C for the full duration of the voyage
<b>W16</b>	16°C	Carry at 16°C for the full duration of the voyage

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

**FRESH AIR VENTILATION**

**Integral Containers – 15 cbm/h**

REGIME CODE	CARRYING TEMPERATURES	DESCRIPTION
<b>RC-0.5</b>	minus 0.5°C	Carry at minus 0.5°C for the full duration of the voyage
<b>RC0</b>	0.0°C	Carry at 0.0°C for the full duration of the voyage
<b>RC0.5</b>	0.5°C	Carry at 0.5°C for the full duration of the voyage
<b>RC1</b>	1.0°C	Carry at 1.0°C for the full duration of the voyage

**COLD TREATMENT CITRUS**

**FRESH AIR VENTILATION**

**Integral Containers – 15 cbm/h**

REGIME CODE	CARRYING TEMPERATURES	DESCRIPTION
<b>SC0</b>	0.0°C	Carry at 0.0°C for the full duration of the voyage
<b>SC1</b>	minus 1.5°C	Carry at minus 1.5°C for the full duration of the voyage
<b>SC2</b>	minus 0.5°C	Carry at minus 0.5°C for the full duration of the voyage
<b>SC3</b>	1.0°C	Carry at 1.0°C for the full duration of the voyage
<b>SC4</b>	minus 1.0°C	Carry at minus 1.0°C for the full duration of the voyage
<b>SC5</b>	0.5°C	Carry at 0.5°C for the full duration of the voyage
<b>SC6</b>	1.5°C	Carry at 1.5°C for the full duration of the voyage
<b>SL2</b>	2.0°C	Carry at plus 2.0°C; 2 days after departure raise the temperature to plus 3.0°C and maintain until discharge
<b>SL3</b>	2.0°C	Carry at plus 2.0°C; 2 days after departure raise the temperature to plus 4.0°C and maintain until discharge
<b>SL4</b>	2.0°C	Carry at plus 2.0°C; 2 days after departure raise the temperature to plus 5.0°C and maintain until discharge.



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SL5	2.0°C	Carry at plus 2.0°C; 2 days after departure raise the temperature to plus 7.0°C and maintain until discharge
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**DECIDUOUS FRUIT**

**REUNION SHIPMENT (NO TOLLARENCE ALLOWED)  
 NON-VENTILATED DECIDUOUS FRUIT AND TABLE GRAPES (NO TOLERANCE ALLOWED)**

<b>FRESH AIR VENTILATION</b>		<b>Integral Containers – closed</b>
<b>REGIME CODE</b>	<b>CARRYING TEMPERATURES</b>	<b>DESCRIPTION</b>
RD-1	minus 1.0°C	Carry at minus 1.0°C for the full duration of the voyage
RD-0.5	minus 0.5°C	Carry at minus 0.5°C for the full duration of the voyage
RD0	0.0°C	Carry at 0.0°C for the full duration of the voyage
RD0.5	0.5°C	Carry at 0.5°C for the full duration of the voyage
RD1	1.0°C	Carry at 1.0°C for the full duration of the voyage

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

<b>FRESH AIR VENTILATION</b>		<b>Integral Containers – 15 cbm/h</b>
<b>REGIME CODE</b>	<b>CARRYING TEMPERATURES</b>	<b>DESCRIPTION</b>
RP-0.5	minus 0.5°C	Carry at minus 0.5°C for the full duration of the voyage
RP0.5	0.5°C	Carry at 0.5°C for the full duration of the voyage
RP1	1.0°C	Carry at 1.0°C for the full duration of the voyage

**APPLES:**

<b>FRESH AIR VENTILATION</b>		<b>Integral Containers – Closed</b>
		Specialised Refrigerated Vessel – Maintain CO <sub>2</sub> concentration below 0.5%
<b>REGIME CODE</b>	<b>CARRYING TEMPERATURES</b>	<b>DESCRIPTION</b>
D-1.5	minus 1.5°C (apples in bags)	Carry at minus 1.5°C for the full duration of the voyage
D-1	minus 1.0°C	Carry at minus 1.0°C for the full duration of the voyage
D-0.5	minus 0.5°C	Carry at minus 0.5°C for the full duration of the voyage
D0	0.0°C	Carry at 0.0°C for the full duration of the voyage
D0.5	0.5°C	Carry at 0.5°C for the full duration of the voyage
D1	1.0°	Carry at 1.0°C for the full duration of the voyage

**APPLES:**

<b>FRESH AIR VENTILATION</b>	<b>Integral Containers – 15 cbm/h</b>
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		<b>Fuji, Pink Lady, Cripps Pink, Sci. Fresh (Jazz), Sci. (Late Envy) and Nicoter (Kanzi) only</b>
		<b>Specialised Refrigerated Vessel – Maintain CO<sub>2</sub> concentration below 0.5%</b>
REGIME CODE	CARRYING TEMPERATURES	DESCRIPTION
DAV-0.5	minus 0.5°C	Carry at minus 0.5°C for the full duration of the voyage
DAV0	0.0°C	Carry at 0.0°C for the full duration of the voyage
DAV0.5	0.5°C	Carry at 0.5°C for the full duration of the voyage
DAV1	1.0°C	Carry at 1.0°C for the full duration of the voyage
<b>APRICOTS, PEACHES, NECTARINES and CHERRIES</b>		
<b>FRESH AIR VENTILATION</b>		<b>Integral Containers – Closed</b>
		<b>Specialised Refrigerated Vessel – Maintain CO<sub>2</sub> concentration below 0.5%</b>
REGIME CODE	CARRYING TEMPERATURES	DESCRIPTION
D-0.5	minus 0.5°C	Carry at minus 0.5°C for the full duration of the voyage
<b>TABLE GRAPES:</b>		
<b>FRESH AIR VENTILATION</b>		<b>Integral Containers – Closed</b>
		<b>Specialised Refrigerated Vessel – Maintain CO<sub>2</sub> concentration below 0.5%</b>
REGIME CODE	CARRYING TEMPERATURES	DESCRIPTION
GT02	minus 1.0°C (maximum pulp temp of 0.2°C)	Carry at minus 1.0°C for the full duration of the voyage
GT08	minus 0.5°C (maximum pulp temp of 0.8°C)	Carry at minus 0.5°C for the full duration of the voyage
GT15	minus 0.5°C (maximum pulp temp of 1.5°C)	Carry at minus 0.5°C for the full duration of the voyage
GRT1 dispensation	- minus 1.0°C (maximum pulp temp of 0.6°C)	Carry at minus 1.0°C for the full duration of the voyage
GRT2 dispensation	- minus 1.0°C (maximum pulp temp of 1.5°C)	Carry at minus 1.0°C for the full duration of the voyage
GRT5 dispensation	- minus 1.0°C (maximum pulp temp of 0.5°C)	Carry at minus 1.0°C for the full duration of the voyage
GRT9 dispensation	- minus 1.0°C (maximum pulp temp of 0.8°C)	Carry at minus 1.0°C for the full duration of the voyage
GRT12 dispensation	- minus 1.0°C (maximum pulp temp of 1.2°C)	Carry at minus 1.0°C for the full duration of the voyage
GRT15 dispensation	- minus 1.5°C (maximum pulp temp of 1.5°C)	Carry at minus 1.5°C for the full duration of the voyage
<b>PEARS:</b>		



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FRESH AIR VENTILATION		Integral Containers – Closed
FRESH AIR VENTILATION		Specialised Refrigerated Vessel – Maintain CO <sub>2</sub> concentration below 0.5%
REGIME CODE	CARRYING TEMPERATURES	DESCRIPTION
D-0.5	minus 0.5°C	Carry at minus 0.5°C for the full duration of the voyage
D0	0.0°C	Carry at 0.0°C for the full duration of the voyage
D0.5	0.5°C	Carry at 0.5°C for the full duration of the voyage
D1	1.0°C	Carry at 1.0°C for the full duration of the voyage
SUMMER PEARS – (in plastic bags)		Early BC, Bon Chretien, Bon Rouge, Rosemarie, Flamingo, Beurre Hardy, Doyenne du Comice, Sempré, Victoria Blush, Harrow Delight
REGIME CODE	CARRYING TEMPERATURES	DESCRIPTION
DP1	minus 1.0°C	Carry at minus 1.0°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
PEARS:		
FRESH AIR VENTILATION		Integral Containers – 15 cbm/h Abate, Forelle and Celina only
FRESH AIR VENTILATION		Specialised Refrigerated Vessel – Maintain CO <sub>2</sub> concentration below 0.5%
REGIME CODE	CARRYING TEMPERATURES	DESCRIPTION
DPV-0.5	minus 0.5°C	Carry at minus 0.5°C for the full duration of the voyage
DPV0	0.0°C	Carry at 0.0°C for the full duration of the voyage
DPV0.5	0.5°C	Carry at 0.5°C for the full duration of the voyage
DPV1	1.0°C	Carry at 1.0°C for the full duration of the voyage
PLUMS:		
FRESH AIR VENTILATION		Integral Containers – 15 cbm/h
FRESH AIR VENTILATION		Conventional decks - 4 hours per 24 hours
FRESH AIR VENTILATION		Songold plums, only to be carried at single temperature if under Smartfresh (S) conditions
REGIME CODE	CARRYING TEMPERATURES	DESCRIPTION
PD1	minus 0.4°C	Carry at minus 0.4°C for the full duration of the voyage
PS1	minus 0.4°C	Carry at minus 0.4°C for the full duration of the voyage
PU1	0.4°C	Carry at 0.4°C for the full duration of the voyage
PU2	2.0°C	Carry at 2.0°C for the full duration of the voyage



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**PLUMS – DUAL TEMPERATURES: THE BOARD TO BE INFORMED OF THE DATES WHEN STEP UP AND STEP-DOWN TEMPERATURE SET POINT CHANGES MUST OCCUR. EXPORTERS OR AGENTS TO USE OFFICIAL BOARD ADVICE SHEET FOR DUAL TEMPERATURE PLUM SHIPMENTS, WHICH MUST BE PROVIDED TO THE BOARD AT LEAST SIX (6) BUSINESS HOURS PRIOR DEPARTURE OF VESSEL.**

REGIME CODE	CARRYING TEMPERATURES	DESCRIPTION
PD4	minus 0.4°C/6d 7.5°C/4d minus 0.4°C	Carry at minus 0.4°C; 6 days after stuffing date of container raise the temperature to 7.5°C; after 4 days at 7.5°C lower the temperature to minus 0.4°C and maintain until discharge
PD5	minus 0.4°C/6d 7.5°C/5d minus 0.4°C	Carry at minus 0.4°C; 6 days after stuffing date of container raise the temperature to 7.5°C; after 5 days at 7.5°C lower the temperature to minus 0.4°C and maintain until discharge
PD6	minus 0.4°C/6d 7.5°C/6d minus 0.4°C	Carry at minus 0.4°C; 6 days after stuffing date of container raise the temperature to 7.5°C; after 6 days at 7.5°C lower the temperature to minus 0.4°C and maintain until discharge
PD7	minus 0.4°C/6d 7.5°C/7d minus 0.4°C	Carry at minus 0.4°C; 6 days after stuffing date of container raise the temperature to 7.5°C; after 7 days at 7.5°C lower the temperature to minus 0.4°C and maintain until discharge
PD8	minus 0.4°C/6d 7.5°C/8d minus 0.4°C	Carry at minus 0.4°C; 6 days after stuffing date of container raise the temperature to 7.5°C; after 8 days at 7.5°C lower the temperature to minus 0.4°C and maintain until discharge
PD9	minus 0.4°C/6d 7.5°C/9d minus 0.4°C	Carry at minus 0.4°C; 6 days after stuffing date of container raise the temperature to 7.5°C; after 9 days at 7.5°C lower the temperature to minus 0.4°C and maintain until discharge
PD10	minus 0.4°C/6d 7.5°C/10d minus 0.4°C	Carry at minus 0.4°C; 6 days after stuffing date of container raise the temperature to 7.5°C; after 10 days at 7.5°C lower the temperature to minus 0.4°C and maintain until discharge
REGIME CODE	CARRYING TEMPERATURES	DESCRIPTION
PDY7.5	7.5°C	Carry at 7.5°C; after a specified total of days at 7.5°C (exporter to provide total days) lower the temperature to minus 0.4°C and maintain until discharge

**COLD TREATMENT – DECIDUOUS**

**FRESH AIR VENTILATION**

**Integral Containers: SD – regime - CLOSED,  
SDV – regime - 15 cbm/h**

REGIME CODE	CARRYING TEMPERATURES	DESCRIPTION
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
SD5/SDV5	0.5°C	Carry at 0.5°C for the full duration of the voyage
SD6/SDV6	1.0°C	Carry at 1.0°C for the full duration of the voyage



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SL1/SLV1	minus 0.5°C	Carry at minus 0.5°C for the full duration of the voyage
SL6/SLV6	0.5°C	Carry at 0.5°C for the full duration of the voyage

**COLD TREATMENT – DECIDUOUS and CITRUS – (SX/SXV - Mixed Fresh Fruit)**

FRESH AIR VENTILATION		Integral Containers: SX - regime - CLOSED, SXV - regime – 15cbm/h
SX1/SXV1	minus 1.5°C	Carry at minus 1.5°C for the full duration of the voyage
SX2/SXV2	minus 0.5°C	Carry at minus 0.5°C for the full duration of the voyage
SX3/SXV3	minus 1.3°C	Carry at minus 1.3°C for the full duration of the voyage
SX4/SXV4	minus 1.0°C	Carry at minus 1.0°C for the full duration of the voyage
SX5/SXV5	0.0°C	Carry at 0.0°C for the full duration of the voyage
SX6/SXV6	0.5°C	Carry at 0.5°C for the full duration of the voyage
SX7/SXV7	1.0°C	Carry at 1.0°C for the full duration of the voyage
SX8/SXV8	1.5°C	Carry at 1.5°C for the full duration of the voyage

**EXOTIC and SUBTROPICAL FRUIT**

**PERSIMMONS:**

FRESH AIR VENTILATION		Integral Containers –15 cbm/h
REGIME CODE	CARRYING TEMPERATURES	DESCRIPTION
PM-0.5	minus 0.5°C	Carry at minus 0.5°C for the full duration of the voyage.

**KIWI FRUIT:**

FRESH AIR VENTILATION		Integral Containers – 15 cbm/h or Controlled Atmosphere (CA), vents closed
REGIME CODE	CARRYING TEMPERATURES	DESCRIPTION
K-0.5	minus 0.5°C	Carry at minus 0.5°C for the full duration of the voyage

**COLD TREATMENT – AVOCADOS:**

FRESH AIR VENTILATION		Integral Containers: SS1 - CA (Vents closed) SSV1 - 15 cbm/h
REGIME CODE	CARRYING TEMPERATURES	DESCRIPTION
SS1/SSV1	0.5°C	Carry at 0.5°C for the full duration of the voyage

**AVOCADOS:**

FRESH AIR VENTILATION		All regular atmosphere (RA) and Smartfresh (S) Integral containers – 15 cbm/h
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		<b>Controlled Atmosphere (CA), Vents closed</b>
		<b>Modified Atmosphere (MA) fitted with a “MAX tend” unit, the vent cover must be always in the “OPEN” position to allow the installed valve to regulate the air flow.</b>
		<b>Specialised Refrigerated Vessel decks - 4 hours per 24 hours</b>
REGIME CODE	CARRYING TEMPERATURES	DESCRIPTION
AVP/AVSP	4.0°C	Carry at 4.0°C for the full duration of the voyage
AVG/AVSG	4.5°C	Carry at 4.5°C for the full duration of the voyage
AVF/AVSF	5.0°C	Carry at 5.0°C for the full duration of the voyage
AVA/AVSA	5.5°C	Carry at 5.5°C for the full duration of the voyage
AVB/AVSB	6.0°C	Carry at 6.0°C for the full duration of the voyage
AVJ/AVSJ	6.5°C	Carry at 6.5°C for the full duration of the voyage
AVC/AVSC	7.0°C	Carry at 7.0°C for the full duration of the voyage
AVD/AVSD	8.0°C	Carry at 8.0°C for the full duration of the voyage
AVE/AVSE	9.0°C	Carry at 9.0°C for the full duration of the voyage
<b>AVOCADO – DUAL TEMPERATURES</b>		
REGIME CODE	CARRYING TEMPERATURES	DESCRIPTION
AV8/AVS8	4.5°C/8d 3.5°C	Carry at 4.5°C, 8 days after departure lower the temperature to 3.5°C and maintain until discharge
AVO/AVSO	4.5°C/8d 4.0°C	Carry at 4.5°C, 8 days after departure lower the temperature to 4.0°C and maintain until discharge
AVM/AVSM	5.0°C/8d 4.5°C	Carry at 5.0°C, 8 days after departure lower the temperature to 4.5°C and maintain until discharge
AVN/AVSN	5.5°C/8d 5.0°C	Carry at 5.5°C, 8 days after departure lower the temperature to 5.0°C and maintain until discharge
AVR/AVSR	6.0°C/8d 5.5°C	Carry at 6.0°C, 8 days after departure lower the temperature to 5.5°C and maintain until discharge
AVK/AVSK	7.5°C/8d 6.0°C	Carry at 7.5°C, 8 days after departure lower the temperature to 6.0°C and maintain until discharge
AVI/AVSI	8.0°C/8d 7.5°C	Carry at 8.0°C, 8 days after departure lower the temperature to 7.5°C and maintain until discharge
AV7/AVS7	5.0°C/2d 4.5°C/6d 3.5°C	Carry at 5.0°C, 2 days after departure lower the temperature to 4.5°C; after 6 days at 4.5°C lower to 3.5°C and maintain until discharge



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<b>AVY/AVSY</b>	5.5°C/2d 5.0°C/6d 4.0°C	Carry at 5.5°C, 2 days after departure lower the temperature to 5.0°C; after 6 days at 5.0°C lower to 4.0°C and maintain until discharge
<b>AVQ/AVSQ</b>	4.0°C/2d 3.0°C/6d 2.0°C	Carry at 4.0°C, 2 days after departure lower the temperature to 3.0°C; after 6 days at 3.0°C lower to 2.0°C and maintain until discharge
<b>AV6/AVS6</b>	5.5°C/2d 5.0°C/6d 4.5°C	Carry at 5.5°C, 2 days after departure lower the temperature to 5.0°C; after 6 days at 5.0°C lower to 4.5°C and maintain until discharge
<b>AVH/AVSH</b>	6.0°C/2d 5.0°C/6d 4.5°C	Carry at 6.0°C, 2 days after departure lower the temperature to 5.0°C; after 6 days at 5.0°C lower to 4.5°C and maintain until discharge
<b>AV5/AVS5</b>	6.0°C/2d 5.5°C/6d 5.0°C	Carry at 6.0°C, 2 days after departure lower the temperature to 5.5°C; after 6 days at 5.5°C lower to 5.0°C and maintain until discharge
<b>AV4/AVS4</b>	6.5°C/2d 4.0°C/6d 3.5°C	Carry at 6.5°C, 2 days after departure lower the temperature to 4.0°C; after 6 days at 4.0°C lower to 3.5°C and maintain until discharge
<b>AV3/AVS3</b>	6.5°C/2d 6.0°C/6d 5.5°C	Carry at 6.5°C, 2 days after departure lower the temperature to 6.0°C; after 6 days at 6.0°C lower to 5.5°C and maintain until discharge
<b>AV2/AVS2</b>	7.0°C/2d 6.5°C/6d 6.0°C	Carry at 7.0°C, 2 days after departure lower the temperature to 6.5°C; after 6 days at 6.5°C lower to 6.0°C and maintain until discharge
<b>AV1/AVS1</b>	8.0°C/2d 7.5°C/6d 7.0°C	Carry at 8.0°C, 2 days after departure lower the temperature to 7.5°C; after 6 days at 7.5°C lower to 7.0°C and maintain until discharge
<b>AV9/AVS9</b>	9.0°C/2d 8.5°C/6d 8.0°C	Carry at 9.0°C, 2 days after departure lower the temperature to 8.5°C; after 6 days at 8.5°C lower to 8.0°C and maintain until discharge
<b>AVL/AVSL</b>	9.5°C/2d 9.0°C/6d 8.5°C	Carry at 9.5°C, 2 days after departure lower the temperature to 9.0°C; after 6 days at 9.0°C lower to 8.5°C and maintain until discharge

**BANANAS:**

<b>FRESH AIR VENTILATION</b>		<b>Integral Containers –30 cbm/h</b>
<b>REGIME CODE</b>	<b>CARRYING TEMPERATURES</b>	<b>DESCRIPTION</b>
<b>BN10</b>	10°C	Carry at 10°C for the full duration of the voyage
<b>BN11</b>	11°C	Carry at 11°C for the full duration of the voyage
<b>BN12</b>	12°C	Carry at 12°C for the full duration of the voyage

**GUAVAS:**

<b>FRESH AIR VENTILATION</b>		<b>Integral Containers –15 cbm/h</b>
<b>REGIME CODE</b>	<b>CARRYING TEMPERATURES</b>	<b>DESCRIPTION</b>
<b>G5</b>	5.0°C	Carry at 5.0°C for the full duration of the voyage



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<b>G5.5</b>	5.5°C	Carry at 5.5°C for the full duration of the voyage
<b>G6</b>	6.0°C	Carry at 6.0°C for the full duration of the voyage
<b>G6.5</b>	6.5°C	Carry at 6.5°C for the full duration of the voyage
<b>G7</b>	7.0°C	Carry at 7.0°C for the full duration of the voyage
<b>G7.5</b>	7.5°C	Carry at 7.5°C for the full duration of the voyage
<b>LITCHIS:</b>		
<b>FRESH AIR VENTILATION</b>		<b>Integral Containers – 15 cbm/h or CA or MA (exporter to select)</b>
		<b>Code LP1 - Purfresh conditions indicate where the fresh air ventilation setting is 25 m3 per hour and maintained for the full duration of the voyage</b>
<b>REGIME CODE</b>	<b>CARRYING TEMPERATURES</b>	<b>DESCRIPTION</b>
<b>L-0.5</b>	minus 0.5°C	Carry at minus 0.5°C for the full duration of the voyage
<b>L0</b>	0.0°C	Carry at 0.0°C for the full duration of the voyage
<b>L1</b>	1.0°C	Carry at 1.0°C for the full duration of the voyage
<b>LP1</b>	1.0°C	Carry at 1.0°C for the full duration of the voyage
<b>L2</b>	2.0°C	Carry at 2.0°C for the full duration of the voyage
<b>MANGOES:</b>		
<b>FRESH AIR VENTILATION</b>		<b>Integral Containers – 15, 30, 40 cbm/h, CA or MA (exporter to select)</b>
<b>REGIME CODE</b>	<b>CARRYING TEMPERATURES</b>	<b>DESCRIPTION</b>
<b>M8</b>	8.0°C	Carry at 8.0°C for the full duration of the voyage
<b>M9</b>	9.0°C	Carry at 9.0°C for the full duration of the voyage
<b>M10</b>	10°C	Carry at 10°C for the full duration of the voyage
<b>M11</b>	11°C	Carry at 11°C for the full duration of the voyage
<b>M12</b>	12°C	Carry at 12°C for the full duration of the voyage
<b>M13</b>	13°C	Carry at 13°C for the full duration of the voyage
<b>MANGOES: DUAL TEMPERATURES</b>		
<b>MOX</b>	12°C/7d 10°C	Carry at 12°C, 7 days after departure lower the temperature to 10°C and maintain until discharge ( <b>Voyage not exceeding 16 days</b> )
<b>MAOX</b>	12°C/7d 10°C	Carry at 12°C, 7 days after departure lower the temperature to 10°C and maintain until discharge ( <b>Voyage not exceeding 16 days</b> )
<b>MOZ</b>	10°C/7d 8.0°C	Carry at 10°C, 7 days after departure lower the temperature to 8.0°C and maintain until discharge



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<b>MAOZ</b>	10°C/7d 8.0°C	Carry at 10°C, 7 days after departure lower the temperature to 8.0°C and maintain until discharge
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**NUTS:**

FRESH AIR VENTILATION		Integral Containers –15 cbm/h
REGIME CODE	CARRYING TEMPERATURES	DESCRIPTION
N0	0.0°C	Carry at 0.0°C for the full duration of the voyage
N1	1.0°C	Carry at 1.0°C for the full duration of the voyage
N2	2.0°C	Carry at 2.0°C for the full duration of the voyage
N3	3.0°C	Carry at 3.0°C for the full duration of the voyage
N4	4.0°C	Carry at 4.0°C for the full duration of the voyage
N5	5.0°C	Carry at 5.0°C for the full duration of the voyage
N6	6.0°C	Carry at 6.0°C for the full duration of the voyage
N7	7.0°C	Carry at 7.0°C for the full duration of the voyage
N8	8.0°C	Carry at 8.0°C for the full duration of the voyage
N9	9.0°C	Carry at 9.0°C for the full duration of the voyage
N10	10°C	Carry at 10°C for the full duration of the voyage
N11	11°C	Carry at 11°C for the full duration of the voyage
N12	12°C	Carry at 12°C for the full duration of the voyage
N13	13°C	Carry at 13°C for the full duration of the voyage
N14	14°C	Carry at 14°C for the full duration of the voyage
N15	15°C	Carry at 15°C for the full duration of the voyage
N16	16°C	Carry at 16°C for the full duration of the voyage
N17	17°C	Carry at 17°C for the full duration of the voyage
N18	18°C	Carry at 18°C for the full duration of the voyage
N19	19°C	Carry at 19°C for the full duration of the voyage
N20	20°C	Carry at 20°C for the full duration of the voyage

**PAPAYA (PAW-PAWS):**

FRESH AIR VENTILATION		Integral Containers –15 cbm/h
REGIME CODE	CARRYING TEMPERATURES	DESCRIPTION
P10	10°C	Carry at 10°C for the full duration of the voyage
P11	11°C	Carry at 11°C for the full duration of the voyage



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<b>P12</b>	12°C	Carry at 12°C for the full duration of the voyage
<b>P13</b>	13°C	Carry at 13°C for the full duration of the voyage
<b>P14</b>	14°C	Carry at 14°C for the full duration of the voyage
<b>P15</b>	15°C	Carry at 15°C for the full duration of the voyage

**PASSION FRUIT:**

FRESH AIR VENTILATION		Integral Containers –15 cbm/h
REGIME CODE	CARRYING TEMPERATURES	DESCRIPTION
<b>PA5</b>	5.0°C	Carry at 5.0°C for the full duration of the voyage
<b>PA5.5</b>	5.5°C	Carry at 5.5°C for the full duration of the voyage
<b>PA6</b>	6.0°C	Carry at 6.0°C for the full duration of the voyage
<b>PA6.5</b>	6.5°C	Carry at 6.5°C for the full duration of the voyage
<b>PA7</b>	7.0°C	Carry at 7.0°C for the full duration of the voyage
<b>PA7.5</b>	7.5°C	Carry at 7.5°C for the full duration of the voyage
<b>PA8</b>	8.0°C	Carry at 8.0°C for the full duration of the voyage
<b>PA8.5</b>	8.5°C	Carry at 8.5°C for the full duration of the voyage

**PINEAPPLES:**

FRESH AIR VENTILATION		Integral Containers –15 cbm/h
REGIME CODE	CARRYING TEMPERATURES	DESCRIPTION
<b>A8</b>	8.0°C	Carry at 8.0°C for the full duration of the voyage
<b>A9</b>	9.0°C	Carry at 9.0°C for the full duration of the voyage
<b>A10</b>	10°C	Carry at 10°C for the full duration of the voyage
<b>A11</b>	11°C	Carry at 11°C for the full duration of the voyage
<b>A12</b>	12°C	Carry at 12°C for the full duration of the voyage

**PRICKLY PEARS:**

FRESH AIR VENTILATION		Integral Containers –15 cbm/h
REGIME CODE	CARRYING TEMPERATURES	DESCRIPTION



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PR2	2.0°C	Carry at 2.0°C for the full duration of the voyage
PR3	3.0°C	Carry at 3.0°C for the full duration of the voyage
PR4	4.0°C	Carry at 4.0°C for the full duration of the voyage
PR5	5.0°C	Carry at 5.0°C for the full duration of the voyage
PR6	6.0°C	Carry at 6.0°C for the full duration of the voyage
PR7	7.0°C	Carry at 7.0°C for the full duration of the voyage
PR8	8.0°C	Carry at 8.0°C for the full duration of the voyage

**POMEGRANATE:**

FRESH AIR VENTILATION		Integral Containers –15 cbm/h
REGIME CODE	CARRYING TEMPERATURES	DESCRIPTION
PG4	4.0°C	Carry at 4.0°C for the full duration of the voyage
PG5	5.0°C	Carry at 5.0°C for the full duration of the voyage
PG6	6.0°C	Carry at 6.0°C for the full duration of the voyage
PG7	7.0°C	Carry at 7.0°C for the full duration of the voyage
PG8	8.0°C	Carry at 8.0°C for the full duration of the voyage
PG9	9.0°C	Carry at 9.0°C for the full duration of the voyage
PG10	10°C	Carry at 10°C for the full duration of the voyage
PG11	11°C	Carry at 11°C for the full duration of the voyage
PG12	12°C	Carry at 12°C for the full duration of the voyage

**WATERMELONS and MELONS:**

FRESH AIR VENTILATION		Integral Containers: - 15, 20, 25, 28, 30, 35, 40, 50 cbm/h, CA, and MA
REGIME CODE	CARRYING TEMPERATURES	DESCRIPTION
E4	4.0°C	Carry at 4.0°C for the full duration of the voyage
E4.5	4.5°C	Carry at 4.5°C for the full duration of the voyage
E5	5.0°C	Carry at 5.0°C for the full duration of the voyage
E5.5	5.5°C	Carry at 5.5°C for the full duration of the voyage
E6	6.0°C	Carry at 6.0°C for the full duration of the voyage
E6.5	6.5°C	Carry at 6.5°C for the full duration of the voyage
E7	7.0°C	Carry at 7.0°C for the full duration of the voyage
E7.5	7.5°C	Carry at 7.5°C for the full duration of the voyage
E8	8.0°C	Carry at 8.0°C for the full duration of the voyage
E8.5	8.5°C	Carry at 8.5°C for the full duration of the voyage



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<b>E9</b>	9.0°C	Carry at 9.0°C for the full duration of the voyage
<b>E9.5</b>	9.5°C	Carry at 9.5°C for the full duration of the voyage
<b>E10</b>	10°C	Carry at 10°C for the full duration of the voyage
<b>E10.5</b>	10.5°C	Carry at 10.5°C for the full duration of the voyage
<b>E11</b>	11°C	Carry at 11°C for the full duration of the voyage
<b>E11.5</b>	11.5°C	Carry at 11.5°C for the full duration of the voyage
<b>E12</b>	12°C	Carry at 12°C for the full duration of the voyage
<b>E12.5</b>	12.5°C	Carry at 12.5°C for the full duration of the voyage
<b>E13</b>	13°C	Carry at 13°C for the full duration of the voyage
<b>E13.5</b>	13.5°C	Carry at 13.5°C for the full duration of the voyage
<b>E14</b>	14°C	Carry at 14°C for the full duration of the voyage
<b>E14.5</b>	14.5°C	Carry at 14.5°C for the full duration of the voyage
<b>E15</b>	15°C	Carry at 15°C for the full duration of the voyage
<b>E15.5</b>	15.5°C	Carry at 15.5°C for the full duration of the voyage
<b>E16</b>	16°C	Carry at 16°C for the full duration of the voyage

**OTHER PRODUCT**

**VEGETABLES:**

**FRESH AIR VENTILATION**

**Integral Containers: 15, 20, 25, 28, 30, 35, 40, 50 cbm/h (ONIONS and GARLIC maximum ventilation) exporter to select**

REGIME CODE	CARRYING TEMPERATURES	DESCRIPTION
<b>V0</b>	0.0°C	Carry at 0.0°C for the full duration of the voyage
<b>V0.5</b>	0.5°C	Carry at 0.5°C for the full duration of the voyage
<b>V1</b>	1.0°C	Carry at 1.0°C for the full duration of the voyage
<b>V1.5</b>	1.5°C	Carry at 1.5°C for the full duration of the voyage
<b>V2</b>	2.0°C	Carry at 2.0°C for the full duration of the voyage
<b>V2.5</b>	2.5°C	Carry at 2.5°C for the full duration of the voyage
<b>V3</b>	3.0°C	Carry at 3.0°C for the full duration of the voyage
<b>V3.5</b>	3.5°C	Carry at 3.5°C for the full duration of the voyage



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<b>V4</b>	4.0°C	Carry at 4.0°C for the full duration of the voyage
<b>V4.5</b>	4.5°C	Carry at 4.5°C for the full duration of the voyage
<b>V5</b>	5.0°C	Carry at 5.0°C for the full duration of the voyage
<b>V5.5</b>	5.5°C	Carry at 5.5°C for the full duration of the voyage
<b>V6</b>	6.0°C	Carry at 6.0°C for the full duration of the voyage
<b>V6.5</b>	6.5°C	Carry at 6.5°C for the full duration of the voyage
<b>V7</b>	7.0°C	Carry at 7.0°C for the full duration of the voyage
<b>V7.5</b>	7.5°C	Carry at 7.5°C for the full duration of the voyage
<b>V8</b>	8.0°C	Carry at 8.0°C for the full duration of the voyage
<b>V8.5</b>	8.5°C	Carry at 8.5°C for the full duration of the voyage
<b>V9</b>	9.0°C	Carry at 9.0°C for the full duration of the voyage
<b>V9.5</b>	9.5°C	Carry at 9.5°C for the full duration of the voyage
<b>V10</b>	10°C	Carry at 10°C for the full duration of the voyage
<b>V10.5</b>	10.5°C	Carry at 10.5°C for the full duration of the voyage
<b>V11</b>	11°C	Carry at 11°C for the full duration of the voyage
<b>V11.5</b>	11.5°C	Carry at 11.5°C for the full duration of the voyage
<b>V12</b>	12°C	Carry at 12°C for the full duration of the voyage
<b>V12.5</b>	12.5°C	Carry at 12.5°C for the full duration of the voyage
<b>V13</b>	13°C	Carry at 13°C for the full duration of the voyage
<b>V13.5</b>	13.5°C	Carry at 13.5°C for the full duration of the voyage
<b>V14</b>	14°C	Carry at 14°C for the full duration of the voyage
<b>V14.5</b>	14.5°C	Carry at 14.5°C for the full duration of the voyage
<b>V15</b>	15°C	Carry at 15°C for the full duration of the voyage
<b>V15.5</b>	15.5°C	Carry at 15.5°C for the full duration of the voyage





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V16	16°C	Carry at 16°C for the full duration of the voyage
V16.5	16.5°C	Carry at 16.5°C for the full duration of the voyage
V17	17°C	Carry at 17°C for the full duration of the voyage
V17.5	17.5°C	Carry at 17.5°C for the full duration of the voyage
V18	18°C	Carry at 18°C for the full duration of the voyage
V18.5	18.5°C	Carry at 18.5°C for the full duration of the voyage
V19	19°C	Carry at 19°C for the full duration of the voyage
V19.5	19.5°C	Carry at 19.5°C for the full duration of the voyage
V20	20°C	Carry at 20°C for the full duration of the voyage

**PLANT MATERIAL, CUTTINGS, WHOLE PLANTS, POTTED AND BULBS:**

FRESH AIR VENTILATION		Integral Containers: 15, 20, 25, 28, 30, 35, 40, 50 cbm/h and open
REGIME CODE	CARRYING TEMPERATURES	DESCRIPTION
T-0.5	minus 0.5°C	Carry at minus 0.5°C for the full duration of the voyage
T0	0.0°C	Carry at 0.0°C for the full duration of the voyage
T0.5	0.5°C	Carry at 0.5°C for the full duration of the voyage
T1	1.0°C	Carry at 1.0°C for the full duration of the voyage
T1.5	1.5°C	Carry at 1.5°C for the full duration of the voyage
T2	2.0°C	Carry at 2.0°C for the full duration of the voyage
T2.5	2.5°C	Carry at 2.5°C for the full duration of the voyage
T3	3.0°C	Carry at 3.0°C for the full duration of the voyage
T3.5	3.5°C	Carry at 3.5°C for the full duration of the voyage
T4	4.0°C	Carry at 4.0°C for the full duration of the voyage
T4.5	4.5°C	Carry at 4.5°C for the full duration of the voyage
T5	5.0°C	Carry at 5.0°C for the full duration of the voyage
T5.5	5.5°C	Carry at 5.5°C for the full duration of the voyage
T6	6.0°C	Carry at 6.0°C for the full duration of the voyage
T6.5	6.5°C	Carry at 6.5°C for the full duration of the voyage
T7	7.0°C	Carry at 7.0°C for the full duration of the voyage
T7.5	7.5°C	Carry at 7.5°C for the full duration of the voyage



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T8	8.0°C	Carry at 8.0°C for the full duration of the voyage
T8.5	8.5°C	Carry at 8.5°C for the full duration of the voyage
T9	9.0°C	Carry at 9.0°C for the full duration of the voyage
T9.5	9.5°C	Carry at 9.5°C for the full duration of the voyage
T10	10°C	Carry at 10°C for the full duration of the voyage
T10.5	10.5°C	Carry at 10.5°C for the full duration of the voyage
T11	11°C	Carry at 11°C for the full duration of the voyage
T11.5	11.5°C	Carry at 11.5°C for the full duration of the voyage
T12	12°C	Carry at 12°C for the full duration of the voyage
T12.5	12.5°C	Carry at 12.5°C for the full duration of the voyage
T13	13°C	Carry at 13°C for the full duration of the voyage
T13.5	13.5°C	Carry at 13.5°C for the full duration of the voyage
T14	14°C	Carry at 14°C for the full duration of the voyage
T14.5	14.5°C	Carry at 14.5°C for the full duration of the voyage
T15	15°C	Carry at 15°C for the full duration of the voyage
T15.5	15.5°C	Carry at 15.5°C for the full duration of the voyage
T16	16°C	Carry at 16°C for the full duration of the voyage

**BLUEBERRIES:**

**FRESH AIR VENTILATION**

**Integral Containers – 15 cbm/h, closed or Controlled Atmosphere (CA)**

REGIME CODE	REGIME CODE	DESCRIPTION
BR0	0.0°C	Carry at 0.0°C for the full duration of the voyage

**FROZEN PRODUCTS:**

Set point temperature to be controlled in the Return Air Temperature (RAT)

**FRESH AIR VENTILATION**

**Integral Containers – Closed**

REGIME CODE	CARRYING TEMPERATURES	DESCRIPTION
F-10	minus 10°C	To be carried at a set point of minus 10°C
F-11	minus 11°C	To be carried at a set point of minus 11°C
F-12	minus 12°C	To be carried at a set point of minus 12°C
F-13	minus 13°C	To be carried at a set point of minus 13°C
F-14	minus 14°C	To be carried at a set point of minus 14°C
F-15	minus 15°C	To be carried at a set point of minus 15°C



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F-16	minus 16°C	To be carried at a set point of minus 16°C
F-17	minus 17°C	To be carried at a set point of minus 17°C
F-18	minus 18°C	To be carried at a set point of minus 18°C
F-19	minus 19°C	To be carried at a set point of minus 19°C
F-20	minus 20°C	To be carried at a set point of minus 20°C
F-21	minus 21°C	To be carried at a set point of minus 21°C
F-22	minus 22°C	To be carried at a set point of minus 22°C
F-23	minus 23°C	To be carried at a set point of minus 23°C
F-24	minus 24°C	To be carried at a set point of minus 24°C
F-25	minus 25°C	To be carried at a set point of minus 25°C
F-26	minus 26°C	To be carried at a set point of minus 26°C
F-27	minus 27°C	To be carried at a set point of minus 27°C
F-28	minus 28°C	To be carried at a set point of minus 28°C
F-29	minus 29°C	To be carried at a set point of minus 29°C
F-30	minus 30°C	To be carried at a set point of minus 30°C
F-35	Minus 35°C	To be carried at a set point of minus 35°C
F-60	minus 60°C	To be carried at a set point of minus 60°C

**MEAT PRODUCTS:**

FRESH AIR VENTILATION		Integral Containers - Closed
REGIME CODE	CARRYING TEMPERATURES	DESCRIPTION
B-1.5	minus 1.5°C	Carry at minus 1.5°C for the full duration of the voyage
B-1	minus 1.0°C	Carry at minus 1.0°C for the full duration of the voyage
B-0.5	minus 0.5°C	Carry at minus 0.5°C for the full duration of the voyage
B0	0.0°C	Carry at 0.0°C for the full duration of the voyage
B1	1.0°C	Carry at 1.0°C for the full duration of the voyage

**DAIRY PRODUCTS:**

FRESH AIR VENTILATION		Integral Containers - closed
REGIME CODE	CARRYING TEMPERATURES	DESCRIPTION
S0 - (Butter)	0.0°C	Carry at 0.0°C for the full duration of the voyage
S1 - (Butter)	1.0°C	Carry at 1.0°C for the full duration of the voyage
S12 - (Long Life Milk)	12°C	Carry at 12°C for the full duration of the voyage
SM2 - (Margarine)	2.0°C	Carry at 2.0°C for the full duration of the voyage



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<b>SM3 - (Margarine)</b>	3.0°C	Carry at 3.0°C for the full duration of the voyage
<b>SM4 - (Margarine)</b>	4.0°C	Carry at 4.0°C for the full duration of the voyage
<b>SM5 - (Margarine)</b>	5.0°C	Carry at 5.0°C for the full duration of the voyage

**CHEESE:**

FRESH AIR VENTILATION		Integral Containers - closed
REGIME CODE	CARRYING TEMPERATURES	DESCRIPTION
<b>Z2</b>	2.0°C	Carry at 2.0°C for the full duration of the voyage
<b>Z3</b>	3.0°C	Carry at 3.0°C for the full duration of the voyage
<b>Z4</b>	4.0°C	Carry at 4.0°C for the full duration of the voyage
<b>Z5</b>	5.0°C	Carry at 5.0°C for the full duration of the voyage
<b>Z6</b>	6.0°C	Carry at 6.0°C for the full duration of the voyage
<b>Z7</b>	7.0°C	Carry at 7.0°C for the full duration of the voyage

**EGGS:**

FRESH AIR VENTILATION		Integral Containers –15 cbm/h
REGIME CODE	CARRYING TEMPERATURES	DESCRIPTION
<b>SE4.5</b>	4.5°C	Carry at 4.5°C for the full duration of the voyage
<b>SE5</b>	5.0°C	Carry at 5.0°C for the full duration of the voyage
<b>SE5.5</b>	5.5°C	Carry at 5.5°C for the full duration of the voyage
<b>SE6</b>	6.0°C	Carry at 6.0°C for the full duration of the voyage
<b>SE6.5</b>	6.5°C	Carry at 6.5°C for the full duration of the voyage
<b>SE7</b>	7.0°C	Carry at 7.0°C for the full duration of the voyage
<b>SE7.5</b>	7.5°C	Carry at 7.5°C for the full duration of the voyage
<b>SE8</b>	8.0°C	Carry at 8.0°C for the full duration of the voyage
<b>SE8.5</b>	8.5°C	Carry at 8.5°C for the full duration of the voyage

**DRIED FRUIT:**

FRESH AIR VENTILATION		Integral Containers –15 cbm/h
REGIME CODE	CARRYING TEMPERATURES	DESCRIPTION
<b>R0</b>	0.0°C	Carry at 0.0°C for the full duration of the voyage
<b>R0.5</b>	0.5°C	Carry at 0.5°C for the full duration of the voyage
<b>R1</b>	1.0°C	Carry at 1.0°C for the full duration of the voyage
<b>R1.5</b>	1.5°C	Carry at 1.5°C for the full duration of the voyage
<b>R2</b>	2.0°C	Carry at 2.0°C for the full duration of the voyage



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R2.5	2.5°C	Carry at 2.5°C for the full duration of the voyage
R3	3.0°C	Carry at 3.0°C for the full duration of the voyage
R3.5	3.5°C	Carry at 3.5°C for the full duration of the voyage
R4	4.0°C	Carry at 4.0°C for the full duration of the voyage
R4.5	4.5°C	Carry at 4.5°C for the full duration of the voyage
R5	5.0°C	Carry at 5.0°C for the full duration of the voyage
R5.5	5.5°C	Carry at 5.5°C for the full duration of the voyage
R6	6.0°C	Carry at 6.0°C for the full duration of the voyage
R6.5	6.5°C	Carry at 6.5°C for the full duration of the voyage
R7	7.0°C	Carry at 7.0°C for the full duration of the voyage
R7.5	7.5°C	Carry at 7.5°C for the full duration of the voyage
R8	8.0°C	Carry at 8.0°C for the full duration of the voyage
R8.5	8.5°C	Carry at 8.5°C for the full duration of the voyage
R9	9.0°C	Carry at 9.0°C for the full duration of the voyage
R9.5	9.5°C	Carry at 9.5°C for the full duration of the voyage
R10	10°C	Carry at 10°C for the full duration of the voyage
R10.5	10.5°C	Carry at 10.5°C for the full duration of the voyage
R11	11°C	Carry at 11°C for the full duration of the voyage
R11.5	11.5°C	Carry at 11.5°C for the full duration of the voyage
R12	12°C	Carry at 12°C for the full duration of the voyage
R12.5	12.5°C	Carry at 12.5°C for the full duration of the voyage
R13	13°C	Carry at 13°C for the full duration of the voyage
R13.5	13.5°C	Carry at 13.5°C for the full duration of the voyage
R14	14°C	Carry at 14°C for the full duration of the voyage
R14.5	14.5°C	Carry at 14.5°C for the full duration of the voyage
R15	15°C	Carry at 15°C for the full duration of the voyage
R15.5	15.5°C	Carry at 15.5°C for the full duration of the voyage
R16	16°C	Carry at 16°C for the full duration of the voyage
R16.5	16.5°C	Carry at 16.5°C for the full duration of the voyage
R17	17°C	Carry at 17°C for the full duration of the voyage
R17.5	17.5°C	Carry at 17.5°C for the full duration of the voyage
R18	18°C	Carry at 18°C for the full duration of the voyage
R18.5	18.5°C	Carry at 18.5°C for the full duration of the voyage



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R19	19°C	Carry at 19°C for the full duration of the voyage
R19.5	19.5°C	Carry at 19.5°C for the full duration of the voyage
R20	20°C	Carry at 20°C for the full duration of the voyage

**CHOCOLATES/CONFECTIONARY:**

FRESH AIR VENTILATION		Integral Containers – Closed
REGIME CODE	CARRYING TEMPERATURES	DESCRIPTION
O16	16°C	Carry at 16°C for the full duration of the voyage (Chocolates wrapped)
O17	17°C	Carry at 17°C for the full duration of the voyage (Chocolates wrapped)
O18	18°C	Carry at 18°C for the full duration of the voyage (Chocolates wrapped)
O19	19°C	Carry at 19°C for the full duration of the voyage (Chocolates wrapped)
O20	20°C	Carry at 20°C for the full duration of the voyage (Chocolates wrapped)
O21	21°C	Carry at 21°C for the full duration of the voyage (Chocolates wrapped)

**WINE:**

FRESH AIR VENTILATION		Integral Containers – Closed
REGIME CODE	CARRYING TEMPERATURES	DESCRIPTION
Y10	10°C	Carry at 10°C for the full duration of the voyage
Y11	11°C	Carry at 11°C for the full duration of the voyage
Y12	12°C	Carry at 12°C for the full duration of the voyage
Y13	13°C	Carry at 13°C for the full duration of the voyage
Y14	14°C	Carry at 14°C for the full duration of the voyage
Y15	15°C	Carry at 15°C for the full duration of the voyage
Y16	16°C	Carry at 16°C for the full duration of the voyage
Y17	17°C	Carry at 17°C for the full duration of the voyage
Y18	18°C	Carry at 18°C for the full duration of the voyage
Y19	19°C	Carry at 19°C for the full duration of the voyage
Y20	20°C	Carry at 20°C for the full duration of the voyage
Y21	21°C	Carry at 21°C for the full duration of the voyage

**ENZYMES:**

FRESH AIR VENTILATION		Integral Containers – closed
REGIME CODE	REGIME CODE	DESCRIPTION
EZ10	10°C	Carry at 10°C for the full duration of the voyage



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**DISPENSATIONS**

**PRODUCTS:**

<b>CIT - CITRUS</b> <b>GRT – TABLE GRAPES</b> <b>SFT - STONE FRUIT</b> <b>PFT - POME FRUIT</b> <b>STT - SUBTROPIC and EXOTIC</b> <b>OPT - OTHER PRODUCTS</b>	Various	Please be advised that the Board will allocate the booking codes e.g., CIT/GRT/SFT1, 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 the Board and the Shipping Line. The CIT/GRT/SFT 1, 2, 3 etc. code will be used for all dispensations and trials.
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**FOREIGN CARGO**

**PRODUCTS:**

<b>FSA + temp</b>	Intended for loading in RSA	Precooled, handled, and shipped under RSA conditions, Board supervision
<b>FOR + temp</b>	In-transit in bond shipments	Precooled and handled in a foreign country or RSA, no Board involvement
<b>FSW + temp</b>	Intended for loading in RSA	Citrus can be stored and shipped in the same common cooling space as RSA cargo, Swaziland fruit ONLY, not allowed to EU