

# Cool Cargo

## Pre-Cooling

1. Lightweight pallet based cooling fans
  2. Complete process is undertaken in temperature controlled cool rooms.
  3. Pre-cooling depends on the product, carton design, arrival temperature & time.
- Unwrapped produce cools at ~ 5-6°C / hour
  - Palletised produce cools at ~ 3-4°C / hour



## Thermal Lined ULD

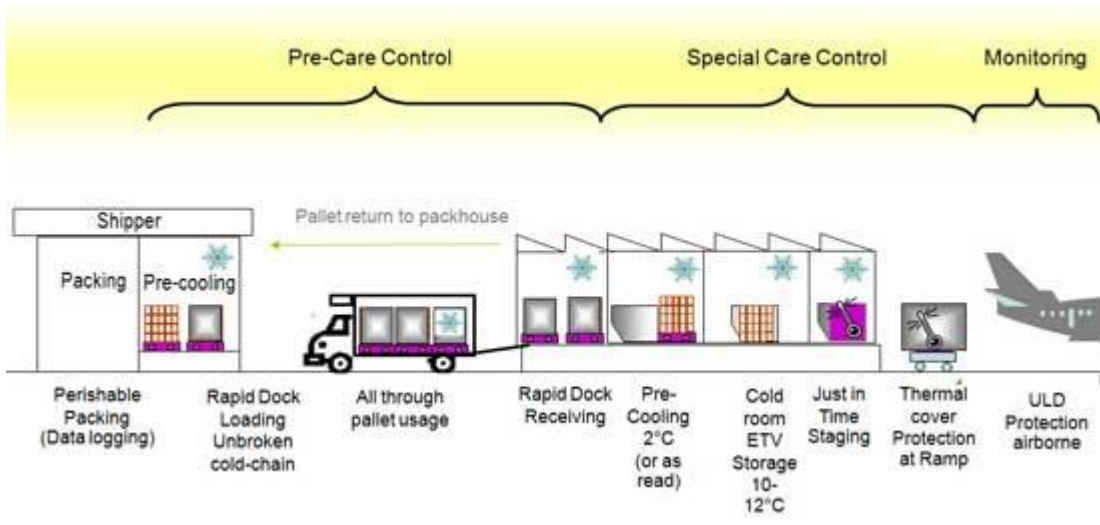
To prevent exposure to high temperatures during transit standard LD311Cs are lined with reusable thermal liner in the cargo terminal cold room. This solution is also ideal for aircraft transfers in hot locations.

- The solution uses passive cooling and normally requires no dry ice.
- Corn / asparagus loading weight should be between 1000-1300kg.
- Herbs / mixed produce weight should be between 800-1000kg.
- Consignments less than 600kg not recommended



## Pre-Care Packing House => Cargo Terminal

Value Added Services: unbroken cold chain from packhouse to Cargo Terminal to Receiving



## Special Care (Cargo Terminal to Aircraft)

Value add handling, thermal protection & Good Logistics Practices

