



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

Schedule 1/HP22

Revision: 8

Date: 2020-04-24

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Responsible Person:	National Manager Cold Chain Protocols and Standards (Bernard Henning)
Approver:	General Manager Coastal (Vijan Chetty)
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
FRESH AIR VENTILATION		Integral Containers – 15 cbm/h (X and H codes only)
		Specialised Refrigerated Vessel – maintain CO₂ concentration below 0.5%
X + TEMPERATURE	Various plus temperature	Chilled products carried at any plus temperature - Vents Open
Q + TEMPERATURE	Various plus temperature	Chilled products carried at any plus temperature - Vents Closed
H + TEMPERATURE	Various minus temperature	Chilled products carried at any minus temperature - Vents Open
U + TEMPERATURE	Various minus temperature	Chilled products carried at any minus temperature - Vents Closed
Chilled products carried at any plus temperature - Vents Open		
X0	0.0°C	Carry at 0.0°C for the full duration of the voyage
X0.5	0.5°C	Carry at 0.5°C for the full duration of the voyage
X1	1.0°C	Carry at 1.0°C for the full duration of the voyage
X1.5	1.5°C	Carry at 1.5°C for the full duration of the voyage
X2	2.0°C	Carry at 2.0°C for the full duration of the voyage
X2.5	2.5°C	Carry at 2.5°C for the full duration of the voyage
X3	3.0°C	Carry at 3.0°C for the full duration of the voyage
X3.5	3.5°C	Carry at 3.5°C for the full duration of the voyage
X4	4.0°C	Carry at 4.0°C for the full duration of the voyage
X4.5	4.5°C	Carry at 4.5°C for the full duration of the voyage
X5	5.0°C	Carry at 5.0°C for the full duration of the voyage
X5.5	5.5°C	Carry at 5.5°C for the full duration of the voyage



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X6	6.0°C	Carry at 6.0°C for the full duration of the voyage
X6.5	6.5°C	Carry at 6.5°C for the full duration of the voyage
X7	7.0°C	Carry at 7.0°C for the full duration of the voyage
X7.5	7.5°C	Carry at 7.5°C for the full duration of the voyage
X8	8.0°C	Carry at 8.0°C for the full duration of the voyage
X8.5	8.5°C	Carry at 8.5°C for the full duration of the voyage
X9	9.0°C	Carry at 9.0°C for the full duration of the voyage
X9.5	9.5°C	Carry at 9.5°C for the full duration of the voyage
X10	10°C	Carry at 10°C for the full duration of the voyage
X10.5	10.5°C	Carry at 10.5°C for the full duration of the voyage
X11	11°C	Carry at 11°C for the full duration of the voyage
X11.5	11.5°C	Carry at 11.5°C for the full duration of the voyage
X12	12°C	Carry at 12°C for the full duration of the voyage
X12.5	12.5°C	Carry at 12.5°C for the full duration of the voyage
X13	13°C	Carry at 13°C for the full duration of the voyage
X13.5	13.5°C	Carry at 13.5°C for the full duration of the voyage
X14	14°C	Carry at 14°C for the full duration of the voyage
X14.5	14.5°C	Carry at 14.5°C for the full duration of the voyage
X15	15°C	Carry at 15°C for the full duration of the voyage
X15.5	15.5°C	Carry at 15.5°C for the full duration of the voyage
X16	16°C	Carry at 16°C for the full duration of the voyage
X16.5	16.5°C	Carry at 16.5°C for the full duration of the voyage
X17	17°C	Carry at 17°C for the full duration of the voyage
X17.5	17.5°C	Carry at 17.5°C for the full duration of the voyage
X18	18°C	Carry at 18°C for the full duration of the voyage
X18.5	18.5°C	Carry at 18.5°C for the full duration of the voyage



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X19	19°C	Carry at 19°C for the full duration of the voyage
X19.5	19.5°C	Carry at 19.5°C for the full duration of the voyage
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
Chilled products carried at any plus temperature - Vents Closed		
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



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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
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



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Chilled products carried at any minus temperature - Vents Open

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
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
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FRESH AIR VENTILATION		Integral Containers – 15 cbm/h
		Specialised Refrigerated Vessel – maintain CO ₂ concentration below 0.5%
REGIME CODE	CARRYING TEMPERATURES	DESCRIPTION
<u>EUN/UKI/IOI SHIPMENTS containers ONLY</u>		
<ul style="list-style-type: none"> All Oranges, Soft Citrus, Grapefruit and Bearss/Persian/Tahiti lime (<i>Citrus latifolia</i>) can be shipped as per below regimes. All Lemons, Key West Indian-, Mexican lime (<i>Citrus aurantifolia</i>) and kumquats to be shipped at between C25 and C07 only. No change of regime code beyond 24h prior to container loading. Container set-point must be maintained for 30 days from time of Terminal gate-in check. Thereafter the set-point must be raised to 4.0°C and maintain as such until discharge. The PPECB must be informed should the container malfunction or is not able to maintain the setting according to the applicable booking code. 		
EC0	0.0°C/30d 4.0°C	0.0°C (Pulp temperature at time of loading not exceeding 1.2°C); Carry at 0.0°C for 30 days of the voyage. NOTE: 30 days will commence from time of gate-in check at the terminal, thereafter raise the temperature to 4.0°C and maintain until discharged.
ECW0	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 of the voyage. NOTE: 30 days will commence from time of gate-in check at the terminal, thereafter raise the temperature to 4.0°C and maintain until discharged.
EC01	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 of the voyage. NOTE: 30 days will commence from time of gate-in check at the terminal, thereafter raise the temperature to 4.0°C and maintain until discharged.
ECW01	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 of the voyage. NOTE: 30 days will commence from time of gate-in check at the terminal, thereafter raise the temperature to 4.0°C and maintain until discharged.
EW01	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 of the voyage. NOTE: 30 days will commence from time of gate-in check at the terminal, thereafter raise the temperature to 4.0°C and maintain until discharged.
EC2	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 of the voyage. NOTE: 30 days will commence from time of gate-in check at the terminal, thereafter raise the temperature to 4.0°C and maintain until discharged.
EW2	2.0°C/30d 4.0°C	2.0°C (Pulp temperature at time of loading not exceeding 25°C); Carry at 2.0°C for 30 days of the voyage. NOTE: 30 days will commence from time of gate-in check at the terminal, thereafter raise the temperature to 4.0°C and maintain until discharged.



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EC1	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 of the voyage. NOTE: 30 days will commence from time of gate-in check at the terminal, thereafter raise the temperature to 4.0°C and maintain until discharged.
EW1	1.0°C/30d 4.0°C	1.0°C (Pulp temperature at time of loading not exceeding 25°C); Carry at 1.0°C for 30 days of the voyage. NOTE: 30 days will commence from time of gate-in check at the terminal, thereafter raise the temperature to 4.0°C and maintain until discharged.
EC3	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 of the voyage. NOTE: 30 days will commence from time of gate-in check at the terminal, thereafter raise the temperature to 4.0°C and maintain until discharged.
EC35	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 of the voyage. NOTE: 30 days will commence from time of gate-in check at the terminal, thereafter raise the temperature to 4.0°C and maintain until discharged.
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
<u>EUN/UKI/IOI SHIPMENTS SPECIALISED REFRIGERATED VESSELS (SRV) ONLY</u>		
ECV1	1.0°C	1.0°C (Pulp temperature at time of shipping not exceeding 4.0°C); Carry at 1.0°C for a minimum of 24 voyage days and maintain until discharged.
ECV2	2.0°C	2.0°C (Pulp temperature at time of shipping not exceeding 5.0°C); Carry at 2.0°C for a minimum of 24 voyage days and maintain until discharged.
For Non-EU destinations		
C0	0.0°C	Carry at 0.0°C for the full duration of the voyage
C0.5	0.5°C	Carry at 0.5°C for the full duration of the voyage
C1	1.0°C	Carry at 1.0°C for the full duration of the voyage
C1.5	1.5°C	Carry at 1.5°C for the full duration of the voyage
C2	2.0°C	Carry at 2.0°C for the full duration of the voyage
C2.5	2.5°C	Carry at 2.5°C for the full duration of the voyage
C3	3.0°C	Carry at 3.0°C for the full duration of the voyage
C3.5	3.5°C	Carry at 3.5°C for the full duration of the voyage
C4	4.0°C	Carry at 4.0°C for the full duration of the voyage
C4.5	4.5°C	Carry at 4.5°C for the full duration of the voyage
C5	5.0°C	Carry at 5.0°C for the full duration of the voyage
C5.5	5.5°C	Carry at 5.5°C for the full duration of the voyage
C6	6.0°C	Carry at 6.0°C for the full duration of the voyage



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C6.5	6.5°C	Carry at 6.5°C for the full duration of the voyage
C7	7.0°C	Carry at 7.0°C for the full duration of the voyage
C7.5	7.5°C	Carry at 7.5°C for the full duration of the voyage
C8	8.0°C	Carry at 8.0°C for the full duration of the voyage
C8.5	8.5°C	Carry at 8.5°C for the full duration of the voyage
C9	9.0°C	Carry at 9.0°C for the full duration of the voyage
C9.5	9.5°C	Carry at 9.5°C for the full duration of the voyage
C10	10°C	Carry at 10°C for the full duration of the voyage
C10.5	10.5°C	Carry at 10.5°C for the full duration of the voyage
C11	11°C	Carry at 11°C for the full duration of the voyage
C11.5	11.5°C	Carry at 11.5°C for the full duration of the voyage
C12	12°C	Carry at 12°C for the full duration of the voyage
C12.5	12.5°C	Carry at 12.5°C for the full duration of the voyage
C13	13°C	Carry at 13°C for the full duration of the voyage
C13.5	13.5°C	Carry at 13.5°C for the full duration of the voyage
C14	14°C	Carry at 14°C for the full duration of the voyage
C14.5	14.5°C	Carry at 14.5°C for the full duration of the voyage
C15	15°C	Carry at 15°C for the full duration of the voyage
C15.5	15.5°C	Carry at 15.5°C for the full duration of the voyage
C16	16°C	Carry at 16°C for the full duration of the voyage
CD1	10°C/5d 3.5°C - (Only to NON -EU Destinations)	Carry at 10°C; 5 days after departure, lower the temperature to 3.5°C and maintain until discharge
CD2	10°C/10d 3.5°C - (Only to NON -EU Destination)	Carry at 10°C; 10 days after departure, lower the temperature to 3.5°C and maintain until discharge



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W – Warm (ambient) – Citrus	Whenever cargo is carried un-cooled, a “W” will appear in front of the carrying regime, i.e. W0 to W16	Soft citrus will not be allowed to be carried under “W” booking. No dispensation application for all varieties soft citrus.
W0	0.0°C	Carry at 0.0°C for the full duration of the voyage
W0.5	0.5°C	Carry at 0.5°C for the full duration of the voyage
W1	1.0°C	Carry at 1.0°C for the full duration of the voyage
W1.5	1.5°C	Carry at 1.5°C for the full duration of the voyage
W2	2.0°C	Carry at 2.0°C for the full duration of the voyage
W2.5	2.5°C	Carry at 2.5°C for the full duration of the voyage
W3	3.0°C	Carry at 3.0°C for the full duration of the voyage
W3.5	3.5°C	Carry at 3.5°C for the full duration of the voyage
W4	4.0°C	Carry at 4.0°C for the full duration of the voyage
W4.5	4.5°C	Carry at 4.5°C for the full duration of the voyage
W5	5.0°C	Carry at 5.0°C for the full duration of the voyage
W5.5	5.5°C	Carry at 5.5°C for the full duration of the voyage
W6	6.0°C	Carry at 6.0°C for the full duration of the voyage
W6.5	6.5°C	Carry at 6.5°C for the full duration of the voyage
W7	7.0°C	Carry at 7.0°C for the full duration of the voyage
W7.5	7.5°C	Carry at 7.5°C for the full duration of the voyage
W8	8.0°C	Carry at 8.0°C for the full duration of the voyage
W8.5	8.5°C	Carry at 8.5°C for the full duration of the voyage
W9	9.0°C	Carry at 9.0°C for the full duration of the voyage
W9.5	9.5°C	Carry at 9.5°C for the full duration of the voyage
W10	10°C	Carry at 10°C for the full duration of the voyage
W10.5	10.5°C	Carry at 10.5°C for the full duration of the voyage
W11	11°C	Carry at 11°C for the full duration of the voyage
W11.5	11.5°C	Carry at 11.5°C for the full duration of the voyage



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W12	12°C	Carry at 12°C for the full duration of the voyage
W12.5	12.5°C	Carry at 12.5°C for the full duration of the voyage
W13	13°C	Carry at 13°C for the full duration of the voyage
W13.5	13.5°C	Carry at 13.5°C for the full duration of the voyage
W14	14°C	Carry at 14°C for the full duration of the voyage
W14.5	14.5°C	Carry at 14.5°C for the full duration of the voyage
W15	15°C	Carry at 15°C for the full duration of the voyage
W15.5	15.5°C	Carry at 15.5°C for the full duration of the voyage
W16	16°C	Carry at 16°C for the full duration of the voyage

REUNION SHIPMENT ONLY – (NO TOLERANCE ALLOWED)

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

COLD TREATMENT CITRUS

REGIME CODE	CARRYING TEMPERATURES	DESCRIPTION
SC0	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	1.0°C	Carry at 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	0.5°C	Carry at 0.5°C for the full duration of the voyage
SL2	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
SL3	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
SL4	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.
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)**

FRESH AIR VENTILATION

Integral Containers – closed

REGIME CODE	CARRYING TEMPERATURES	DESCRIPTION
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
RD0.5	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)

FRESH AIR VENTILATION

Integral Containers – 15 cbm/h

REGIME CODE	CARRYING TEMPERATURES	DESCRIPTION
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:

FRESH AIR VENTILATION

Integral Containers – Closed

Specialised Refrigerated Vessel – Maintain CO₂ concentration below 0.5%

REGIME CODE	CARRYING TEMPERATURES	DESCRIPTION
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°C	Carry at 1.0°C for the full duration of the voyage

APPLES:



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FRESH AIR VENTILATION		Integral Containers – 15 cbm/h Fuji, Pink Lady, Cripps Pink, Sci. Fresh (Jazz), Sci. (Late (Envy) and Nicoter (Kanzi) only) Specialised Refrigerated Vessel – Maintain CO₂ concentration below 0.5%
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
APRICOTS, PEACHES, NECTARINES and CHERRIES,		
FRESH AIR VENTILATION		Integral Containers – Closed Specialised Refrigerated Vessel – Maintain CO₂ 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
TABLE GRAPES:		
FRESH AIR VENTILATION		Integral Containers – Closed Specialised Refrigerated Vessel – Maintain CO₂ concentration below 0.5%
REGIME CODE	CARRYING TEMPERATURES	DESCRIPTION
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
PEARS:		
FRESH AIR VENTILATION		Integral Containers – Closed Specialised Refrigerated Vessel – Maintain CO₂ 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 0.0°C for the full duration of the voyage



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D1	1.0°C	Carry at 0.5°C for the full duration of the voyage 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 Specialised Refrigerated Vessel – Maintain CO₂ 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
PLUMS:		
FRESH AIR VENTILATION		Integral Containers – 15 cbm/h Conventional decks - 4 hours per 24 hours 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
PDS1	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
PLUMS – DUAL TEMPERATURES NB: PPECB TO BE INFORMED OF THE DATES WHEN STEP UP AND STEP DOWN TEMPERATURE SET POINT CHANGES MUST OCCUR.		
REGIME CODE	CARRYING TEMPERATURES	DESCRIPTION
PD4	minus 0.4°C/2d 7.5°C/4d minus 0.4°C	Carry at minus 0.4°C; 2 days after departure 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/2d 7.5°C/5d minus 0.4°C	Carry at minus 0.4°C; 2 days after departure raise the temperature to 7.5°C; after 5 days at 7.5°C lower



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		the temperature to minus 0.4°C and maintain until discharge
PD6	minus 0.4°C/2d 7.5°C/6d minus 0.4°C	Carry at minus 0.4°C; 2 days after departure 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/2d 7.5°C/7d minus 0.4°C	Carry at minus 0.4°C; 2 days after departure 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/2d 7.5°C/8d minus 0.4°C	Carry at minus 0.4°C; 2 days after departure 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/2d 7.5°C/9d minus 0.4°C	Carry at minus 0.4°C; 2 days after departure 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/2d 7.5°C/10d minus 0.4°C	Carry at minus 0.4°C; 2 days after departure 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

PLUMS – DUAL TEMPERATURES – (Transhipments)

NB: PPECB TO BE INFORMED OF THE DATES WHEN STEP UP AND STEP DOWN TEMPERATURE SET POINT CHANGES MUST OCCUR

REGIME CODE	CARRYING TEMPERATURES	DESCRIPTION
PDT4	minus 0.4°C/2d 7.5°C/4d minus 0.4°C	Carry at minus 0.4°C; 2 days after departure 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
PDT5	minus 0.4°C/2d 7.5°C/5d minus 0.4°C	Carry at minus 0.4°C; 2 days after departure 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
PDT6	minus 0.4°C/2d 7.5°C/6d minus 0.4°C	Carry at minus 0.4°C; 2 days after departure 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
PDT7	minus 0.4°C/2d 7.5°C/7d minus 0.4°C	Carry at minus 0.4°C; 2 days after departure 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
PDT8	minus 0.4°C/2d 7.5°C/8d minus 0.4°C	Carry at minus 0.4°C; 2 days after departure 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
PDT9	minus 0.4°C/2d 7.5°C/9d minus 0.4°C	Carry at minus 0.4°C; 2 days after departure raise the temperature to 7.5°C; after 9 days at 7.5°C lower



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		the temperature to minus 0.4°C and maintain until discharge
PDT10	minus 0.4°C/2d 7.5°C/10d minus 0.4°C	Carry at minus 0.4°C; 2 days after departure 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
PLUMS – DUAL TEMPERATURES – (Special request due to wind delays)		
REGIME CODE	CARRYING TEMPERATURES	DESCRIPTION
PDY7.5	7.5°C	Carry at 7.5°C; after a specified (exporter to provide days) amount of days at 7.5°C lower the temperature to minus 0.4°C and maintain until discharge
COLD TREATMENT – DECIDUOUS		
FRESH AIR VENTILATION		Integral Containers – closed (SD – regime), 15 cbm/h (SDV – regime)
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
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
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



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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
FRESH AIR VENTILATION		Integral Containers –15 cbm/h
SUBTROPICAL FRUIT		
AVOCADOS:		
FRESH AIR VENTILATION		All regular atmosphere (RA) and Smartfresh (S) Integral containers – 15 cbm/h
		Controlled Atmosphere (CA) Vents closed at all times
		Modified Atmosphere (MA) fitted with a “MAX tend” unit, the vent cover must be in the “OPEN” position at all times to allow the installed valve to regulate the air flow.
		Specialised Refrigerated Vessel decks - 4 hours per 24 hours
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
AVOCADO – DUAL TEMPERATURES		
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



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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
AVY/AVSY	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
AVQ/AVSQ	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
AV6/AVS6	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
AVH/AVSH	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
AV5/AVS5	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
AV4/AVS4	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
AV3/AVS3	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
AV2/AVS2	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
AV1/AVS1	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
AV9/AVS9	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



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AVL/AVSL	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:		
FRESH AIR VENTILATION		Integral Containers –30 cbm/h
REGIME CODE	CARRYING TEMPERATURES	DESCRIPTION
BN10	10°C	Carry at 10°C for the full duration of the voyage
BN11	11°C	Carry at 11°C for the full duration of the voyage
BN12	12°C	Carry at 12°C for the full duration of the voyage
GUAVAS:		
FRESH AIR VENTILATION		Integral Containers –15 cbm/h
REGIME CODE	CARRYING TEMPERATURES	DESCRIPTION
G5	5.0°C	Carry at 5.0°C for the full duration of the voyage
G5.5	5.5°C	Carry at 5.5°C for the full duration of the voyage
G6	6.0°C	Carry at 6.0°C for the full duration of the voyage
G6.5	6.5°C	Carry at 6.5°C for the full duration of the voyage
G7	7.0°C	Carry at 7.0°C for the full duration of the voyage
G7.5	7.5°C	Carry at 7.5°C for the full duration of the voyage
LITCHIS:		
FRESH AIR VENTILATION		Integral Containers – 15 cbm/h or CA or MA (exporter to select) 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
REGIME CODE	CARRYING TEMPERATURES	DESCRIPTION
L-0.5	minus 0.5°C	Carry at minus 0.5°C for the full duration of the voyage
L0	0.0°C	Carry at 0.0°C for the full duration of the voyage
L1	1.0°C	Carry at 1.0°C for the full duration of the voyage
LP1	1.0°C	Carry at 1.0°C for the full duration of the voyage
L2	2.0°C	Carry at 2.0°C for the full duration of the voyage
MANGOES:		



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FRESH AIR VENTILATION		Integral Containers – 15, 40 cbm/h or CA or MA (exporter to select)
REGIME CODE	CARRYING TEMPERATURES	DESCRIPTION
M8	8.0°C	Carry at 8.0°C for the full duration of the voyage
M9	9.0°C	Carry at 9.0°C for the full duration of the voyage
M10	10°C	Carry at 10°C for the full duration of the voyage
M11	11°C	Carry at 11°C for the full duration of the voyage
M12	12°C	Carry at 12°C for the full duration of the voyage
M13	13°C	Carry at 13°C for the full duration of the voyage
MANGOES: DUAL TEMPERATURES		
MOX	12°C/7d 10°C	Carry at 12°C. 7 days after departure lower the temperature to 10°C and maintain until discharge (Voyage not exceeding 16 days)
MAOX	12°C/7d 10°C	Carry at 12°C. 7 days after departure lower the temperature to 10°C and maintain until discharge (Voyage not exceeding 16 days)
MOZ	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
MAOZ	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
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



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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
P12	12°C	Carry at 12°C for the full duration of the voyage
P13	13°C	Carry at 13°C for the full duration of the voyage
P14	14°C	Carry at 14°C for the full duration of the voyage
P15	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
PA5	5.0°C	Carry at 5.0°C for the full duration of the voyage
PA5.5	5.5°C	Carry at 5.5°C for the full duration of the voyage
PA6	6.0°C	Carry at 6.0°C for the full duration of the voyage



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PA6.5	6.5°C	Carry at 6.5°C for the full duration of the voyage
PA7	7.0°C	Carry at 7.0°C for the full duration of the voyage
PA7.5	7.5°C	Carry at 7.5°C for the full duration of the voyage
PA8	8.0°C	Carry at 8.0°C for the full duration of the voyage
PA8.5	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
A8	8.0°C	Carry at 8.0°C for the full duration of the voyage
A9	9.0°C	Carry at 9.0°C for the full duration of the voyage
A10	10°C	Carry at 10°C for the full duration of the voyage
A11	11°C	Carry at 11°C for the full duration of the voyage
A12	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
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



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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 cbm/h
REGIME CODE	CARRYING TEMPERATURES	DESCRIPTION
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
E9	9.0°C	Carry at 9.0°C for the full duration of the voyage
E9.5	9.5°C	Carry at 9.5°C for the full duration of the voyage
E10	10°C	Carry at 10°C for the full duration of the voyage
E10.5	10.5°C	Carry at 10.5°C for the full duration of the voyage
E11	11°C	Carry at 11°C for the full duration of the voyage
E11.5	11.5°C	Carry at 11.5°C for the full duration of the voyage
E12	12°C	Carry at 12°C for the full duration of the voyage
E12.5	12.5°C	Carry at 12.5°C for the full duration of the voyage
E13	13°C	Carry at 13°C for the full duration of the voyage
E13.5	13.5°C	Carry at 13.5°C for the full duration of the voyage
E14	14°C	Carry at 14°C for the full duration of the voyage
E14.5	14.5°C	Carry at 14.5°C for the full duration of the voyage
E15	15°C	Carry at 15°C for the full duration of the voyage
E15.5	15.5°C	Carry at 15.5°C for the full duration of the voyage



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E16	16°C	Carry at 16°C for the full duration of the voyage
OTHER PRODUCT		
VEGETABLES:		
FRESH AIR VENTILATION		Integral Containers – 15, 20 25, 30, 40, 50 cbm/h (ONIONS and GARLIC maximum ventilation) exporter to select
REGIME CODE	CARRYING TEMPERATURES	DESCRIPTION
V0	0.0°C	Carry at 0.0°C for the full duration of the voyage
V0.5	0.5°C	Carry at 0.5°C for the full duration of the voyage
V1	1.0°C	Carry at 1.0°C for the full duration of the voyage
V1.5	1.5°C	Carry at 1.5°C for the full duration of the voyage
V2	2.0°C	Carry at 2.0°C for the full duration of the voyage
V2.5	2.5°C	Carry at 2.5°C for the full duration of the voyage
V3	3.0°C	Carry at 3.0°C for the full duration of the voyage
V3.5	3.5°C	Carry at 3.5°C for the full duration of the voyage
V4	4.0°C	Carry at 4.0°C for the full duration of the voyage
V4.5	4.5°C	Carry at 4.5°C for the full duration of the voyage
V5	5.0°C	Carry at 5.0°C for the full duration of the voyage
V5.5	5.5°C	Carry at 5.5°C for the full duration of the voyage
V6	6.0°C	Carry at 6.0°C for the full duration of the voyage
V6.5	6.5°C	Carry at 6.5°C for the full duration of the voyage
V7	7.0°C	Carry at 7.0°C for the full duration of the voyage
V7.5	7.5°C	Carry at 7.5°C for the full duration of the voyage
V8	8.0°C	Carry at 8.0°C for the full duration of the voyage
V8.5	8.5°C	Carry at 8.5°C for the full duration of the voyage



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V9	9.0°C	Carry at 9.0°C for the full duration of the voyage
V9.5	9.5°C	Carry at 9.5°C for the full duration of the voyage
V10	10°C	Carry at 10°C for the full duration of the voyage
V10.5	10.5°C	Carry at 10.5°C for the full duration of the voyage
V11	11°C	Carry at 11°C for the full duration of the voyage
V11.5	11.5°C	Carry at 11.5°C for the full duration of the voyage
V12	12°C	Carry at 12°C for the full duration of the voyage
V12.5	12.5°C	Carry at 12.5°C for the full duration of the voyage
V13	13°C	Carry at 13°C for the full duration of the voyage
V13.5	13.5°C	Carry at 13.5°C for the full duration of the voyage
V14	14°C	Carry at 14°C for the full duration of the voyage
V14.5	14.5°C	Carry at 14.5°C for the full duration of the voyage
V15	15°C	Carry at 15°C for the full duration of the voyage
V15.5	15.5°C	Carry at 15.5°C for the full duration of the voyage
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:



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FRESH AIR VENTILATION		Integral Containers –15, 20, 25, 28 cbm/h
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
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



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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
		No ventilation for transport under Controlled Atmosphere (CA) conditions
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
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



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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-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
SM3 – (Margarine)	3.0°C	Carry at 3.0°C for the full duration of the voyage
SM4 – (Margarine)	4.0°C	Carry at 4.0°C for the full duration of the voyage
SM5 – (Margarine)	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
Z2	2.0°C	Carry at 2.0°C for the full duration of the voyage
Z3	3.0°C	Carry at 3.0°C for the full duration of the voyage
Z4	4.0°C	Carry at 4.0°C for the full duration of the voyage
Z5	5.0°C	Carry at 5.0°C for the full duration of the voyage



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Z6	6.0°C	Carry at 6.0°C for the full duration of the voyage
Z7	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
SE4.5	4.5°C	Carry at 4.5°C for the full duration of the voyage
SE5	5.0°C	Carry at 5.0°C for the full duration of the voyage
SE5.5	5.5°C	Carry at 5.5°C for the full duration of the voyage
SE6	6.0°C	Carry at 6.0°C for the full duration of the voyage
SE6.5	6.5°C	Carry at 6.5°C for the full duration of the voyage
SE7	7.0°C	Carry at 7.0°C for the full duration of the voyage
SE7.5	7.5°C	Carry at 7.5°C for the full duration of the voyage
SE8	8.0°C	Carry at 8.0°C for the full duration of the voyage
SE8.5	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
R0	0.0°C	Carry at 0.0°C for the full duration of the voyage
R0.5	0.5°C	Carry at 0.5°C for the full duration of the voyage
R1	1.0°C	Carry at 1.0°C for the full duration of the voyage
R1.5	1.5°C	Carry at 1.5°C for the full duration of the voyage
R2	2.0°C	Carry at 2.0°C for the full duration of the voyage
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



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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
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)

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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

DISPENSATIONS

PRODUCTS:

CIT - CITRUS GRT – TABLE GRAPES SFT - STONE FRUIT PFT - POME FRUIT STT - SUBTROPIC and EXOTIC OPT - OTHER PRODUCTS	Various	Please be advised that PPECB 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 PPECB 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:

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



PPECB

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Approver:

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