

- All Other Frozen Foodstuff
Recommended temperature: -20 or colder °C / -4 or colder °F
- Apples
Recommended temperature: -1 to +4 °C / +30 to +40 °F
Max. air exchange: 30 M³/hour
Approx. storage: 90-240 days
Humidity control: OFF
- Apricots
Recommended temperature: 0 °C / +32 °F
Max. air exchange: 15 M³/hour
Approx. storage: 7-14 days
Humidity control: OFF
- Artichokes Globe
Recommended temperature: 0 °C / +32 °F
Max. air exchange: 0 M³/hour
Approx. storage: 15-20 days
Humidity control: OFF
- Artichokes Jerusalem
Recommended temperature: 0 °C / +32 °F
Max. air exchange: 15 M³/hour
Approx. storage: 90-150 days
Humidity control: OFF
- Asparagus
Recommended temperature: 0 to +1 °C / +32 to +33 °F
Max. air exchange: 20 M³/hour
Approx. storage: 14-21 days
Humidity control: OFF
- Aubergine
Recommended temperature: 0 to +1 °C / +32 to +33 °F
Max. air exchange: 20 M³/hour
Approx. storage: 14-21 days
Humidity control: OFF

- Avocados

Recommended temperature: +4 to +8 °C / +39 to +45 °F

Max. air exchange: 30 M³/hour

Approx. storage: 14-28 days

Humidity control: OFF

Note:

Avocado can be transported for up to 35 days in a reefer container.

- Up to 15 days - ship in a normal reefer container

- From 15 up to 35 days - ship in a Controlled Atmosphere reefer container.

Ethylene:

Avocados are very sensitive to ethylene (ripening gas) wherefore removal of same is highly recommended during transport and warehouse storage.

Towards season end where the fruit is more mature and has a higher level of oil content the above applies even more.

Ethylene scrubbers and/or filters should be used for the purpose.

- Baby corn

Recommended temperature: 0 °C / +32 °F

Max. air exchange: 15 M³/hour

Approx. storage: 4-8 days

Humidity control: OFF

- Bananas

Recommended temperature: +13,3 °C - +13,9°C / +55°F - +57 °F

Max. air exchange: 10-30 M³/hour

Approx. storage: 4-28 days

Humidity control: OFF

If transported in a normal reefer container you can use 2 different types

of packaging:

1. Polybag (with holes) for transit times up to 22 days
2. Banovac bags (vacuum packed) for transit times up to 34 days.

If transported in a CA container bags with holes must ALWAYS be used (polybag/polypac).

- Bananas under Controlled Atmosphere

Recommended temperature: +14 °C - +14,4 °C / +57°F - +58 °F

Max. air exchange: CLOSED

Approx. storage: 5-50 days

Humidity control: OFF

If transported in a normal reefer container you can use 2 different types of packaging:

1. Polybag (with holes) for transit times up to 22 days
2. Banovac bags (vacuum packed) for transit times up to 34 days.

If transported in a CA container bags with holes must ALWAYS be used (polybag/polypac).

- Bitter Gourd

Recommended temperature: +8 to +10 °C / +46 to +50 °F

Max. air exchange: 0 M³/hour

Approx. storage: 14-21 days

Humidity control: OFF

- Blueberries

Recommended temperature: -1 to 0 °C / +31 to +32 °F

Max. air exchange: 0 M³/hour

Approx. storage: 10-14 days

Humidity control: OFF

details

- Broccoli

Recommended temperature: 0 to +1 °C / +32 to +33 °F

Max. air exchange: 20 M³/hour

Approx. storage: 7-14 days

Humidity control: OFF

- Brussels Sprout

Recommended temperature: -1 to 0 °C / +30 to +32 °F

Max. air exchange: 20 M³/hour

Approx. storage: 15-20 days

Humidity control: OFF

- Butter

Recommended temperature: 0 to +2 °C / +32 to +35 °F

- Butter Frozen

Recommended temperature: -20 or colder °C / -4 or colder °F

- Cabbage Chinese

Recommended temperature: 0 to +4 °C / +32 to +39 °F

Max. air exchange: 20 M³/hour

Approx. storage: 24 days

Humidity control: OFF

- Cabbage Savoy

Recommended temperature: -2 to 0 °C / +28 to +32 °F

Max. air exchange: 20 M³/hour

Approx. storage: 120 days

Humidity control: OFF

- Cabbage White

Recommended temperature: 0 °C / +32 °F

Max. air exchange: 20 M³/hour

Approx. storage: 200 days

Humidity control: OFF

- Cape Gooseberries Physalis

Recommended temperature: +12 to +15 °C / +54 to +59 °F

Max. air exchange: 15 M³/hour

Approx. storage: 30-60 days

Humidity control: OFF

- Carambola Star Fruit

Recommended temperature: +5 to +7 °C / +41 to +45 °F

Max. air exchange: 20 M³/hour

Approx. storage: 21 days

Humidity control: OFF

- Carrots

Recommended temperature: 0 °C / +32 °F

Max. air exchange: 20 M³/hour

Approx. storage: 180 days

Humidity control: OFF

- Cauliflower

Recommended temperature: 0 °C / +32 °F

Max. air exchange: 20 M³/hour

Approx. storage: 20-30 days

Humidity control: OFF

- Celeriac

Recommended temperature: 0 °C / +32 °F

Max. air exchange: 0 M³/hour

Approx. storage: 160 days

Humidity control: OFF

- Celery

Recommended temperature: 0 °C / +32 °F

Max. air exchange: 20 M³/hour

Approx. storage: 28 days

Humidity control: OFF

- Cheese

Recommended temperature: 0 to +4 °C / +32 to +39 °F

- Cheese Fresh

Recommended temperature: 0 to +2 °C / +32 to +35 °F

- Cherimoya

Recommended temperature: +12 to +14 °C / +54 to +57 °F

Max. air exchange: 30 M³/hour

Approx. storage: 14-21 days

Humidity control: OFF

- Cherries Sweet

Recommended temperature: -1 to 0 °C / +30 to +32 °F

Max. air exchange: 0 M³/hour

Approx. storage: 14-21 days

Humidity control: OFF

- Chestnuts

Recommended temperature: 0 to +4 °C / +32 to +39 °F

Max. air exchange: 15 M³/hour

Approx. storage: 120-180 days

Humidity control: OFF

- Chicory

Recommended temperature: 0 °C / +32 °F

Max. air exchange: 15 M³/hour

Approx. storage: 24 days

Humidity control: OFF

- Chili

Recommended temperature: +8 to +10 °C / +46 to +50 °F

Max. air exchange: 20 M³/hour

Approx. storage: 14-21 days

Humidity control: OFF

- Chocolate

Recommended temperature: +10 to +18 °C / +50 to +65 °F

- Clementines

Recommended temperature: 0 to +4 °C / +32 to +39 °F

Max. air exchange: 15 M³/hour

Approx. storage: 7-50 days

Humidity control: OFF

- Courgette Zucchini

Recommended temperature: +7 to +10 °C / +45 to +50 °F

Max. air exchange: 0 M³/hour

Approx. storage: 14-21 days

Humidity control: OFF

- Cranberries

Recommended temperature: +3 °C / +37 °F

Max. air exchange: 0 M³/hour

Approx. storage: 60-120 days

Humidity control: OFF

- Cucumbers

Recommended temperature: +13 °C / +55 °F

Max. air exchange: 15 M³/hour

Approx. storage: 10 days

Humidity control: OFF

- Cut flowers

Special requirements apply

- Dates

Recommended temperature: 0 °C / +32 °F

Max. air exchange: 0 M³/hour

Approx. storage: 30-60 days

Humidity control: OFF

- Durians

Recommended temperature: +3 to +4 °C / +38 to +40 °F

Max. air exchange: 15 M³/hour

Approx. storage: 40-50 days

Humidity control: OFF

- Eggs

Recommended temperature: -2 °C / +28 °F

- Endives/Escaroles

Recommended temperature: 0 °C / +32 °F

Max. air exchange: 20 M³/hour

Approx. storage: 14 days

Humidity control: OFF

- Feijoas

Recommended temperature: +8 to +10 °C / +46 to +50 °F

Max. air exchange: 20 M³/hour

Approx. storage: 14-21 days

Humidity control: OFF

- Fennels

Recommended temperature: 0 °C / +32 °F

Max. air exchange: 0 M³/hour

Approx. storage: 14-28 days

Humidity control: OFF

- Figs

Recommended temperature: 0 °C / +32 °F

Max. air exchange: 0 M³/hour

Approx. storage: 7-14 days

Humidity control: OFF

- Fish Chilled

Recommended temperature: -1 to 0 °C / +30 to +32 °F

- Fish Deep Frozen

Recommended temperature: -20 or colder °C / -4 or colder

- Fish Products Lightly Preserved

Recommended temperature: +1 °C / +34 °F

- Fish Products Semi Preserved

Recommended temperature: +2 °C / +35 °F

- Garlic

Recommended temperature: 0 °C / +32 °F

Relative humidity: 70%

Max. air exchange: 15 M³/hour

Approx. storage: 180 days

Humidity control: ON

- Ginger

Recommended temperature: +13 °C / +55 °F

Max. air exchange: 15 M³/hour

Approx. storage: 30-90 days

Humidity control: ON

Note:

Recommended storage temperature for Ginger is between 12 to 15 °C.

Ginger is very chilling sensitive.

- Grapefruits

Recommended temperature: Variable °C / Variable °F

Max. air exchange: 15 M³/hour

Approx. storage: 28-120 days

Humidity control: OFF

- Grapes

Recommended temperature: -1 to 0 °C / +31 to +32 °F

Max. air exchange: 15 M³/hour

Approx. storage: 150 days

Humidity control: OFF

- Guavas

Recommended temperature: +8 to +10 °C / +46 to +50 °F

Max. air exchange: 30 M³/hour

Approx. storage: 21 days

Humidity control: OFF

- Hides Skins

Frozen

At temperature below -10 °C (salted)

Non-frozen

Raw hides/skins MUST be tanned or cured.

Salted hides are NOT accepted as non-frozen.

- Horse Radishes

Recommended temperature: -1 to 0 °C / +30 to +32 °F

Max. air exchange: 0 M³/hour

Approx. storage: 300-360 days

Humidity control: OFF

- Ice Cream

Recommended temperature: -26 or colder °C / -15 or colder °F

- Individually Quick Frozen Products

Recommended temperature: -20 or colder °C / -4 or colder °F

- Jackfruits

Recommended temperature: +13 °C / +55 °F

Max. air exchange: 0 M³/hour

Approx. storage: 7-21 days

Humidity control: OFF

- Juice and Concentrate Deep Frozen

Recommended temperature: -20 or colder °C / -4 or colder °F

- Kiwifruit

Recommended temperature: 0 °C / +32 °F

Max. air exchange: 20 M³/hour

Approx. storage: 60-90 days

Humidity control: OFF

- Kumquats

Recommended temperature: +10 °C / +50 °F

Max. air exchange: 15 M³/hour

Approx. storage: 28 days

Humidity control: OFF

- Leeks

Recommended temperature: -1 to 0 °C / +30 to +32 °F

Max. air exchange: 15 M³/hour

Approx. storage: 40 days

Humidity control: OFF

- Lemon Depending on variety

Recommended temperature: Variable °C / Variable °F

Max. air exchange: 15 M³/hour

Approx. storage: 30-120 days

Humidity control: OFF

- Lettuce Butterhead

Recommended temperature: 0 to +1 °C / +32 to +33 °F

Max. air exchange: 20 M³/hour

Approx. storage: 12 days

Humidity control: OFF

- Lettuce Iceberg

Recommended temperature: 0 °C / +32 °F

Max. air exchange: 20 M³/hour

Approx. storage: 14 days

Humidity control: OFF

- Limes

Recommended temperature: +8 to +10 °C / +46 to +50 °F

Max. air exchange: 15 M³/hour

Approx. storage: 42-56 days

Humidity control: OFF

- Loquats

Recommended temperature: 0 °C / +32 °F

Max. air exchange: 15 M³/hour

Approx. storage: 14-21 days

Humidity control: OFF

- Lychees

Recommended temperature: +2 to +6 °C / +36 to +43 °F

Max. air exchange: 15 M³/hour

Approx. storage: 20-35 days

Humidity control: OFF

- Mangoes Depending on variety

Recommended temperature: +10 to +14 °C / +50 to +57 °F

Max. air exchange: 30 M³/hour

Approx. storage: 14-21 days

Humidity control: OFF

- Mangosteen

Recommended temperature: +4 to +6 °C / +39 to +43 °F

Max. air exchange: 15 M³/hour

Approx. storage: 20-35 days

Humidity control: OFF

- Manioc

Recommended temperature: +0 to +2 °C / +32 to +36 °F

Max. air exchange: 0 M³/hour

Approx. storage: 150-180 days

Humidity control: OFF

- Margarine

Recommended temperature: 0 to +3 °C / +32 to +37 °F

- Meat Deep Frozen

Recommended temperature: -20 or colder °C / -4 or colder °F

- Meat Fresh Chilled

Recommended temperature: -1 to 0 °C / +30 to +32 °F

- Meat Manufactured

Recommended temperature: -1 °C / +30 °F

- Meat Products Chilled

Recommended temperature: -2 °C / +28 °F

- Melons Cantaloupe

Recommended temperature: +3 to +5 °C / +37 to +41 °F

Max. air exchange: 30 M³/hour

Approx. storage: 10-14 days

Humidity control: OFF

- Melons Honey melon

Recommended temperature: +10 to +14 °C / +50 to +57 °F

Max. air exchange: 30 M³/hour

Approx. storage: 16-20 days

Humidity control: OFF

- Melons Watermelon

Recommended temperature: +5 to +6 °C / +41 to +43 °F

Max. air exchange: 30 M³/hour

Approx. storage: 16-20 days

Humidity control: OFF

- Milk Cultured Products

Recommended temperature: 0 °C / +32 °F

- OkraLadyFingerGombo

Recommended temperature: +8 to +10 °C / +46 to +50 °F

Max. air exchange: 0 M³/hour

Approx. storage: 7-10 days

Humidity control: OFF

- Onions Dry

Recommended temperature: 0 to +4 °C / +32 to +39 °F

Relative Humidity: 75%

Max. air exchange: 15 M³/hour

Approx. storage: 270 days

Humidity control: ON

- Oranges Depending on variety

Recommended temperature: +4 to +12 °C / +39 to +50 °F

Max. air exchange: 15 M³/hour

Approx. storage: 35-90 days

Humidity control: OFF

- Pak Chois

Recommended temperature: 0 °C / +32 °F

Max. air exchange: 0 M³/hour

Approx. storage: 30-40 days

Humidity control: OFF

- Papayas

Recommended temperature: +10 °C / +50 °F

Max. air exchange: 30 M³/hour

Approx. storage: 14-21 days

Humidity control: OFF

- Parsnips

Recommended temperature: 0 °C / +32 °F

Max. air exchange: 0 M³/hour

Approx. storage: 60-180 days

Humidity control: OFF

- Passionfruit

Recommended temperature: +7 to +10 °C / +45 to +50 °F

Max. air exchange: 30 M³/hour

Approx. storage: 21-28 days

Humidity control: OFF

- PeachesNectarines

Recommended temperature: 0 °C / +32 °F

Max. air exchange: 30 M³/hour

Approx. storage: 21-28 days

Humidity control: OFF

- Pears

Recommended temperature: 0 °C / +32 °F

Max. air exchange: 15 M³/hour

Approx. storage: 14 days

Humidity control: OFF

- Peas

Recommended temperature: 0 °C / +32 °F

Max. air exchange: 0 M³/hour

Approx. storage: 7 days

Humidity control: OFF

- Peppers Capsicum

Recommended temperature: +7 to +10 °C / +45 to +50 °F

Max. air exchange: 15 M³/hour

Approx. storage: 14 days

Humidity control: OFF

- Persimmon Kaki

Recommended temperature: 0 °C / +32 °F

Max. air exchange: 15 M³/hour

Approx. storage: 60-90 days

Humidity control: OFF

- Pineapples

Recommended temperature: +6°C - +8°C / +43°F - +47°F

Max. air exchange: 15 M³/hour

Approx. storage: 14-21 days

Humidity control: OFF

- Plaintains

Recommended temperature: +9 °C / +48 °F

Max. air exchange: 20 M³/hour

Approx. storage: 10-15 days

Humidity control: OFF

- Plums

Recommended temperature: 0 °C / +32 °F

Max. air exchange: 15 M³/hour

Approx. storage: 20 days

Humidity control: OFF

- Pomegranates

Recommended temperature: 0 to +2 °C / +32 to +36 °F

Max. air exchange: 15 M³/hour

Approx. storage: 60 days

Humidity control: OFF

- Potatoes

Recommended temperature: +4 to +5 °C / +39 to +43 °F

Max. air exchange: 15 M³/hour

Approx. storage: 240 days

Humidity control: ON

- Potatoes Sweet

Recommended temperature: +12 to +16 °C / +54 to +61 °F

Max. air exchange: 0 M³/hour

Approx. storage: 90-180 days

Humidity control: ON

- Poultry Chilled

Recommended temperature: -20 or colder °C / -4 or colder °F

- Poultry Deep Frozen

Recommended temperature: -1 °C / +30 °F

- Prickly Pears

Recommended temperature: +5 °C / +41 °F

Max. air exchange: 15 M³/hour

Approx. storage: 21-28 days

Humidity control: OFF

- Pumpkins

Recommended temperature: +7 to +10 °C / +45 to +50 °F

Max. air exchange: 0 M³/hour

Approx. storage: 60-90 days
Humidity control: OFF

- Radishes

Recommended temperature: 0 °C / +32 °F
Max. air exchange: 15 M³/hour
Approx. storage: 5-14 days
Humidity control: OFF

- Rambutans

Recommended temperature: +20 °C / +50 °F
Max. air exchange: 10 M³/hour
Approx. storage: 7-14 days
Humidity control: OFF

- Red Beet
Beet Root

Recommended temperature: +3 to +4 °C / +37 to +39 °F
Max. air exchange: 0 M³/hour
Approx. storage: 180 days
Humidity control: OFF

- Rhubarb

Recommended temperature: 0 to +4 °C / +32 to +39 °F
Max. air exchange: 0 M³/hour
Approx. storage: 20 days
Humidity control: OFF

- Rooted

Recommended temperature: 0 °C / +32 °F
Max. air exchange: 0 M³/hour
Approx. storage: 120-180 days
Humidity control: OFF

- Scorzonera

Recommended temperature: 0 °C / +32 °F
Max. air exchange: 0 M³/hour

Approx. storage: 120 days

Humidity control: OFF

- Skins Hides

Frozen

At temperature below -10 °C (salted)

Non-frozen

Raw hides/skins MUST be tanned or cured.

Salted hides are NOT accepted as non-frozen.

- Strawberries

Recommended temperature: 0 °C / +32 °F

Max. air exchange: 15 M³/hour

Approx. storage: 6-10 days

Humidity control: OFF

- Sugar Peas

Recommended temperature: 0 °C / +32 °F

Max. air exchange: 15 M³/hour

Approx. storage: 7-14 days

Humidity control: OFF

- Sweet Corn

Recommended temperature: 0 °C / +32 °F

Max. air exchange: 15 M³/hour

Approx. storage: 4-8 days

Humidity control: OFF

- Taro

Recommended temperature: +11 to +13 °C / +52 to +55 °F

Max. air exchange: 0 M³/hour

Approx. storage: 150 days

Humidity control: OFF

- Tomatoes

Recommended temperature: +3 to +8 °C / +37 to +46 °F

Max. air exchange: 30 M³/hour

Approx. storage: 21 days

Humidity control: OFF

- Tomatoes Depending On Variety

Recommended temperature: +8 to +12 °C / +46 to +54 °F

Relative humidity: 80 %

Max. air exchange: 30 M³/hour

Approx. storage: 14 days

Humidity control: OFF

- Tomatoes Long Life Daniella

Recommended temperature: +6 to +10 °C / +43 to +50 °F

Relative humidity: 65 %

Max. air exchange: 15 M³/hour

Approx. storage: 35 days

Humidity control: OFF

- Turnips

Recommended temperature: 0 to +4 °C / +32 to +39 °F

Max. air exchange: 0 M³/hour

Approx. storage: 10-14 days

Humidity control: OFF

Vegetables

Recommended temperature: -20 or colder °C / -4 or colder °F