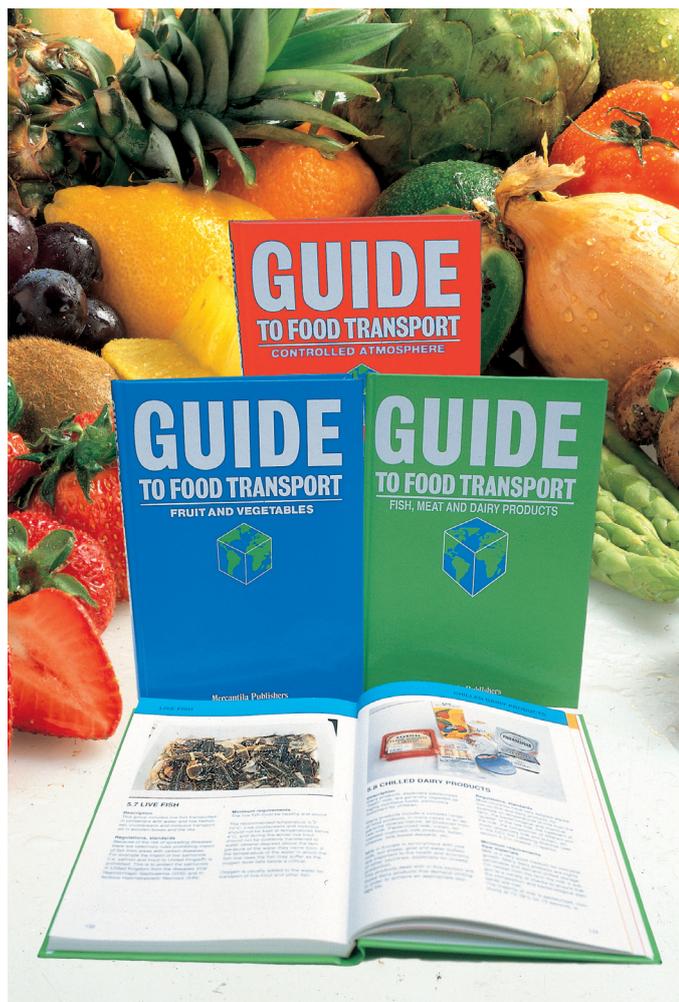


Code of good food transporting practise



General

It is important to bear in mind that quality is the factor that sells the final product. Quality can be maintained only if all links in the handling and distribution chain show equal consideration for the commodities. The transport chain therefore has the twofold responsibility of transporting the commodities and maintaining their quality during transport. We have summarised and called this task Qualitrans, an acronym for the check list of actions or questions that have been answered to ensure the successful movement of perishable produce.

QUALITRANS

QUality	What is the quality like?	What was expected?
Allowed temperature	What is the temperature?	What was it supposed to be?
Laws and documents	What documentation is required	
Incompatibility	Is it a mixed load?	Can the commodities be transported together?
Transport time	How long is the journey?	Is the shelf life long enough?
Refrigeration capacity	What is the rate of respiration?	Is there adequate refrigeration capacity?
Air exchange	What are the air exchange and ventilation requirements?	Is the fan capacity sufficient?
Number of goods	How big is the load?	What quantity was expected?
Stowage	How will the load be stowed?	Is air circulation ensured?

Receipt

On receipt of a commodity intended for transportation the quality should be inspected. Whether the commodity is able to withstand the transit period is a factor that should be considered (see Chapter 2, Maturity and maturity indices). Furthermore, the maturity and temperature of the commodity should be measured. High temperatures from the start can lead to disastrous outturn. Consideration of packaging material should be based on its availability to remove respiratory heat from commodities as well as its durability during transport.

Transport

A stacking pattern that ensures adequate circulation to remove respiratory heat should be selected. Stacking should depend on the amount of ventilation available. Temperature recordings during transit depend on where the sensors are placed. Consideration needs to be given to the forms of documentation required and adjustment of the probes accordingly. The aim should always be to give as correct a picture of the sequence of events as possible.

Delivery

The commodity should not leave the refrigeration chain during transport. Therefore, loading and unloading should only occur from refrigerator to refrigerator with the temperature corresponding to that of the transport unit. Marked temperature fluctuations may result in moisture on the surface of the commodity and this may accelerate deterioration.

Monitoring equipment

The recording equipment used should fit the task at hand and must be calibrated periodically. Inaccurate recordings provide no real information. temperature probes should be calibrated in ice water and discrepancies should not exceed 0.3°C (0.5°F).

Check list

To facilitate the practical implementation of quality preserving transport, several check points that distinguish qualitrans are given below: