

Temperature instructions

1. The refrigerated trucks with a valid FRC maintain the specified temperature of the products within the permissible tolerance limits even at maximum load for as long as the products are on the vehicle. The complete and uninterrupted temperature recording of each transport will be sent to PORT INTERNATIONAL or made available upon request. In case there is no valid FRC, PORT INTERNATIONAL must be informed and a temperature recorder must be used.
2. Temperature or time-recording devices equipped with fault reporting systems or real-time temperature-recording devices connected to an automatic alarm system are used in order to observe the process status at appropriate intervals in cases where temperature and/or time control is decisive for the safety, quality characteristics or legality of the products (e. g. when it comes to freezing or cooling).

| Type of fruit | Min./Optim. warehouse temperature | Relative humidity | Ethylen producer | Ethylen receiver | Immediate information of Port if |
|------------------------|---|-------------------|------------------|------------------|----------------------------------|
| Pineapple | 10°C to 13°C (green) 7°C to 10°C (turning) | 90 % | - | - | below 7°C or above 13°C |
| Apples | -1°C to 4°C (for hard varieties) | 90-95 % | *** | ** | below -1°C or above +3°C |
| Apricots | -0.5°C to 0°C | 90 % | ** | ** | below -0.5°C or above +3°C |
| Eggplants | 10°C to 12°C | 90-95 % | - | * | below 10°C or above 13.5°C |
| Avocado | 5°C to 8°C (Fuerte, Hass), the riper the colder, 10°C to 12°C (Fuchs) | 85-90 % | *** | *** | below 4°C or above 9°C |
| Bananas | 13.2°C | 85-95 % | * | ** | below 13°C or above 15°C |
| Blueberries | 0°C | 90-95 % | * | * | below 1.3°C or above 2°C |
| Pears | -1°C to -0.5°C | 90-95 % | *** | *** | below -1°C or above +2°C |
| Cauliflower | 0°C - 1°C | 95 % | * | *** | below 0°C or above 3°C |
| Beans | 5°C to 7.5°C | 95 % | - | * | below 5°C or above 9°C |
| Broccoli | 0° C | 95 % | * | *** | below 0°C or above 3°C |
| Blackberries | 2°C - 4°C | 90-95 % | * | * | below 0°C or above 3°C |
| Iceberg lettuce | 0° C | 95-100% | * | *** | below 0°C or above 3°C |
| Strawberries | 0°C | 90-95 % | - | - | below 0°C or above 3°C |
| Figs | 0°C | 90-95 % | - | - | below 0°C or above 3°C |
| Type of fruit | Min./Optim. | Relative | Ethylen | Ethylen | Immediate information |

| | warehouse temperature | humidity | producer | receiver | of Port if |
|----------------------------------|---|----------|----------|----------|---|
| Pomegranates | 5°C | 90-95 % | - | - | below 5°C or above 8°C |
| Grapefruit | 10°C to 15°C depending on the variety | 90% | * | - | below 10°C or above 14°C |
| Cucumbers | 10°C to 12°C | 95 % | - | ** | below 10°C or above 13°C |
| Hazelnuts | 2°C to 8°C | 60-70 % | * | * | below 2°C or above 8°C |
| Raspberries | 0°C | 90-95 % | * | * | below 0°C or above 3°C |
| Ginger | 12°C to 14°C | 85-90 % | - | - | below 12°C or above 14°C |
| Currants | 2°C to 4°C | 90-95 % | * | * | below 0°C or above 3°C |
| Kaki | 3°C to 7°C | 90-95 % | * | ** | below 3°C or above 7°C |
| Potatoes | 7°C to 10°C | 90-95 % | - | * | below 6°C or above 9°C |
| Cherries | -1°C to 0°C | 90-95 % | - | - | below -1°C or above +2°C |
| Kiwis | -1°C to +1°C | 90-95 % | - | ** | below 0°C or above 2°C |
| Garlic | -1°C to 0°C | < 75 % | - | - | below -1°C or above +2°C |
| Turnip cabbage | 0°C | 95-100% | * | * | below 0°C or above 3°C |
| Coconuts | 0°C | 75-85 % | * | * | below 0°C or above 3°C |
| Head cabbage | 0°C | 95 % | * | *** | below 0°C or above 3°C |
| Pumpkins | 10°C to 13°C | 60-70 % | - | - | below 10°C or above 13°C |
| Spring onions | 8°C to 12°C | 65-75 % | * | * | below 8°C or above 12°C |
| Limes | 8°C to 10°C | 90 % | * | * | below 8°C or above 12°C |
| Lychee | 2° C | 90-95 % | ** | ** | Below 2°C or above 4°C |
| Tangerines (easy peelers) | 4°C to 8°C (mandarines) 4°C to 5°C (clementines, Minneolas) | 90 % | - | * | below 4°C or above 9°C (mandarines) below 4°C or above 6°C (clementines, Minneolas) |
| Mangoes | 10 to 12°C | 85-90 % | * | ** | below 10°C or above 12°C |
| Chestnuts | 2°C to 4°C | 60-70 % | * | * | below 2°C or above 5°C |
| Melons | 2°C to 4°C (Cantaloupe) 8°C (Galia) 10°C (Honey Dew, watermelons) | 90-95 % | * | ** | below 2°C or above 5°C (Cantaloupe) below 5°C or above 9°C (Galia) below 7°C or above 11.5°C (Honey Dew, watermelons) |
| Oranges | 2°C to 7°C depending on the variety | 90 % | - | * | below 2°C or above 5°C (Navel, Salustiana, Valencia) below 4.5°C or above 6°C (Oversea Valencia) |

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| Papaya | 7°C tuning, 10°C green | 90 % | *** | *** | below 5°C or above 12°C |
| Passion fruit | Yellow: 7°C to 10°C, Red: 3°C to 5°C | 90-95 % | **** | *** | below 2°C or above 11°C |
| Pepper | 7°C to 10°C | 90-95 % | - | - | below 7°C or above 12°C |
| Peaches/Nectarines | 0°C | 90-95 % | *** | *** | below 0°C or above 2°C |
| Plums | 0°C | 90-95 % | * | ** | below -1°C or above +2°C |
| Physalis | 9°C to 10°C | 70-75 % | * | * | below 8°C or above 12°C |
| Pomelo | 8°C to 10°C | 90 % | * | ** | below 7°C or above 12°C |
| Quince | 0°C | 90-95 % | * | *** | below 0°C or above 2°C |
| Radish | 0°C | 90-95 % | * | * | below 0°C or above 2°C |
| Romaine lettuce | 0°C | 95-100% | * | *** | below 0°C or above 3°C |
| Asparagus | 0°C to 2°C | 95 % | - | * | below -0,5°C or above +3°C |
| Celery | 0°C to 1°C | 95 % | * | ** | below 0°C or above 3°C |
| Tomatoes | 8°C to 10°C (ripe) 10°C to 12°C (turning) 12°C to 15°C (green) | 90 % | - | * | below 7°C or above 12°C (ripe) below 9°C or above 14°C (turning) below 11°C or above 17°C (green) |
| Grapes | -0.5°C to 0°C (2°C for grapes with seeds) | 90-95 % | - | * | below -0.5°C or above +2°C (grapes with seeds below 1°C or above 3°C) |
| Lemons | 11°C (yellow), 14°C (green) | 90 % | - | * | below 10°C or above 12.5°C (yellow), below 11°C or above 15°C (green) |
| Zucchini | 0°C to 1°C | 60-70 % | * | * | below 0°C or above 3°C |
| Onions | 0°C | 65-75 % | - | * | below -1°C or above +4°C |

In case of deviations, the company Port International must be informed immediately!
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