



Australian Chamber of Shipping Ltd.

FACT SHEET • FACT SHEET • FACT SHEET • FACT SHEET • FACT SHEET • FACT SHEET • FACT SHEET • FACT SHEET • FACT SHEET • FACT SHEET
FACT SHEET • FACT SHEET • FACT SHEET • FACT SHEET • FACT SHEET • FACT SHEET • FACT SHEET • FACT SHEET • FACT SHEET • FACT SHEET
FACT SHEET • FACT SHEET • FACT SHEET • FACT SHEET • FACT SHEET • FACT SHEET • FACT SHEET • FACT SHEET • FACT SHEET • FACT SHEET
FACT SHEET • FACT SHEET • FACT SHEET • FACT SHEET • FACT SHEET • FACT SHEET • FACT SHEET • FACT SHEET • FACT SHEET • FACT SHEET
FACT SHEET • FACT SHEET • FACT SHEET • FACT SHEET • FACT SHEET • FACT SHEET • FACT SHEET • FACT SHEET • FACT SHEET • FACT SHEET

FACT SHEET

ABN 66 002 950 870
Level 5, 6 Underwood Street, Sydney NSW 2000. Tel (02) 9251 9977 Fax (02) 9251 9505 E-mail acos@auship.org.au

FACT SHEET 01/91

29 January 1991

CHILLED HORTICULTURAL EXPORTS AIR FRESHENING

The Chamber is aware of some confusion as to the requirements to “air freshen” horticultural produce when shipped in refrigerated or insulated containers.

In general, all horticultural products shipped at chilled temperatures respire and need a degree of “air freshening” to prevent the accumulation of volatiles which can reduce storage life.

The required degree of freshening is, to some extent, dependent on the product and the required carriage temperature. However, for the majority of commodities shipped from Australia one air exchange every four hours, based on the empty volume of the container, is appropriate.

Excess air freshening is of no benefit to the product and can seriously affect the performance of the refrigeration machinery.

In refrigeration equipment fitted with small non-adjustable air freshening ports (those with an opening of about 1 inch or 25mm) the vents should be open fully.

In equipment fitted with an adjustable air exchange device the vents should be opened to the minimum identified setting.

A number of diagrams of commonly encountered air exchange vents appear on the reverse of this sheet.

Further requirements regarding the shipping conditions of horticultural produce should be directed to the shipping company concerned.

* * * * *

The above recommendations are based on information provided by the federal Department of Primary Industries and Energy and the CSIRO Division of Food Research. The information is provided for the guidance of shippers, terminals and transport operators and should not be interpreted as a statement of mandatory requirements. The chamber accepts no responsibility for damage to cargo as result of interpretation of the above recommendations.

* * * * *