

## 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	1°C to 2°C	90-95 %	*	*	below 1°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

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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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