

# COMMODITY HANDLING GUIDELINE



**ONE** OCEAN  
NETWORK  
EXPRESS

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# FRUITS & VEGETABLES

COMMODITY	(RECOMMEND SET) TEMP		(RECOMMEND) FRESH AIR EXCHANGE		HUMIDITY	DEHUMIDIFICATION	HIGHEST FREEZING POINT		SHELF LIFE	ACCEPTABLE RECEIVING PULP TEMPERATURE RANG		BENEFIT FROM CA/MA *1	ETHYLENE *2	
	C	F	CMH	CFM	%RH	ON/OFF	C	F	DAYS	C	F		PRODUCTION	SENSITIVITY
APPLES	1.5	35	25	15	90	Off	-1.5	29.3	90-240	6.7	44	+++	***	**
APRICOTS	1.5	35	50	30	90	Off	-1.1	30.1	7-14	7.8	46	++	**	***
ARTICHOKES GLOBE	1.5	35	50	30	-95	Off	-1.2	29.9	14	5	41	+	-	-
ASPARAGUS	1.5	35	75	45	95	Off	-0.6	30.9	14-21	5	41	+++	-	**
AVOCADOS	8	46	50	30	87.5	Off	-0.3	31.5	14-28	15.6	60	+++	***	***
BABY CORNS	0	32	25	15	90-95	Off	-0.6	30.9	5-8	5	41	++	-	*
BANANAS	13	56	50	30	85-90	Off	-0.8	30.6	7-28	13.9	57	+++	**	***
BEANS, GREEN	6	43	75	45	92	Off	-0.7	30.7	7-10	12.8	43	+	-	-

# FRUITS & VEGETABLES

COMMODITY	(RECOMMEND SET) TEMP		(RECOMMEND) FRESH AIR EXCHANGE		HUMIDITY	DEHUMIDIFICATION	HIGHEST FREEZING POINT		SHELF LIFE	ACCEPTABLE RECEIVING PULP TEMPERATURE RANG		BENEFIT FROM CA/MA *1	ETHYLENE *2	
	C	F	CMH	CFM	%RH	ON/OFF	C	F	DAYS	C	F		PRODUCTION	SENSITIVITY
BEANS, LIMA	1.5	35	75	45	90	Off	-0.6	31	3-5	5	41	+	*	**
BEETS TOPPED	0	32	25	15	95	Off	-1.1	30.1	120	5	41	+	-	*
BERRIES, BLACK	0	32	25	15	95	Off	-0.8	30.6	3	6.7	44	++	*	*
BERRIES, BLUE	0	32	25	15	92.5	Off	-1.3	29.7	10-18	6.7	44	++	*	*
BERRIES, CRAN	2	36	25	15	92.5	Off	-0.9	30.4	21-42	9.0	48		*	*
BERRIES, DEW	0	32	25	15	92.5	Off	-1.3	29.7	3	6.7	44		*	*
BERRIES, GOOSE	0	32	25	15	92.5	Off	-1.1	30.0	14-28	7.8	46		*	*
BERRIES, LOGAN BLACK	0	32	25	15	92.5	Off	-1.3	29.7		6.7	44		*	*

# FRUITS & VEGETABLES

COMMODITY	(RECOMMEND SET) TEMP		(RECOMMEND) FRESH AIR EXCHANGE		HUMIDITY	DEHUMIDIFICATION	HIGHEST FREEZING POINT		SHELF LIFE	ACCEPTABLE RECEIVING PULP TEMPERATURE RANG		BENEFIT FROM CA/MA *1	ETHYLENE *2	
	C	F	CMH	CFM	%RH	ON/OFF	C	F	DAYS	C	F		PRODUCTION	SENSITIVITY
BERRIES, RASP BLACK	1	34	25	15	92.5	Off	-1.1	30.0	2-3	7.8	46	+++	*	*
BERRIES, RASP RED	1	34	25	15	92.5	Off	-0.6	30.9	2-3	7.8	46	+++	**	-
BERRIES, STRAW	1	34	50	30	92.5	Off	-0.8	30.6	5-7	7.8	46	+++	*	*
BERRIES, WHORTLE (COW)	0	32	25	15	90-95	Off			21-28	6.7	44		-	-
BITTER GOURDS	9	48			90-95	Off			2-3				-	-
BLACK RADISHES	0	32			90-95	Off			120			None	-	-
BREAD FRUIT	13	55	75	45	85-90	Off	0	32	14-21					
BROCCOLIS	0	32	125	75	90-95	Off	-0.9	30.4	7-14			+++	*	***

# FRUITS & VEGETABLES

COMMODITY	(RECOMMEND SET) TEMP		(RECOMMEND) FRESH AIR EXCHANGE		HUMIDITY	DEHUMIDIFICATION	HIGHEST FREEZING POINT		SHELF LIFE	ACCEPTABLE RECEIVING PULP TEMPERATURE RANG		BENEFIT FROM CA/MA *1	ETHYLENE *2	
	C	F	CMH	CFM	%RH	ON/OFF	C	F	DAYS	C	F		PRODUCTION	SENSITIVITY
BROCCOLIS, SPROUTING	0	32	75	45	92.5	Off	-0.6	30.9	10-14	5	41	++	*	***
BRUSSELS SPROUTS	0	32	75	45	92.5	Off	-0.8	30.5	21-35	5	41	+	*	***
CABBAGES, CHINESE	0	32	75	45	90-95	Off	-0.5	31.1	30-60			+	-	***
CABBAGES, LATE	0	32	75	45	92.5	Off	-0.9	30.4	90-120	5	41	+++	-	***
CARAMBOLA, STAR FRUIT	5	41	75	45	90-95	Off			21				*	*
CARROTS TOPPED	0	32	25	15	92.5	Off	-1.4	29.5	180-240	6.7	44	+	*	**
CASABA MELONS	8.5	47	0	0	87.5	Off	-1.1	30.1	28-42	18.8	66	+	*	*
CHANTERELLES	0	32			85-90	Off			14				-	-

# FRUITS & VEGETABLES

COMMODITY	(RECOMMEND SET) TEMP		(RECOMMEND) FRESH AIR EXCHANGE		HUMIDITY	DEHUMIDIFICATION	HIGHEST FREEZING POINT		SHELF LIFE	ACCEPTABLE RECEIVING PULP TEMPERATURE RANG		BENEFIT FROM CA/MA *1	ETHYLENE *2	
	C	F	CMH	CFM	%RH	ON/OFF	C	F	DAYS	C	F		PRODUCTION	SENSITIVITY
CAULIFLOWERS	0	32	75	45	92.5	Off	-0.8	30.6	14-28	5	41	+	*	***
CELERIACS	0	32	25	15	92.5	Off	-0.9	30.4	90-120	5	41	+	-	*
CELERIES	0	32	75	45	92.5	Off	-0.5	31.1	30-60	5	41	++	*	**
CHERRIES, SOUR	0	32	25	15	92.5	Off	-1.8	29.0	3-7	6.7	44	++	-	-
CHERRIES, SWEET	0	32	25	15	92.5	Off	-1.8	29	14-21	6.7	44	++	-	-
CHICORIES	0	32	25	15	90-95	Off			24			+	-	-
CLEMENTINES	0	32	75	45	85-90	Off						++	*	-
COFFEE, GREENS	2	36	0	0	82.5	Off				5	41			



# FRUITS & VEGETABLES

COMMODITY	(RECOMMEND SET) TEMP		(RECOMMEND) FRESH AIR EXCHANGE		HUMIDITY	DEHUMIDIFICATION	HIGHEST FREEZING POINT		SHELF LIFE	ACCEPTABLE RECEIVING PULP TEMPERATURE RANG		BENEFIT FROM CA/MA *1	ETHYLENE *2	
	C	F	CMH	CFM	%RH	ON/OFF	C	F	DAYS	C	F		PRODUCTION	SENSITIVITY
COLLARDS	1	34	75	45	92.5	Off	-0.8	30.6	10-14	5	41	+		
CORNS, SWEET	0	32	25	15	92.5	Off	-0.6	30.9	5-8	5	41	++	-	*
CUCUMBERS	13	55	75	45	90-95	Off	-0.5	31.1	10			+	*	***
CURRENTS	0	32	25	15	92.5	Off	-1.0	30.2	10-14	7.8	46		*	*
DATES	0	32	25	15	75	Off	-15.7	3.7	180-360	7.8	46		-	*
DURIAN	3.5	38	50	30	85-90	Off			42-56			++		
EGGPLANTS	10	50	25	15	90	Off	-0.8	30.6	7-14	18.5	65	+	-	**
ENDIVE, ESCAROLE	0	32	50	30	92.5	Off	-0.1	31.9	14-28	5	41	++	*	**



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COMMODITY	(RECOMMEND SET) TEMP		(RECOMMEND) FRESH AIR EXCHANGE		HUMIDITY	DEHUMIDIFICATION	HIGHEST FREEZING POINT		SHELF LIFE	ACCEPTABLE RECEIVING PULP TEMPERATURE RANG		BENEFIT FROM CA/MA *1	ETHYLENE *2	
	C	F	CMH	CFM	%RH	ON/OFF	C	F	DAYS	C	F		PRODUCTION	SENSITIVITY
FIGS, DRIED	0	32	Closed	Closed	55	On	-	-	270-360	4.5	40	None		
FIGS, FRESH	0	32	50	30	87.5	Off	-2.4	27.6	7-10	6.7	44	++	**	*
GARLIC, DRY	1	34	Closed	Closed	67.5	On	-0.8	30.5	180-210	7.8	46	++	-	-
GINGER	13	55	Closed	Closed	65	On			90-180			None	-	*
GRAPEFRUITS	12.8	55	50	30	87.5	Off	-1.1	30.0	28-42	15.5	60	+	*	-
GRAPES, VINIFERA	-0.6	31	25	15	92.5	Off	-2.1	28.1	14-56	5.5	42	+	-	*
GRAPES, AMERICAN	0	32	25	15	87.5	Off	-1.4	29.4	30-180	5.5	42	+	-	*
GREENS, LEAFY	1	34	75	45	92.5	Off	-0.4	31.7	10-14	5	41	+		

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COMMODITY	(RECOMMEND SET) TEMP		(RECOMMEND) FRESH AIR EXCHANGE		HUMIDITY	DEHUMIDIFICATION	HIGHEST FREEZING POINT		SHELF LIFE	ACCEPTABLE RECEIVING PULP TEMPERATURE RANG		BENEFIT FROM CA/MA *1	ETHYLENE *2	
	C	F	CMH	CFM	%RH	ON/OFF	C	F	DAYS	C	F		PRODUCTION	SENSITIVITY
GUAVAS	13.5	56	50	30	90.0	Off	-	-	14-21	15.5	60	++	*	**
HONEYDEW MELONS	5	41	25	15	87.5	Off	-0.9	30.3	21-28	10	50	+		
HORSE RADISH	0	32	25	15	90-95	Off	-1.8	28.8	300-360				-	*
JACKFRUIT	13	55	75	45	90	Off			14-21				**	**
KIWI FRUIT	0.6	33	25	15	90-95	Off	-1.3	30	60-90			+++	*	***
KUMQUATS	10	50	25	15	90-95	Off			14-28			+	*	-
LEEKS, GREEN	0	32	50	30	92.5	Off	-0.7	30.7	30-90	5	41	+	-	**
LEMONS	12.8	55	75	45	87.5	Off	-1.7	29.4	30-180	15.5	60	++	*	-

COMMODITY	(RECOMMEND SET) TEMP		(RECOMMEND) FRESH AIR EXCHANGE		HUMIDITY	DEHUMIDIFICATION	HIGHEST FREEZING POINT		SHELF LIFE	ACCEPTABLE RECEIVING PULP TEMPERATURE RANG		BENEFIT FROM CA/MA *1	ETHYLENE *2	
	C	F	CMH	CFM	%RH	ON/OFF	C	F	DAYS	C	F		PRODUCTION	SENSITIVITY
LETTUCES	0	32	50	30	95	Off	-0.4	31.7	14-21	5	41	++	*	***
LIMES	11	52	75	45	87.5	Off	-1.6	29.1	42-56	13.9	57	++	*	*
LONGANS	1	34			90-95	Off	-2.4	27.7	21-35			++		
LYCHEES	1	34	25	15	90-95	Off	-0.94	30.3	21-35			++	**	**
MANGOES	10	50	75	45	85-90	Off	-0.9	30.4	14-21			+	**	**
MANDARINES	0	32	75	45	85-90	Off	-1.1	30.1	56-70			+	-	**
MANGOSTEENS	13	55	75	45	85-90	Off	-0.9	30.4	14-28				**	**
MELONS, PERSIAN	8.3	47	75	45	87.5	Off	-0.8	30.5	14-21	10	50	+	**	***

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	C	F	CMH	CFM	%RH	ON/OFF	C	F	DAYS	C	F		PRODUCTION	SENSITIVITY
MELONES, CANTALOUPE	2.2	36	75	45	87.5	Off	-1.2	29.9	14-21	5	41	+	**	**
MUSHROOMS	0	32	25	15	90	Off	-0.9	30.4	7-14	5	41	++	-	**
NECTARINES	0	32	75	45	90	Off	-0.9	30.4	14-28	7.8	46	++	**	***
NUTS	1	34	Closed	Closed	70	Off	-	-		10	50			
OKRAS	10	50	50	30	92.5	Off	-1.8	28.7	7-10	12.8	50	+	*	**
OLIVES	8.5	47	75	45	85-90	Off	-1.4	29.4	28-42			+	*	**
ONIONS, DRY	0	32	50	30	67.5	Off	-0.8	30.6	30-240	5	41	++	-	*
ONIONS, GREEN	0	32	50	30	92.5	Off	-0.9	30.4	21-28	5	41	+	*	***

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COMMODITY	(RECOMMEND SET) TEMP		(RECOMMEND) FRESH AIR EXCHANGE		HUMIDITY	DEHUMIDIFICATION	HIGHEST FREEZING POINT		SHELF LIFE	ACCEPTABLE RECEIVING PULP TEMPERATURE RANG		BENEFIT FROM CA/MA *1	ETHYLENE *2	
	C	F	CMH	CFM	%RH	ON/OFF	C	F	DAYS	C	F		PRODUCTION	SENSITIVITY
ORANGES	2.2	36	75	45	87.5	Off	-0.8	30.6	21-84	7.2	45	+	*	-
PAPAYAS	7.2	45	75	45	87.5	Off	-0.9	30.6	7-21	12.2	54	+	***	**
PARSLEY	0	32	75	45	92.5	Off	-1.1	30.0	30-60	5	41	+	-	-
PARSNIPS	1	34	75	45	92.5	Off	-0.9	30.4	120-180	5	41		-	***
PEACHES	0	32	75	45	90.0	Off	-0.9	30.4	14-28	6.7	44	++	***	***
PEARS	0.5	31	75	45	92.5	Off	-1.6	29.2	60-210	5	41	++	***	***
PEARS, GREEN	1	34	75	45	92.5	Off	-0.6	30.9	7-21	5	41	++	***	***
PEPPER, DRY	10	50	50	30	65	Off	-0.7	30.7	180	12.8	55	+	*	*

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COMMODITY	(RECOMMEND SET) TEMP		(RECOMMEND) FRESH AIR EXCHANGE		HUMIDITY	DEHUMIDIFICATION	HIGHEST FREEZING POINT		SHELF LIFE	ACCEPTABLE RECEIVING PULP TEMPERATURE RANG		BENEFIT FROM CA/MA *1	ETHYLENE *2	
	C	F	CMH	CFM	%RH	ON/OFF	C	F	DAYS	C	F		PRODUCTION	SENSITIVITY
PEPPERS, CHILI, SWEET	10	50	50	30	92.5	Off	-0.7	30.7	14-21	12.8	55	+	*	**
PEPPERS, SWEET	10	50	50	30	92.5	Off	-0.7	30.7	10-14	12.8	55	+		
PERSIMMONS	0	32	75	45	90	Off	-2.2	28.1				++	*	***
PINEAPPLES, GREEN	10	50	25	15	87.5	Off	-1.0	30.2	14-21	21	70	+	*	*
PINEAPPLES, RIPE	7.2	45	25	15	87.5	Off	-1.0	30.2	5-7	10	50		*	*
PLUMS	0	32	75	45	92.5	Off	-0.8	30.6	14-28	7.8	46	++	**	***
PEPOMEGRANATES	0	32	25	15	90-95	Off	-3.0	26.6	60	10.5	51	+	*	-
POTATOES, EARLY GROUP	10	50	25	15	90	Off	-0.6	30.9		12.8	55	+	*	**

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COMMODITY	(RECOMMEND SET) TEMP		(RECOMMEND) FRESH AIR EXCHANGE		HUMIDITY	DEHUMIDIFICATION	HIGHEST FREEZING POINT		SHELF LIFE	ACCEPTABLE RECEIVING PULP TEMPERATURE RANG		BENEFIT FROM CA/MA *1	ETHYLENE *2	
	C	F	CMH	CFM	%RH	ON/OFF	C	F	DAYS	C	F		PRODUCTION	SENSITIVITY
POTATOES, LATE GROUP	4.4	40	25	15	90	Off	-0.6	30.9	150-180	10	50	+	*	**
POTATOES, SWEET	13.3	56	0	0	87.5	Off	-1.3	29.7	120-210	18.9	66	+	-	-
QUINCES	0	32	75	45	90	Off	-2.0	28.4	60-90	6.7	44		*	***
RADISHES, SPRING	0	32	25	15	92.5	Off	-0.7	30.7	21-28	5	41	+	-	*
RADISHES, WINTER	0	32	25	15	92.5	Off	-0.7	30.7	60-120	5	41	+	-	*
RHUBARB	0	32	25	15	95	Off	-0.9	30.3	14-28	5	41		-	-
RUTABAGAS	0	32	25	15	92.5	Off	-1.1	30	120-180	5	41	None		
SATSUMA ORANGE	4	39.2	75	45	85-90	Off			56-84			+		



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	C	F	CMH	CFM	%RH	ON/OFF	C	F	DAYS	C	F		PRODUCTION	SENSITIVITY
SALSIFY	0	32	25	15	92.5	Off	-1.1	30	60-120	5	41	+	-	*
SEEDS, VEGETABLE	1	34	Closed	Closed	50	On	-	-	300-360	10	50			
SPINACH	0	32	25	15	92.5	Off	-0.3	31.5	10-14	5	41	++	-	***
SQUASH, SUMMER	10	50	50	30	90	Off	-0.5	31.1	7-14	15.6	60		*	**
SQUASH, WINTER	12.2	54	FULL	FULL	72.5	Off	-0.8	30.6	60-90	21.1	70	+	*	**
TANGERINES	3.3	38	75	45	87.5	Off	-1.1	30	14-28	6	43	+	-	**
TAROS	13	55			85-90	Off	-0.9	30.3	42-120			None	-	-
TOMATOES, GREEN	13	55	75	45	85-90	Off	-0.5	31	7-21			+	*	***

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	C	F	CMH	CFM	%RH	ON/OFF	C	F	DAYS	C	F		PRODUCTION	SENSITIVITY
TOMATOES, RIPE	8	46	75	45	85-90	Off	-0.5	31				++	***	*
WATERMELONS	10	50	25	15	82.5	Off	-0.4	30	14-21	12.8	55	None	*	***

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	C	F	CMH	CFM	%RH	ON/OFF	C	F	DAYS	C	F		PRODUCTION	SENSITIVITY
ORANGE, JUICE	0.0	32	Closed	Closed	-	Off	-	-	21-42	1.7	35	x	x	x
POPCORN, UNPOPPED	1.0	34	Closed	Closed	85	Off	-	-	28-42	4.4	40	x	x	x
BEERS, KEG	2	35	Closed	Closed	-	Off	-2.2	28	21-56	7	45	x	x	x
BEERS, BARRELLED	3.0	37	Closed	Closed	-	Off	-2.2	28	-	4.5	40	x	x	x
BREADS	-18	0	Closed	Closed	-	Off	-	-	21-91	-15	5	x	x	x
COCOA	0	32	Closed	Closed	50-70	Off	-	-	360	-	-	x	x	x
COCONUTS	1	34	Closed	Closed	82.5	Off	-0.8	29.0		7.8	46	x	x	x
CHEESE			Closed	Closed		Off						x	x	x

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COMMODITY	(RECOMMEND SET) TEMP		(RECOMMEND) FRESH AIR EXCHANGE		HUMIDITY	DEHUMIDIFICATION	HIGHEST FREEZING POINT		SHELF LIFE	ACCEPTABLE RECEIVING PULP TEMPERATURE RANG		BENEFIT FROM CA/MA *1	ETHYLENE *2	
	C	F	CMH	CFM	%RH	ON/OFF	C	F	DAYS	C	F		PRODUCTION	SENSITIVITY
CHEDDAR	0	32	Closed	Closed	65-70	Off	-13	8	540	5	41	x	x	x
CHEDDAR, PROCESSED	4	40	Closed	Closed	65-70	Off	-7	19	360	9	48	x	x	x
CHEDDAR GRATED	4	40	Closed	Closed	65-70	Off	-	-	360	9	48	x	x	x
HONEY	10	50	Closed	Closed	-	Off	-	-	360	15	59	x	x	x
MILK			Closed	Closed		Off						x	x	x
GRADE A	0	32	Closed	Closed	-	Off	-0.1	31	60-120	5	41	x	x	x
EVAPORATED	4	40	Closed	Closed	-	Off	-1.4	29.5	720	9	48	x	x	x
CONDENSED	4	40	Closed	Closed	-	Off	-15	5	450	9	48	x	x	x

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	C	F	CMH	CFM	%RH	ON/OFF	C	F	DAYS	C	F		PRODUCTION	SENSITIVITY
BEEF, FRESH	0	32	Closed	Closed	88-92	Off	-2.2	28	7-42	5	41	x	x	x
BEEF, FROZEN	-18	0	Closed	Closed	90-95	Off	-	-	270-360	-15	5	x	x	x
PORK, FRESH	0	32	Closed	Closed	85-90	Off	-2.2	28	3-7	5	41	x	x	x
PORK, FROZEN	-18	0	Closed	Closed	90-95	Off	-	-	120-180	-15	5	x	x	x
LAMB, FRESH	0	32	Closed	Closed	85-90	Off	-2.2	28	5-12	5	41	x	x	x
LAMB, FROZEN	-18	0	Closed	Closed	90-95	Off	-	-	240-300	-15	5	x	x	x
POULTRY, FRESH	0	32	Closed	Closed	85-90	Off	-2.7	27	7	5	41	x	x	x
POULTRY, FROZEN	-18	0	Closed	Closed	90-95	Off	-	-	240-360	-15	5	x	x	x



COMMODITY	(RECOMMEND SET) TEMP		(RECOMMEND) FRESH AIR EXCHANGE		HUMIDITY	DEHUMIDIFICATION	HIGHEST FREEZING POINT		SHELF LIFE	ACCEPTABLE RECEIVING PULP TEMPERATURE RANG		BENEFIT FROM CA/MA *1	ETHYLENE *2	
	C	F	CMH	CFM	%RH	ON/OFF	C	F	DAYS	C	F		PRODUCTION	SENSITIVITY
DUCK, FRESH	0	32	Closed	Closed	85.0	Off	-2.7	27	7	5	41	x	x	x
TURKEY, FRESH	0	32	Closed	Closed	85.0	Off	-2.7	27	7	5	41	x	x	x
RABBIT, FRESH	0	32	Closed	Closed	90-95	Off	-	-	1-5	5	41	x	x	x
RABBIT, FROZEN	-18	0	Closed	Closed	90-95	Off	-	-		-15	5	x	x	x
VEAL, FRESH	0	32	Closed	Closed	90-95	Off	-	-	1-7	5	41	x	x	x
VEAL, FROZEN	-18	0	Closed	Closed	90-95	Off	-	-	-	-15	5	x	x	x
LIVERS(BEEF), FRESH	0	32	Closed	Closed	90	Off	-1.7	29	1-5	5	41	x	x	x
LIVERS(BEEF), FROZEN	-18	0	Closed	Closed	90-95	Off	-1.7	29	-	-15	5	x	x	x

COMMODITY	(RECOMMEND SET) TEMP		(RECOMMEND) FRESH AIR EXCHANGE		HUMIDITY	DEHUMIDIFICATION	HIGHEST FREEZING POINT		SHELF LIFE	ACCEPTABLE RECEIVING PULP TEMPERATURE RANG		BENEFIT FROM CA/MA *1	ETHYLENE *2	
	C	F	CMH	CFM	%RH	ON/OFF	C	F	DAYS	C	F		PRODUCTION	SENSITIVITY
BEEF, CARCASS	0	32	Closed	Closed	85-90	Off	-1.7	29	7-21	5	41	x	x	x
BEEF, DRIED CHIPPED	5	41	Closed	Closed	15	On	-	-	42-56	10	50	x	x	x
PORK, BACK FAT	0	32	Closed	Closed	85.0	Off	-	-	3-7	5	41	x	x	x
PORK, BELLES	0	32	Closed	Closed	85.0	Off	-	-	3-5	5	41	x	x	x
PORK, CARCASS	0	32	Closed	Closed	85-90	Off	-	-	3-5	5	41	x	x	x
PORK, SHOULDER	0	32	Closed	Closed	85.0	Off	-2.2	36	120-180	5	41	x	x	x
PORK, HAM, FRESH	0	32	Closed	Closed	80-85	Off	-1.7	29	3-5	5	41	x	x	x
PORK, HAM, FROZEN	-18	0	Closed	Closed	90-95	Off	-	-	180-240	-15	5	x	x	x

COMMODITY	(RECOMMEND SET) TEMP		(RECOMMEND) FRESH AIR EXCHANGE		HUMIDITY	DEHUMIDIFICATION	HIGHEST FREEZING POINT		SHELF LIFE	ACCEPTABLE RECEIVING PULP TEMPERATURE RANG		BENEFIT FROM CA/MA *1	ETHYLENE *2	
	C	F	CMH	CFM	%RH	ON/OFF	C	F	DAYS	C	F		PRODUCTION	SENSITIVITY
BACON, MEDIUM FAT	3	37	Closed	Closed	80-85	Off	-	-	14-21	8	46	x	x	x
SAUSAGE, SMOKED	0	32	Closed	Closed	85.0	Off	-3.9	25	7-21	5	41	x	x	x

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- FRUITS & VEGETABLES
- DAIRY PRODUCTS
- MEAT
- SEAFOOD



COMMODITY	(RECOMMEND SET) TEMP		(RECOMMEND) FRESH AIR EXCHANGE		HUMIDITY	DEHUMIDIFICATION	HIGHEST FREEZING POINT		SHELF LIFE	ACCEPTABLE RECEIVING PULP TEMPERATURE RANG		BENEFIT FROM CA/MA *1	ETHYLENE *2	
	C	F	CMH	CFM	%RH	ON/OFF	C	F	DAYS	C	F		PRODUCTION	SENSITIVITY
FRESH	0	32	Closed	Closed	90-95	Off	-2.2	28	5-15	5	41	x	x	x
FROZEN	-20	0	Closed	Closed	90-95	Off	-	-	180-360	-15	5	x	x	x
SHELLFISH	0	32	Closed	Closed	85-95	Off	-2.2	28	3-7	5	41	x	x	x
SHELLFISH, FROZEN	-20	-4	Closed	Closed	85-95	Off	-2.2	28	90-240	-15	5	x	x	x
SCALLOP MEAT	0	32	Closed	Closed	95-100	Off	-2.2	28	12	-	-	x	x	x
SHRIMP, FROZEN	-20	-4	Closed	Closed	90-95	Off	-2.2	28		-17	1.4	x	x	x
FRESH	0	32	Closed	Closed	90-95	Off	-2.2	28	5-15	5	41	x	x	x
FROZEN	-20	0	Closed	Closed	90-95	Off	-	-	180-360	-15	5	x	x	x

Remarks

- Efficacy form MA/CA are Excellent (+++), Moderate (++) , Slight (+) and None.
- Ethylene production rate and sensitivity are High (\*\*\*), Moderate (\*\*), Low (\*).

Above mentioned recommended temperature, fresh air exchange, shelf life etc are based on industry research and for general guidance only. Shippers are responsible for determining the optimum setting best suited for their cargo depending upon post-harvest handling and other variables which may affect quality of their produce

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