Handling Perishable Cargo by Air





Presented by Shanaka Anslem Perera MBA Int'l Trade and Logistics (PIM – USJ), B.Bus (ECU), MILT (UK)

Perishable Cargo

- Cargo that is perishable and may spoil or decay because of changes in altitude, temperature, humidity, climate, or other environmental conditions or because of expiration
- Will decay rapidly if <u>not refrigerated</u>, or if some other <u>preservation</u> <u>technique</u> is not employed



Perishable Cargo

Individual procedures are applicable for different perishable goods:

- Fresh / Frozen Fish and seafood (PES)
- Fresh / Frozen Meat (PEM)
- Flowers and Plants / Cut Foliage (PEF)
- Fresh fruit and vegetables (PEP)
- Foodstuffs -Food for human or animal consumption (EAT)
- Hatching eggs (HEG)
- Vaccines, medical supplies and live human organs (LHO)

Different types of Air Services

Mainly 03 types of Air Services are there;

Express Service

□ For TOP URGENT / Time Sensitive Air Cargo

01 day service from Asia to Europe

Prime Service

2-3 days transit service from Asia to Europe

■ Deferred Service → <u>This Option is out for Perishable Cargo</u>

Slow transit carriers

□ 4-6 Days Service

Air Freight of Perishables– Questions to Ask

From and To (i.e. CMB to CDG or CMB to LHR)

Service / Transit – i.e. Express, Prime

□ Advanced booking for perishable cargo / with on-forward reservations

Shipment details

- \Box Exact Commodity / Cargo type \rightarrow Varying Air Freight rates
- □ Gross weight of each carton and the Total Gross Weight
- □ Dimensions of each package
- Total Number of Packages
- 24-hour Tel / Contact details for both shipper / consignee on the AWB
- Shipments must comply with all local, and international regulations
- Cargo may be inspected to ensure that it complies with Airlines packaging requirements

Packaging Requirements

- Appropriate and / or Mandatory labels on boxes
- Must indicate any temperature constraints if applicable
- Each piece must be labeled with the names / addresses / 24-hr contact details of the shipper / consignee
- Must be packaged to ensure safe transportation with ordinary care in handling
- Shipments will be <u>handled / stored</u> according to labelling on packages as per the reservation, which must be <u>consistent</u> with the Air Waybill.

Perishable Cargo Label (PERISHABLE)



KEEY DRY Label

KEEP AWAY FROM HEAT Label



- If it requires a special temperature
- KEEP COOL' or
- KEEP FROZEN' Labels

KEEP COOL AT +2° TO +5°C

COL





KEEP FROZEN AT -15° TO -18°C

FRZ

If it requires;
 'THIS WAY UP' Labels

This End Up Handle With Care



If your perishable cargo is fragile;
 'FRAGILE' Labels



- TIME & TEMPERATURE SENSITIVE' Labels
- MANDATORY in Healthcare Air cargo shipments
- □ +2 C to +8 C
- □ +2 C to +15 C
- □ +2 C to +25 C
- □ +15 C to +25 C
- □ Keep Frozen
- Do not Freeze



Watchpoints for Perishable Cargo on AWB

- Required information mentioned in 'Handling Information' section on AWB
- Note: If temperature requirement is not declared on the AWB, the shipment will be accepted and handled as <u>General Cargo</u>
- To help ensure appropriate handling, the following information should be reflected on the Air Waybill:
 - The exact nature or the closest description of the temperature sensitive cargo: e.g. mangos, strawberries, healthcare, biomedicals, general pharma, vaccines, insulin, lettuce, roses, chocolate etc.

Watchpoints for Perishable Cargo on AWB

 Required information must be written in 'Handling Information' section on AWB

| SHIPPER'S NAME AND ADDRESS | SHIPPER'S ACCOUNT NUMBER | | NOT NEGOTIABLE | | |
|---|--------------------------|-------------------------|--|--|--|
| • | | | (AIR CONSIGNMENT NOTE) | efl | |
| | | | | ir Waybill are originals and have the same validity. Simple-Logistics | |
| | | | SUBJECT TO THE CONDITIONS OF | erein are accepted in apparent good order and condition (except as noted) for cartage OF CONTRACT ON THE REVERSE HEREOF (also available at www.aircargo.ups.com). | |
| CONSIGNEE'S NAME AND ADDRESS CONSIGNEE'S ACCOUNT NUMBER | | | ALL GOODS MAY BE CARRIED BY ANY OTHER MEANS INCLUDING ROAD OR ANY OTHER CARRIER UNLES: SPECIFIC CONTRARY INSTRUCTIONS ARE GIVEN HEREON BY THE SHIPPER, AND SHPPER AGREES THAT THI SHPMENT MAY BE CARRIED VIA INTERNEDIATE STOPPING PLACES WHICH THE CARRIER DEEM, APPROPRIATE, THE SHIPPER'S ATTENTION IS DRAWN TO THE NOTICE CONCERNING CARRIER'S LIMITATION OF LIABILITY. Shipper may increase such limitation of liability by declaring a higher value for carriage and paying a supplemental charge. Received in good order and condition at | | |
| | | | Signature of Consignee or his agent | Place Date/Time | |
| ISSUING CARRIER'S AGENT NAME AND CIT | | | | DDRESS (OPTIONAL ACCOUNTING INFORMATION) | |
| GENT'S IATA CODE ACCOUNT NO. | | | _ | | |
| AIRPORT OF DEPARTURE (ADDRESS OF FI | RST CARRIER) AND REQU | ESTED ROUTING | - | | |
| ROUTING AND DESTINATION TO BY FIRST CARRIER | TO BY | TO BY | CURRENCY CODE WT/VAL | OTHER DECLARED VALUE FOR CARRIAGE DECLARED VALUE FOR CUSTOMS | |
| IO BI PINSI CANNER | | IO BY | Pro loca | FPD COLL 5 6 | |
| AIRPORT OF DESTINATION | FOR CARRIER L | ISE ONLY FLIGHT/DATE | AMOUNT OF INSURANCE | INSURANCE - If shipper requests insurance in accordance with conditions on reverse hereof, indicate amount to be insured in figures in box marked amount of insurance. | |
| HANDLING INFORMATION Plea | - | | °C to +8 °C | | |
| NO. OF GROSS Kg RATE CLAS | S CHARGEABLE | | ARGE | NATURE AND QUANTITY OF GOODS (INCL. DIMENSIONS OR VOLUME) | |

In Accordance with IATA PCR Manual

 The statements in IATA PCR (Perishable Cargo Regulations) Chapter 7.1 - Air Waybill should be applied;



Under no circumstances are air waybills to be completed with unreasonable instructions or specific temperature conditions. Entries such as "<u>Keep Under Refrigeration at all Times</u>" and "<u>Maintain at below 5 C</u>" are NOT acceptable, unless agreed to by the airline

Perishable Cargo – Loading Requirements

- Shall be accepted only if properly packed in order to avoid damage and/or contamination to other loads, ULDs or compartments
- Perishable cargo, refrigerated with wet ice or containing fluids which could leak (e.g. meat, fish or other sea food) shall be treated as "Wet Cargo" –

□ <u>Some airlines have prohibited usage of Wet Ice</u>

Perishable cargo, refrigerated with DRY ICE shall be handled according to the respective DG regulations.

Usage of Refrigerants

- Dry Ice
 for frozen items
- Gel Coolants

□ refrigerating products between +0 C to +15 C



Usage of Dry Ice

- Dry ice is Frozen Carbon Dioxide (Carbon Dioxide Solid)
- A block of dry ice has a surface temperature -78.5 C
- It's called 'dry ice' because it doesn't melt into a wet liquid
- Dry ice sublimates, which means it goes from its solid form directly to its gaseous form
- The super-cold temperature and the sublimation feature

Dry Ice – Regulations for usage

- The biggest drawback to using dry ice is the level of regulations that govern its use → Dry Ice = Dangerous Goods
- Dry Ice IMO Class 9 / UN 1845
- The potential hazards of dry ice during transportation
 a explosion,
 - □ suffocation
 - contact hazards
- Risks can be addressed with proper planning and preparation

Packaging Perishable Shipments With Dry Ice





Packaging Frozen Seafood Shipments With Dry Ice



Usage of Dry Ice - Regulations

- For loads of 100 kg meat no more than 2 Kg dry ice shall be used for cooling
- For larger quantities of meat the quantity of dry ice shall be increased in proportion



Usage of Dry Ice - Regulations

- Labeling: the outer most container must be labeled with a hazard class 9 label, UN 1845, and total weight of dry ice in kilograms
- Name/Address/contact details of the <u>Shipper</u> and <u>Consignee</u> must be mentioned
- The label should be affixed to a vertical side of the box (not the top or bottom)



Usage of Dry Ice - Regulations



Usage of Gel Coolants

- Gel coolants are preferable to wet ice
- Gel Coolants contains non-toxic substances
- Freeze the Gel Coolants before packaging
- Precool the insulated container if possible



Thermal Blankets / White Covers

- Thermal blankets to protect sensitive cargo from extreme temperature variations
- Check with the Airlines for this service! (at an extra cost)





Active Temperature Controlled ULDs / Containers – for Health Care cargo

- Active temperature controlled containers (ULDs)
- Electrical heating and compressor cooling system
- Rechargeable batteries that can be charged at standard AC-power connection points
- Enhanced air circulation system inside the container

Active Temperature Controlled Containers – for Pharmaceuticals



Further Options in Air Transportation

- Prioritized ground handling
- Cool dollies used for tarmac transportation
 - to transport temperature sensitive units from Ramp to Cool area and vice versa.
 - As a temporarily storage unit at ramp for quick transfer cargo (connecting onward flight in 1-3hrs time)
- Temperature controlled handling and storage

Perishable Cargo – Cargo Cut-offs

| | Commodity Type | Cut Off Time |
|----|-------------------------------------|----------------|
| 1. | General cargo | 07 Hours - STD |
| 2. | Perishable / Fruits / Vegetables | 05 Hours - STD |
| 3. | Tuna fish / Live fish / Edible fish | 04 Hours - STD |
| 4. | Live human organs (LHO) | 02 Hours - STD |



Thank you

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