



Shipping Your Perishables

Cool room facilities

Temperature control is the single most important factor in guaranteeing the fresh arrival of your perishable goods. Most cargo stations provide cool room facilities. When making your reservation, the Cargo Agent will tell you if the destination airport is equipped. However, cool room facilities are not guaranteed. Shipments must be packaged with sufficient insulation and refrigerants to withstand up to 48 hours transit time, and varying weather and temperature changes.

Refrigerants

Dry ice

When dry ice is used as a refrigerant for frozen shipments, the outside of the carton must have a Class 9 Dangerous Goods label 11(ACF392T) affixed to it.

Notes: Dry ice is extremely cold (-109°F/-78°C). Do not taste or touch anything packaged in dry ice. If you must handle goods packaged in dry ice, always wear gloves. Do not store dry ice in stoppered bottles or closed containers, as the CO₂ must be permitted to vent.

Since dry ice falls under Dangerous Goods for air transport, all IATA regulations concerning its transport must be respected. Advance arrangements are required. Please call your representative for more details.

Ice

When ice is used as a refrigerant, the carton must be wax-saturated, wax-coated, or treated by other water-resistant processes to ensure containment of fluids.

Marking and labeling

- At least two outside vertical walls of each container should be marked as "PERISHABLE GOODS" and indicate the specific type of cargo being transported.
- Arrows, such as the ISO standard, or "THIS SIDE UP" markings should be used to indicate the upright position.

Reserving air transport

Reservations should be made as far in advance as possible. When you contact your local agent to reserve, please provide the following information:

- Date you plan to forward shipment
- Number of pieces and gross weight of shipment
- Type of product
- Destination