CASE STUDY: INVESTIGATING THE CAUSES OF TEMPERATURE BREAKS IN SOUTH AFRICAN SUMMER FRUIT EXPORT COLD CHAINS

Leila L. Goedhals-Gerber
Laura M. Haasbroek
Esbeth van Dyk
Malcolm Dodd

Abstract

This study investigated the causes and extent of temperature breaks in the South African summer fruit export cold chain from the pack house to the vessel. Numerous causes of temperature breaks throughout the cold chain were found, resulting in many opportunities to improve the management of the cold chain. The most significant breaks occurred at the cold stores during the loading of the pallets of fruit into the containers. The severity of these breaks was much more serious than was anticipated and could significantly impact the shelf life of the fruit. A good cold chain practice guide was compiled, which contains the recommendations from the study. The aim of the guide is to supply the fruit industry with easy-to-follow practices which will assist them in minimizing these cold chain breaks.