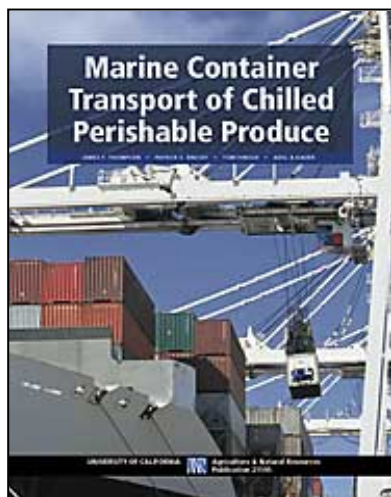


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#21595 “Marine Container Transport of Chilled Perishable Products”

**\$18.00**



**Authors:** James F. Thompson, Patrick E. Brecht, Tom Hinsch, and Adel A. Kader, 2000 – 32 pages

**Description:** An indispensable guide for shippers, transport company personnel, inspectors, surveyors, insurers and receiving company employees. Inside you’ll find comprehensive information on how to select the proper boxes for shipment, how to plan a load, the correct temperature for loading, how to keep containers under optimum operating conditions, and how to monitor and record temperature during transit.

Also included is a container loading checklist, an appendix on troubleshooting produce problems during transport illustrated with 46 color photographs, a table of recommended storage temperature and relative humidity with observations on ethylene production and sensitivity and beneficial controlled atmosphere (CA) conditions for long-term storage of fresh fruits and vegetables. This revised version includes two 22” X 34” color posters, one in English and one in Spanish, that summarize the major steps for successful loading.

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