

SMARTcool

(Cold Treatment)

SMARTemp

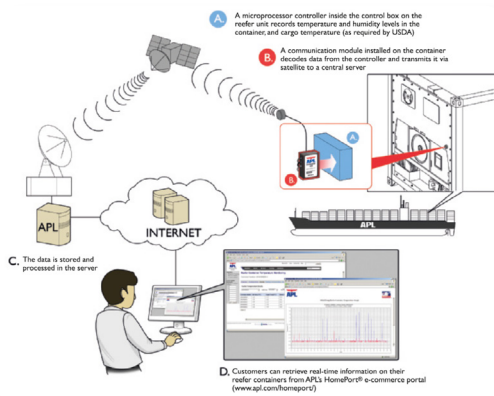
(GPS Tracking)



Grapefruits are non-climacteric fruits and highly prone to chilling injury, thus challenging to handle especially if they are required to meet stringent SMARTcool's Cold Treatment (CT) protocol; a phytosanitary requirement for Japan. They are picked on sugar content, have limited ripening effects and produce low ethylene after harvest. Hence, their sugar content, color and flavor remains the same throughout storage.

Trust APL, the citrus industry's largest CT shipper, to find a solution: using **SMARTemp**, our ocean shipping's first real-time temperature tracking product.

- Dedicated reefer desk (customer service, operations and sales) for global CT exports
- Individual container temperature tracked and reviewed
- Control tower centred in Singapore, for better visibility and focus
- High success rate of CT shipments



By transporting grapefruits in SMARTemp containers, APL was not only able to ensure that grapefruits reached the 2.2 °C (or below) pulp temperatures that Japan's CT protocol requires, we were able to successfully keep them there for 24 days straight. Just as important, we were able to constantly monitor the grapefruits' temperature throughout the journey and know that we would receive instant alerts any time a critical temperature variation occurred.

We became the first carrier to complete a damage-free CT shipment of grapefruits using SMARTcool and SMARTemp, from Mexico to Japan. APL also ships CT citrus fruits from Australia to Bangkok, China, Thailand, Korea and Japan as well as from Peru to United States.