

SMARTcool

(Cold Treatment)



Kiwifruits are climacteric fruits that tend to ripen rapidly during transit and storage, and continue to ripen post-harvest, thus making them a challenge to ship. They are picked on size and will continue to ripen after harvest, hence causing their sugar content, color and flavor to change. Climacteric fruits have a large increase in the production of heat, ethylene and carbon dioxide (CO₂) during the ripening process.

SMARTcool, APL's cold treatment (CT) solution – a special postharvest handling process – kept kiwifruits fresh and helped shippers to meet stringent import protocols at United States West Coast ports. **SMARTcool** is an environmentally-safe alternative to fumigating in order to eradicate pests.

The key factors to successful shipment using **SMARTcool**:

- Dedicated reefer desk (customer service, operations and sales) for global CT exports
- Individual container temperature tracked and reviewed
- Control tower centred in Singapore for **SMARTcool** CT from/to Asia and in Panama for **SMARTcool** CT from/to Latin America, for better visibility and focus
- High success rate of cold treatment shipments
- Reduces ethylene contact as kiwifruits are extremely sensitive to ethylene
- Delays ripening and retains flesh firmness
- Assist shippers to benefit from this cold disinfestation technique with maximum reliability and success rates

APL has successfully used **SMARTcool** to transport kiwifruits from Italy to West Coast of United States.