SMARTcool, APL’s cold treatment (CT) solution – a special post-harvest handling process – kept lychees fresh and ensured the fruit passes toughest quarantine regulations. 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 cold treatment exports
- Individual container temperature tracked and reviewed
- Control tower centred in Singapore for SMARTcool cold treatment from/to Asia and in Panama for SMARTcool cold treatment from/to Latin America, for better visibility and focus
- High success rate of cold treatment shipments
- 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 ship lychees from Asia to the U.S. and Australia.