

Table III-1.—Recommended Protective Services for Perishable Foods During Transit — Continued

Product	Recommended Transit Temperature		Desired Relative Humidity	Highest Freezing Point		Top-ice and/or ¹ Package-ice OK
	°F	°C		°F	°C	
Fresh fruits and vegetables: — Continued			Percent			
Peas:						
(green, in pods)	32	0.0	95 - 98	30.9	-0.6	Yes
.....				(pods)		
.....				29.9	-1.2	
.....				(shelled)		
Peppers (sweet)	45 - 55	7.2 - 12.8	90 - 95	30.7	-0.7	No
Pineapples:						
Mature-green	50 - 55	10.0 - 13.0	85 - 90	30.0	-1.1	No
Ripe Fruit	45	7.2	85 - 90	30.0	-1.1	No
Plums and Fresh						
Prunes	32	0.0	90 - 95	30.5	-0.8	No
Potatoes:						
Early crop for						
table	50 - 60	10.0 - 15.6	90	30.9	-0.6	No
Early crop for						
chipping	65 - 70	18.3 - 21.1	90	30.9	-0.6	No
Late crop for						
table	40 - 50	4.4 - 10.0	90	30.9	-0.6	No
Late crop for						
chipping	50 - 60	10.0 - 15.6	90	30.9	-0.6	No
Radishes	32	0.0	95 - 100	30.7	-0.7	Yes
Raspberries	32	0.0	90 - 95	30.0	-1.1	No
.....				(black)		
.....				30.9	-0.6	
.....				(red)		
Rhubarb	32	0.0	95 - 100	30.3	-0.9	No
Romaine	32	0.0	95	31.7	-0.2	Yes
Salad mixes	33	0.6	90 - 95	(varies)		No
Spinach	32	0.0	95 - 100	31.5	-0.3	Yes
Squash and Pumpkins:						
Winter	50 - 55	10.0 - 12.8	50 - 70	30.5	-0.8	No
Summer	41 - 50	5.0 - 10.0	95	31.1	-0.5	No
Strawberries	32	0.0	90 - 95	30.6	-0.8	No
Sweet potatoes	55 - 60	12.8 - 15.6	85 - 90	29.7	-1.3	No
Tangerines	40	4.4	90 - 95	30.1	-1.1	No

Table III-1.—Recommended Protective Services for Perishable Foods During Transit — Continued

Product	Recommended Transit Temperature		Desired Relative Humidity	Highest Freezing Point		Top-ice and/or ¹ Package-ice OK
	°F	°C	Percent	°F	°C	
Fresh fruits and vegetables: — Continued						
Tomatoes:						
Mature-green	55 - 70	12.8 - 21.1	90 - 95	31.0	-0.6	No
Pink	46 - 50	7.2 - 10.0	90 - 95	31.1	-0.5	No
Watermelons	50 - 60	10.0 - 15.6	90	31.3	-0.4	No
Canned Foods ⁴	—	—	—	—	—	—
Dairy Products:						
Butter:						
Fresh	39	3.9	75 - 85			No
Frozen	-10	-23.3				No
Margarine	35	1.7	60 - 70			No
Milk (whole)	32 - 34	0.0 - 1.1	—————	31.0	-0.6	No
Cheese ⁵	34 - 40	1.0 - 4.0	65 - 70			No
Ice Cream	-20 - -15	-29 - -26	—————	21.0	-6.0	No
Fresh and Cured Meat and Seafood ⁶						
Frozen Foods ⁷						
Poultry and Eggs:						
Fresh	26 - 34	-3.0 - 1.1	90 - 95	27.0	-2.8	Yes
Hard, chilled	0 - 26	-18 - -3	90 - 95	27.0	-2.8	No
Eggs	40 - 45	4.4 - 7.2	80 - 85	28.0	-2.2	No

¹ Make sure products are packed in moisture resistant containers before applying top- or package-ice.
² Florida and Texas oranges shipped from cold storage or those that will be in transit for more than 5 days should be held at 32–34°F (0.0° to 1.1°C). Arizona and California oranges should be shipped at 38° to 48°F.
³ Early Bartlett pears that are ripened in transit should be shipped at 55–60°F.
⁴ See text page 57 and table 4.
⁵ See text page 60 and table 5.
⁶ See text page 62 and table 6.
⁷ All frozen foods should be shipped at 0°F (-18°C) or below.

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The Refrigeration Research Foundation, *Commodity Storage Manual*, International Association of Refrigerated Warehouses, Bethesda, MD.

Transfresh, *Fresh Produce Mixer & Loading Guide*, Transfresh Corp., Salinas, CA, 1988.

Other Resources

Contact the Refrigerated Transportation Library, Department of Pomology, Wickson Hall, University of California, Davis, CA 95616, for a catalog of videos, slide sets, and printed material that may be either purchased or obtained free. The items in the catalog are of interest to those involved in the transportation of perishable foods. It comprises the library of the Refrigerated Transportation Foundation and other resources available from the University of California, Davis, Cooperative Extension and the U.S. Department of Agriculture.