



# Perishable Product Transportation Seminar

Crowne Plaza, London – King's Cross

20<sup>th</sup> & 21<sup>st</sup> March 2019

One of the keys to being successful in any job is to have a good understanding of the product and market situation you are dealing with. For people involved in the perishable industry, the knowledge requirements include a wide range of disciplines, from specific product knowledge to storage and handling conditions, packaging, transport, preservation technology, temperature control, etc.

This seminar will give participants a good all-round knowledge of a variety of perishable products most commonly transported internationally today, as well as an understanding of how handling, packaging, storage and transport conditions interact, and what effect practical handling scenarios will have on the ultimate quality of the product.

This knowledge will be related to claims scenarios as well as claims prevention, enabling the participants to not only analyse the various root causes of perishable claims, but also to pinpoint potential areas where improvements could help avoiding similar claims in the future. We will also look at developments in temperature management, controlled and modified atmosphere conditions, monitoring and how to interpret historical temperature data, both with regards to dataloggers and records from portable recording devices.

## Specific topics covered include:

- Product Characteristics for fruit, vegetables, meat, fish etc.
- Quality factors and basic microbiology
- Refrigeration and general preservation technology
- Refrigerated transport operation
- Packaging and stowage requirements
- Claims prevention and claims handling
- Trends and research affecting the future development of perishable product transportation
- Workshop case studies

## Who should attend:

Persons who are dealing with international transport of perishables in their roles, where a good general understanding of all aspects involved is essential, as e.g.:

- Insurance Companies, P&I Clubs, Brokers and Underwriters (claims handlers, risk managers, claims prevention teams)
- Carriers of perishables by refrigerated containers, vessels, trailers and airfreight (operational-, sales- and customer service staff, claims handlers)
- Importers and exporters of perishable products (sales staff, buyers, logistics coordinators, quality controllers, claims handlers)



**Attending this seminar will enable the participants to**

- Understand the basic physical and biological characteristics of various perishable product groups
- Determine potential risks and threats to product quality and shelf life, and decide on appropriate claims preventive measures where required
- Evaluate the suitability of handling and packaging for a given storage and transport scenario
- Explain refrigeration and controlled atmosphere technology as applied in transport and storage, and its importance to different product types
- Evaluate survey reports and supporting documents/temperature records in detail

This seminar is an exclusive event limited to max. 16 participants, to ensure the maximum benefit and value for everyone attending. Places will be allocated on a first come – first serve basis. **Please use the attached registration form to book your place.**

**Accommodation**

For those who wish to book accommodation at the Crowne Plaza London – King's Cross Hotel, we have obtained a delegate offer of GBP 195.00 per night (19<sup>th</sup> to 21<sup>st</sup> March 2019) for one standard room incl. breakfast and VAT. Bookings can be made via telephone to In-House Reservations on +44 (0)207 833 3900, or email to [reservations@cplondon.co.uk](mailto:reservations@cplondon.co.uk), quoting "**Jensen Associates Seminar, Block Code PKU/2119647**".



# SEMINAR PROGRAMME

## ● DAY 1, Wednesday 20<sup>th</sup> March 2019:

- |       |  |
|-------|--|
| 09:00 | Introduction   |
| 09:15 | Perishable Product Characteristics   |
| 10:15 | Processing and Post-harvest handling   |
| 11:00 | Coffee break   |
| 11:15 | Packaging and preparation of frozen and chilled products   |
| 12:30 | Buffet lunch   |
| 13:30 | Reefer Technology, operation and developments  |
| 14:30 | Cold Chain Management: Innovative technology for On-Demand Visibility<br>Guest Speaker: Ms. Mieke Claessens, Sales Support Coordinator at DeltaTRAK Europe, Antwerp, Belgium |
| 15:30 | Coffee break   |
| 15:45 | Stowage and Handling in transit  |
| 16:30 | The Banana Trade – Operational challenges to maintaining quality<br>Guest speaker: Dr Anna Snowdon, Forensic Post-Harvest Biologist at Wolfson College, Cambridge, UK        |
| 17:30 | End of day 1   |



● **DAY 2, Thursday 21<sup>st</sup> March 2019:**

- 09:00 Effects of hotstuffing and pre-cooling
- 10:00 Temperature monitoring and dataloggers: How to read and interpret historical data
- 11:00 Coffee break
- 11:15 Workshop 1: Evaluation of chilled product claims case
- 12:00 Presentation by workshop groups
- 12:30 Buffet lunch
- 13:30 Legal Issues arising in the carriage of temperature controlled goods  
Guest Speaker: Mr. Christopher Pratts, Partner at Clyde & Co LLP, London, UK
- 14:30 Coffee break
- 14:45 Work Shop 2: Evaluation of frozen product claims case
- 15:45 Presentation by workshop groups
- 16:15 Knowledge assessment and evaluation
- 17:00 End of seminar