

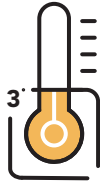
Temperature Management



Keeping produce cool maintains quality and reduces risks to consumers.



Food temperature risks



Keep processed produce between 0 and 5 degrees

Minimally processed products (e.g. salads) must be kept between 0 and 5°C to avoid food safety risks.

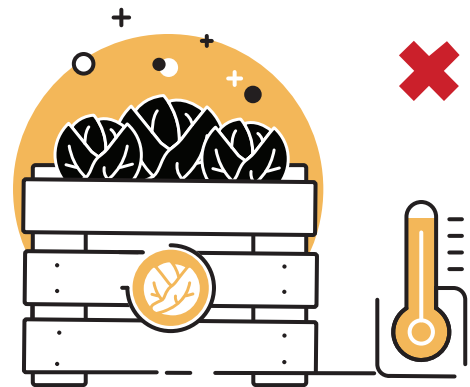
The food safety risk for whole produce is lower, but temperature abuses affect produce quality and increase waste. Reduce produce temperature as soon as possible after harvest.

Produce such as leafy greens and berries last longer if kept between 0 and 4°C. Others such as tomatoes and cucumbers perform better at a range of 7 to 10°C.

High temperature and shading

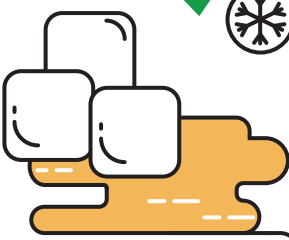
Trees can provide good shade but keep some distance between trees and buildings to avoid attracting pests.

Where possible, harvest early in the morning or at night when the produce temperature is lower. During the day, keep the harvested produce under shade (e.g. using a light-coloured canvas).



Don't leave harvested produce exposed to the sun

Water safety



Only use town water to make ice

Using cold water can be effective on many water-tolerant products. Remember that only town quality water (or similar water quality) can be used for produce cooling.

Bore water is often cooler than ambient temperature so it can help reduce produce temperature, provided it is safe.

If water is used in a tank or is recirculated, you need to add an antimicrobial chemical (sanitiser) to the water. Ensure chemical levels are monitored and adjusted as required.

Ice can be applied to water, or it can be used crushed or flaked when packing water-tolerant produce. Ice must be produced using town water (or similar quality).

Use well-insulated and well-ventilated transport vehicles. If you only have an open-air vehicle, load it so that air can pass through the load. Also, place a light-coloured canvas to shade the produce. Whenever you can, travel at night or early in the morning.