



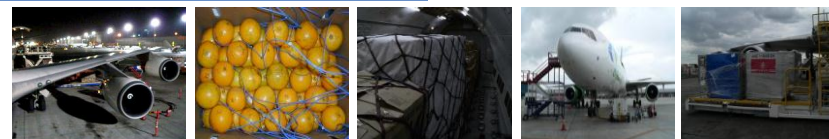
AIR TRANSPORT OF PERISHABLE PRODUCTS: A THERMAL ANALYSIS

William Pelletier
September 14th 2011

IULDUG – 24th Annual General Meeting - Miami

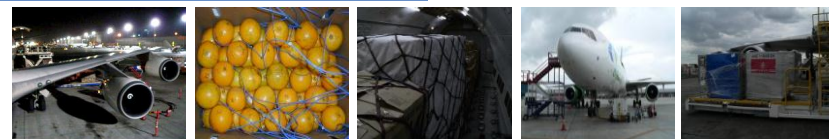
1 - INTRODUCTION

- Temperature is the most important factor in the postharvest life of horticultural products.
- Preserving the quality of fresh fruits and vegetables requires a proper cold chain from the field to the consumers' home.
- Transport operations are often responsible for breaks in the cold chain, particularly in the case of air shipments.



1 - INTRODUCTION

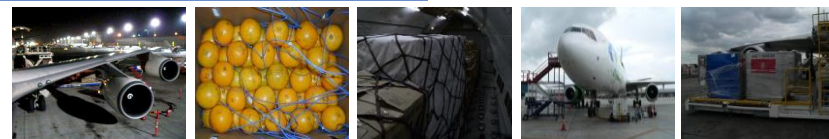
- Air transport plays a major role in the global food trade:
 - It provides a year-long supply of fresh produce
 - It allows the shipment of produce with short shelf-life
- Air transport of horticultural products:
 - Limited availability of temperature-controlled storage
 - Lack of knowledge
 - Variable conditions during ramp transfers and flights



1 - INTRODUCTION

Statement of the Problem:

- Studies focusing on temperature and air shipment of fresh fruit and vegetables are in limited number.
- Experimental data on in-flight conditions are particularly rare in the literature.
- Heat transfer in ULDs loaded with fresh produce has not been studied intensively.



2 - EXPERIMENTAL PROCEDURES

- Laboratory Tests

Single-Box Tests

Aircraft Container Tests

- Air Transport Tests



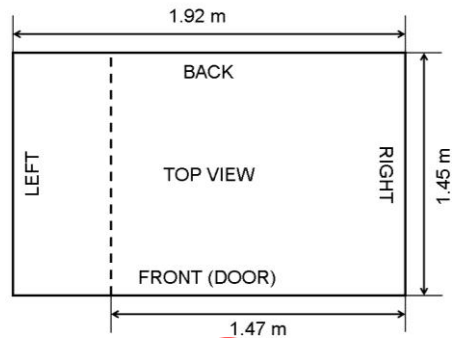
2 - EXPERIMENTAL PROCEDURES



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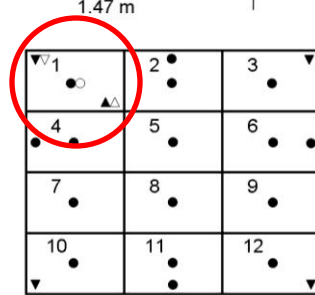


Pulp temperature
(located inside the load)
Surface temperature
(located outside the load)

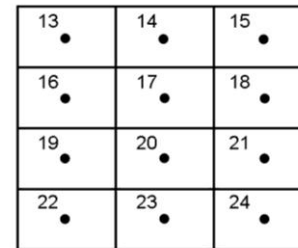
- ▲ Top of the box
- Center of the box
- ▼ Bottom of the box

Air temperature

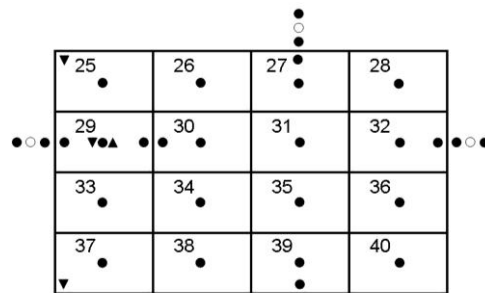
- △ Top of the box
- Center of the box
- ▽ Bottom of the box



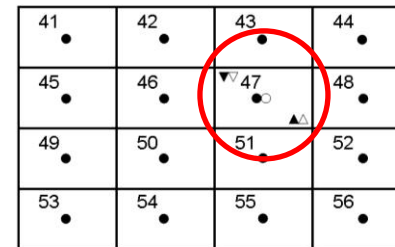
LAYER 1



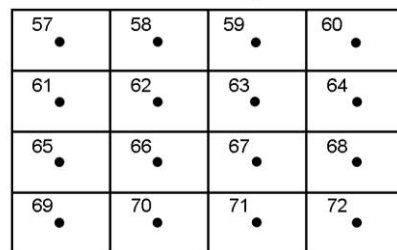
LAYER 2



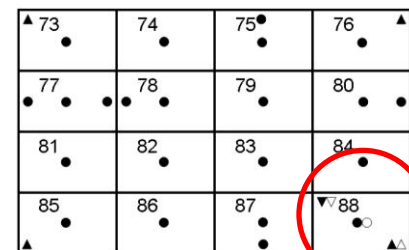
LAYER 3



LAYER 4



LAYER 5



LAYER 6

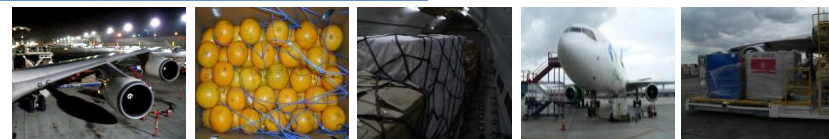
2 - EXPERIMENTAL PROCEDURES

Air Transport Tests

The objective was to gather in-flight pressure and temperature data in a fully loaded LD3 aircraft container.

Tests were conducted on six international flights.

Simulated products were used.



2 - EXPERIMENTAL PROCEDURES

Air Transport Tests

Simulated products in reusable plastic containers (RPCs)

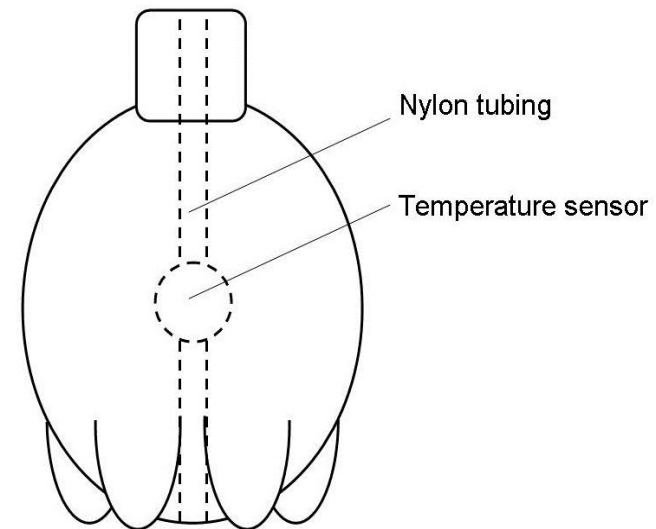
- 50 RPCs
- 72 bottles/RPC



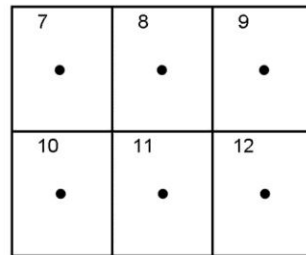
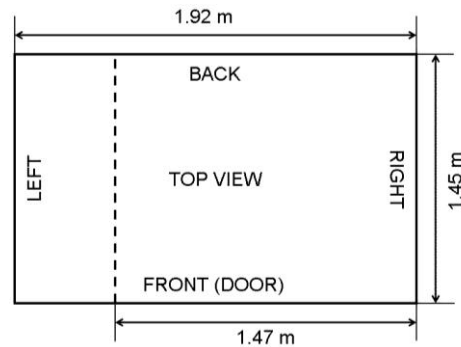
2 - EXPERIMENTAL PROCEDURES

Air Transport Tests

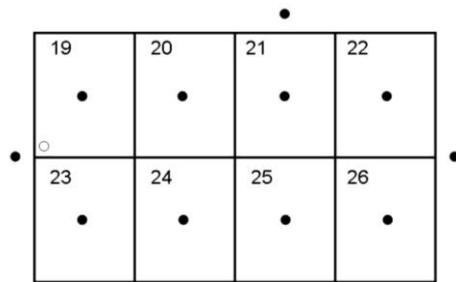
Instrumentation and temperature measurements



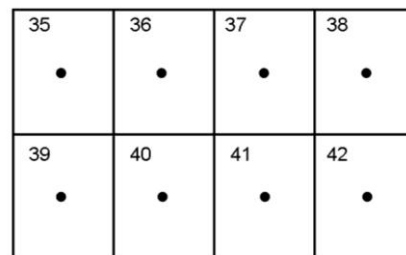
2 - EXPERIMENTAL PROCEDURES



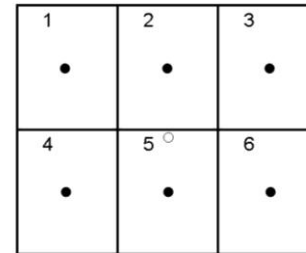
LAYER 2



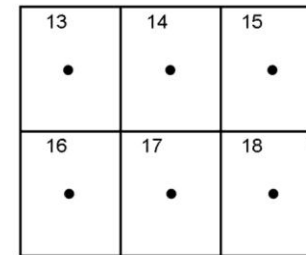
LAYER 4



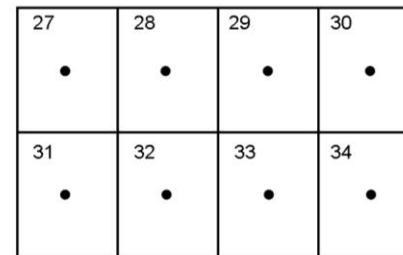
LAYER 6



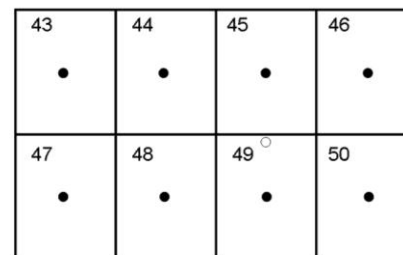
LAYER 1



LAYER 3



LAYER 5

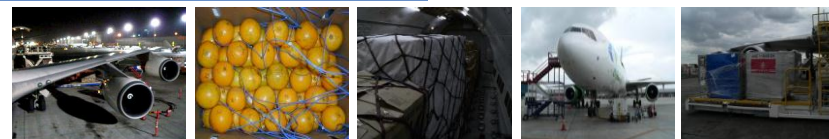


LAYER 7

2 - EXPERIMENTAL PROCEDURES

Air Transport Tests

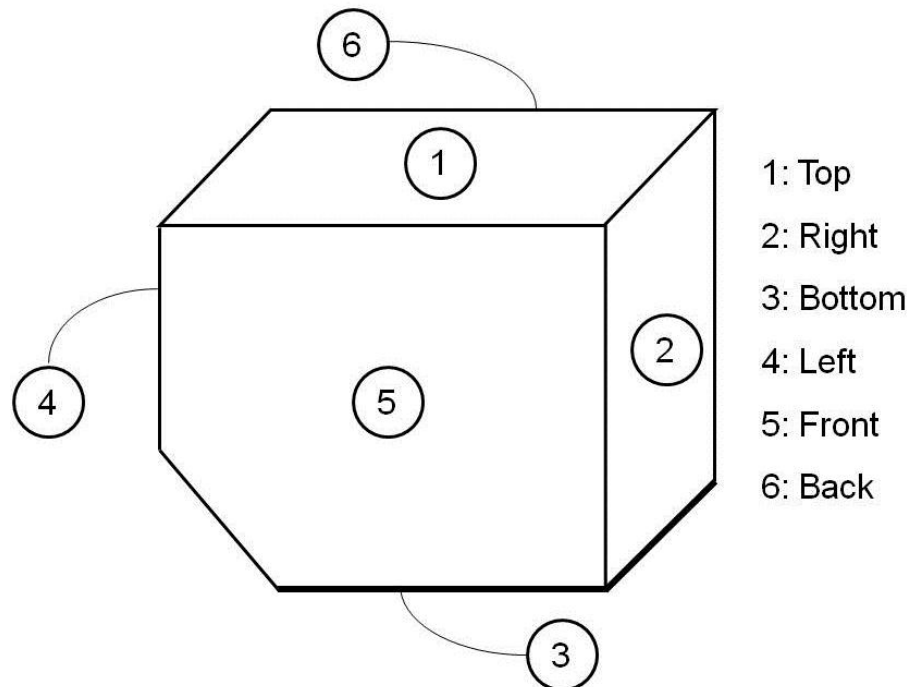
Flight	Date	Departure	Arrival	Duration	Aircraft	Position
JFK-GOT-DXB	04-29	11:00	<i>11:00</i>	16:00	B747-400F	44R
DXB-NBO	05-03	10:05	14:15	5:10	A330-200	41L
NBO-DXB	05-04	23:00	<i>5:00</i>	5:00	A310-300F	11L
DXB-NBO	05-06	10:05	14:15	5:10	A330-200	32R
NBO-DXB	05-07	17:15	23:15	5:00	A330-200	14L
DXB-GOT-JFK	05-12	23:00	<i>8:00</i>	17:00	B747-400F	43L



3 - RESULTS OF LABORATORY TESTS

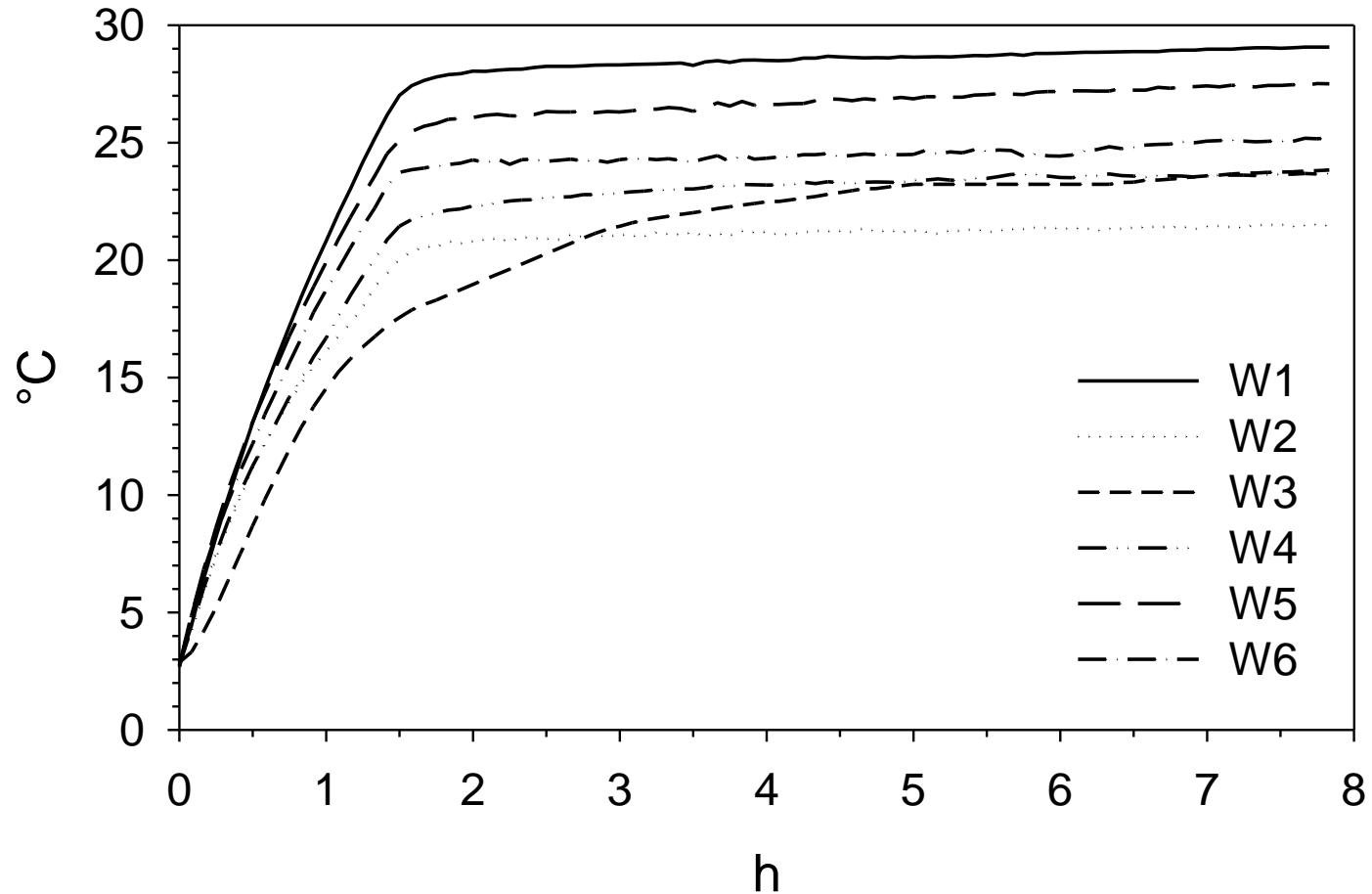
3.1 Aircraft Container Tests

- Wall temperatures
- Average temperatures of the layers of boxes
- Temperatures of fruit located near the surface of the load



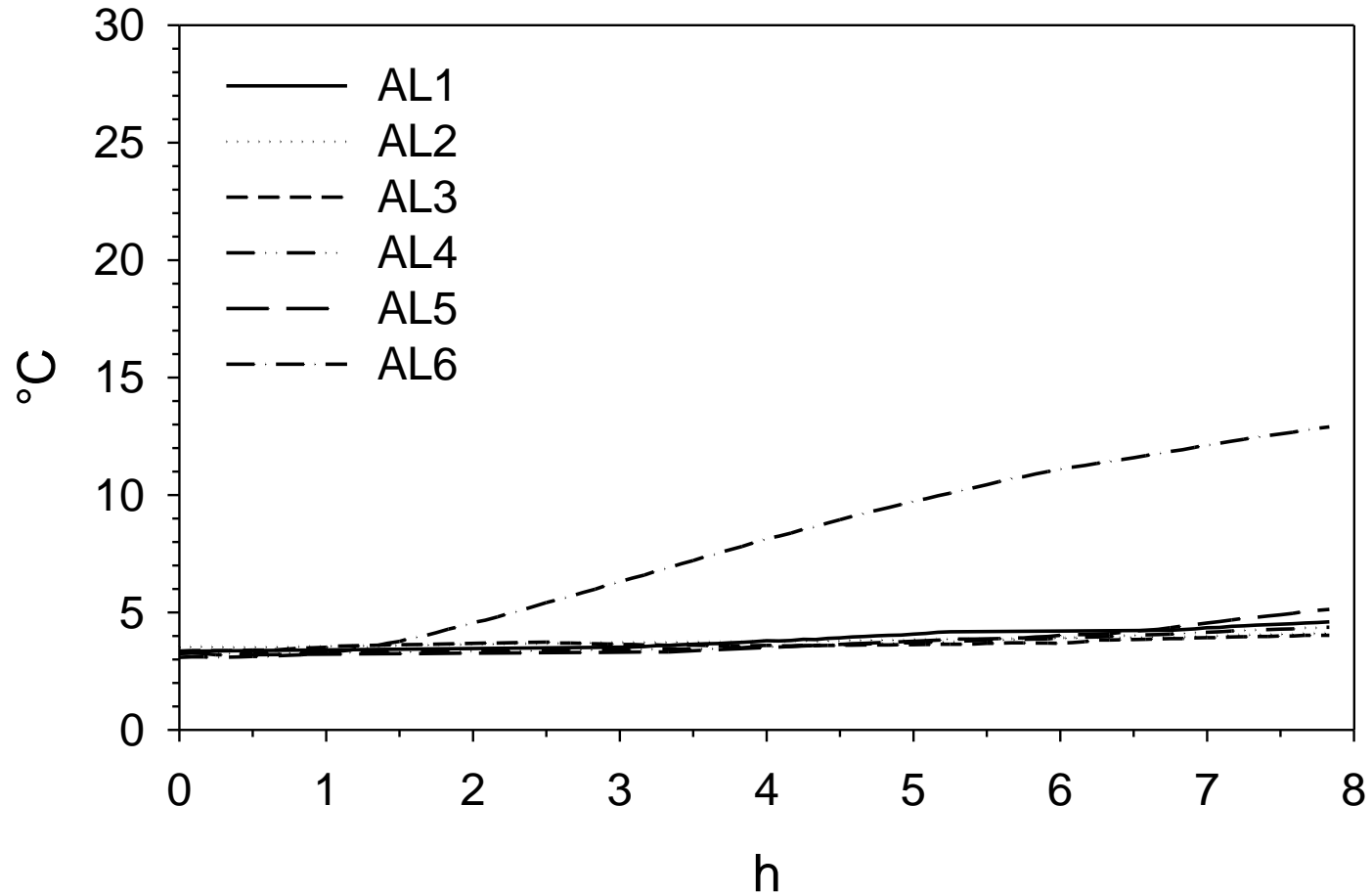
3 - RESULTS OF LABORATORY TESTS

3.1 Aircraft Container Tests

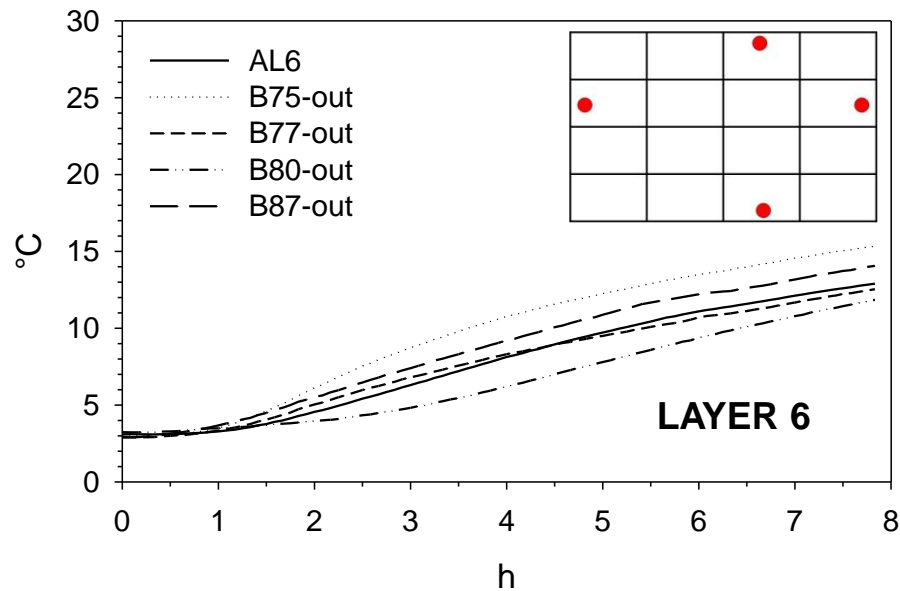
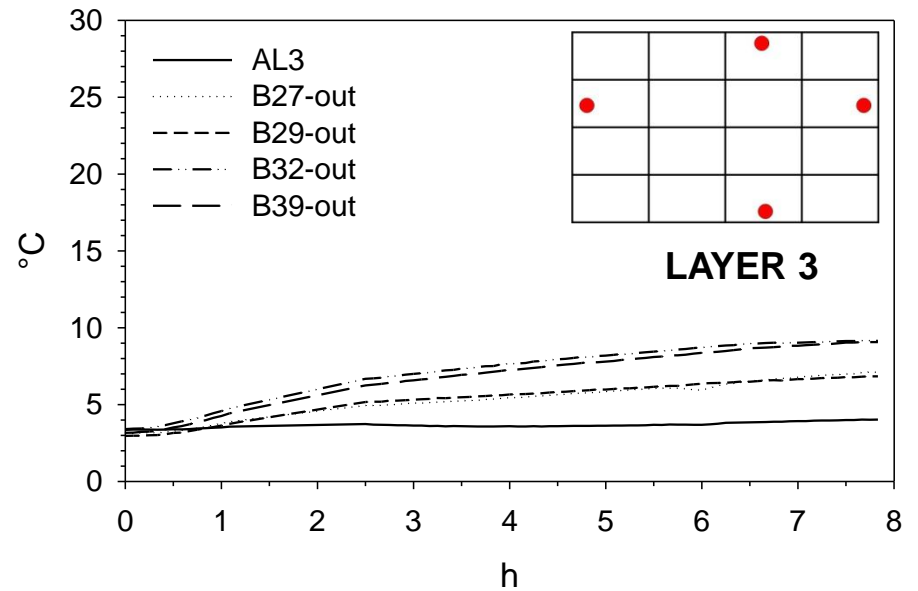
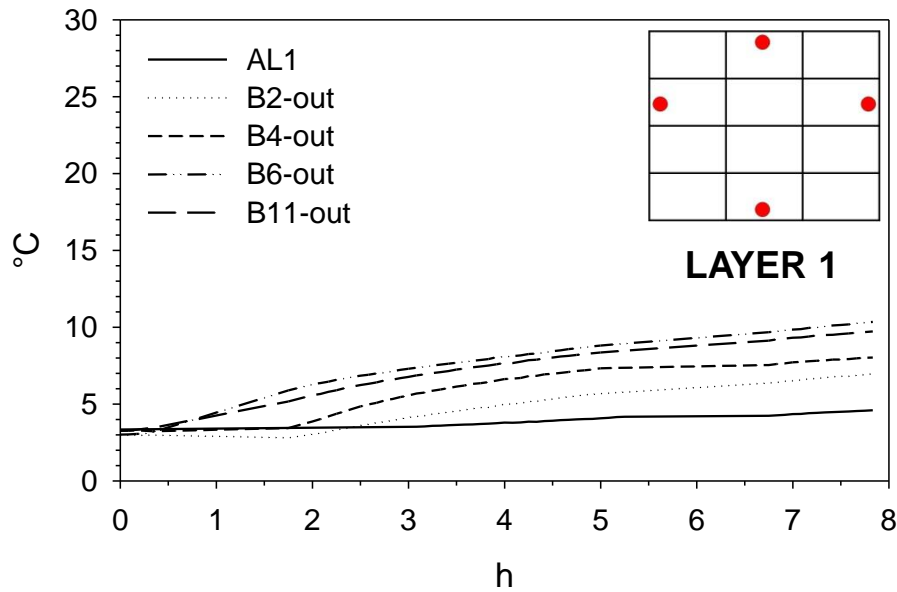


3 - RESULTS OF LABORATORY TESTS

3.1 Aircraft Container Tests



3 - RESULTS OF LABORATORY TESTS

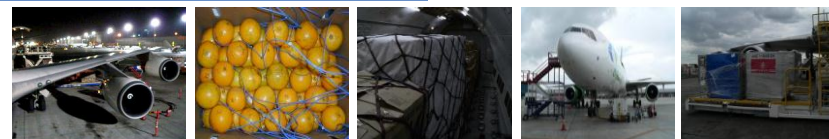


3 - RESULTS OF LABORATORY TESTS

3.1 Aircraft Container Tests

Conclusions

- With the exception of the top layer of boxes, the temperatures of the fruit located in the core of the load were not significantly affected.
- The fruit located in the peripheral region of the load, which accounted for 45.7% of all fruit, were affected.
- Except for the first layer, the temperature was vertically stratified within the load.



4 - RESULTS OF AIR TRANSPORT TESTS

There were six shipments completed through the following airports:

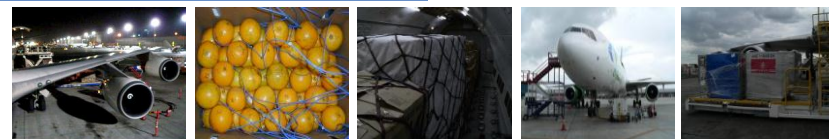
JFK: New York, U.S.A., John F. Kennedy International Airport

GOT: Landvetter, Sweden, Gothenburg-Landvetter Airport

DXB: Dubai, U.A.E., Dubai International Airport

NBO: Nairobi, Kenya, Jomo Kenyatta International Airport

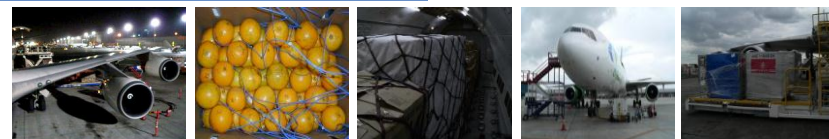
Results of flight from JFK-GOT-DXB and DXB-NBO are presented.



4 - RESULTS OF AIR TRANSPORT TESTS

- Each shipment was divided in 3 sections:
 - 1) Container is outside on the tarmac during the ramp transfer prior to departure.
 - 2) Container is onboard the aircraft.
 - 3) Container is outside on the tarmac during the ramp transfer after arrival.

- The average temperatures of the layers and the temperatures of the walls of the aircraft container are presented.

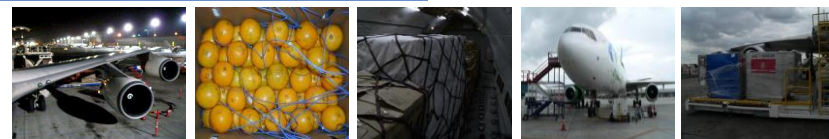


4 - RESULTS OF AIR TRANSPORT TESTS

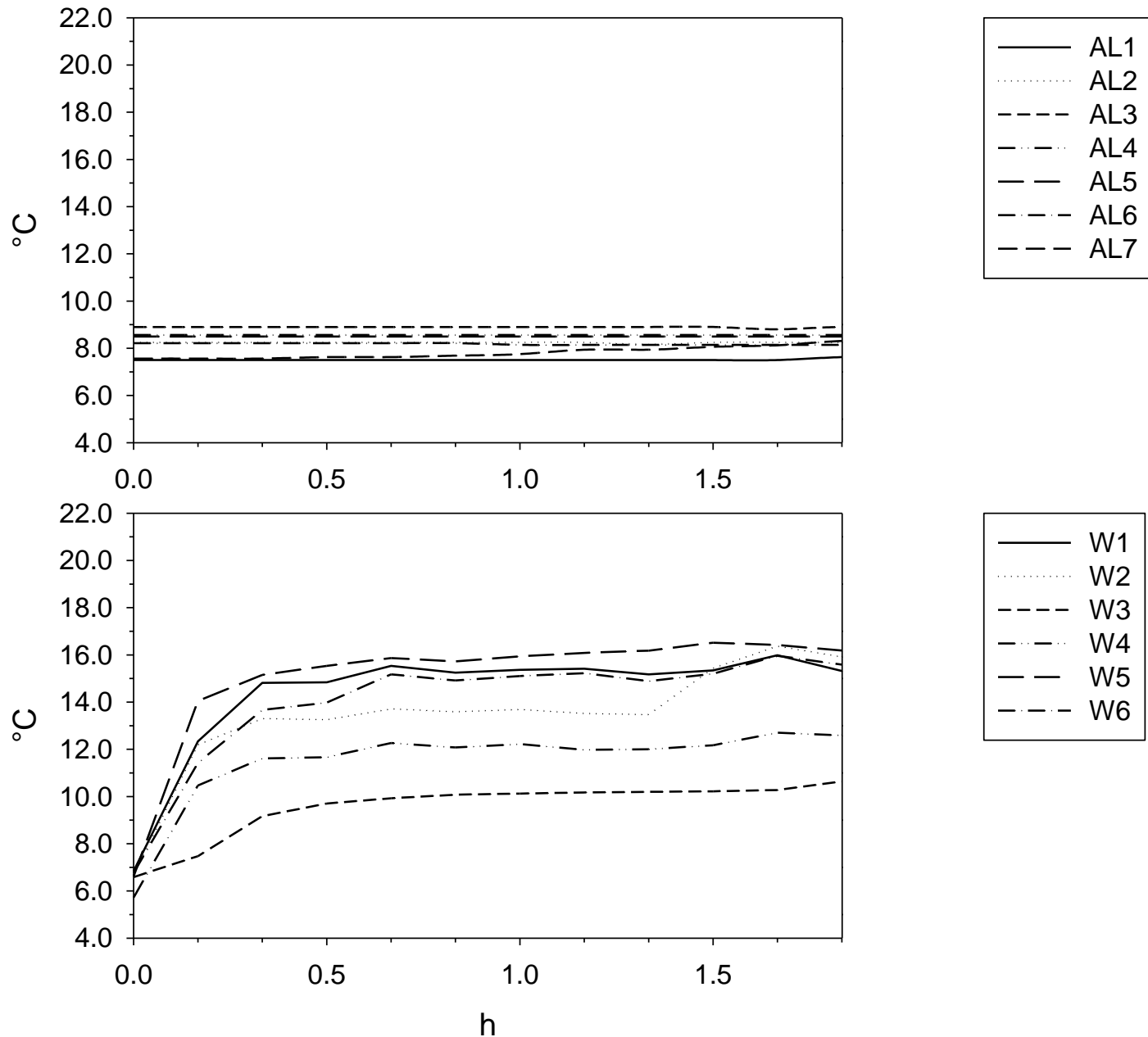
4.1 JFK-GOT-DXB

Ramp Transfer at JFK Airport

- Container was taken out of refrigerated storage at 10:10.
- Ramp transfer of 1 h 50 min
- Overcast conditions
- Ambient temperature varied between 14.4°C and 16.1°C.



4 - RESULTS OF AIR TRANSPORT TESTS

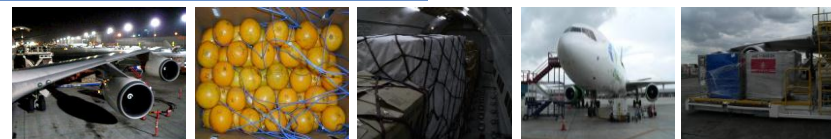


4 - RESULTS OF AIR TRANSPORT TESTS

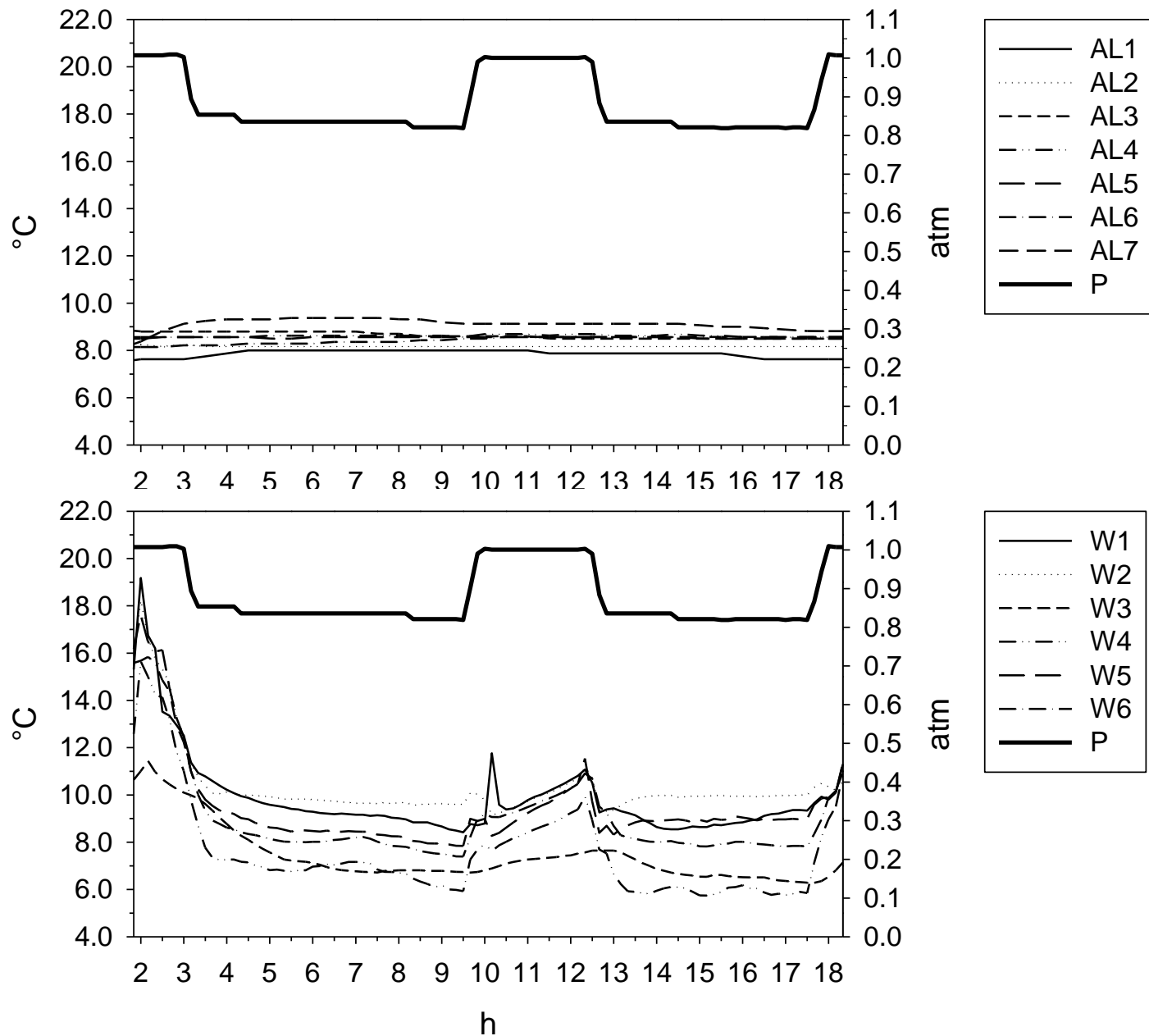
4.1 JFK-GOT-DXB

Onboard the Aircraft (B747-400F)

- The container was onboard for a period of 16 h 30 min.
- The temperature set-point of the cargo compartment was 10°C.
- Just prior to takeoff, the wall temperature of the container varied between 10.1°C and 12.5°C.



4 - RESULTS OF AIR TRANSPORT TESTS

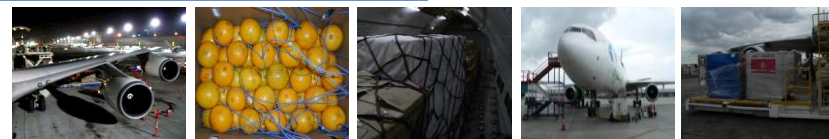


4 - RESULTS OF AIR TRANSPORT TESTS

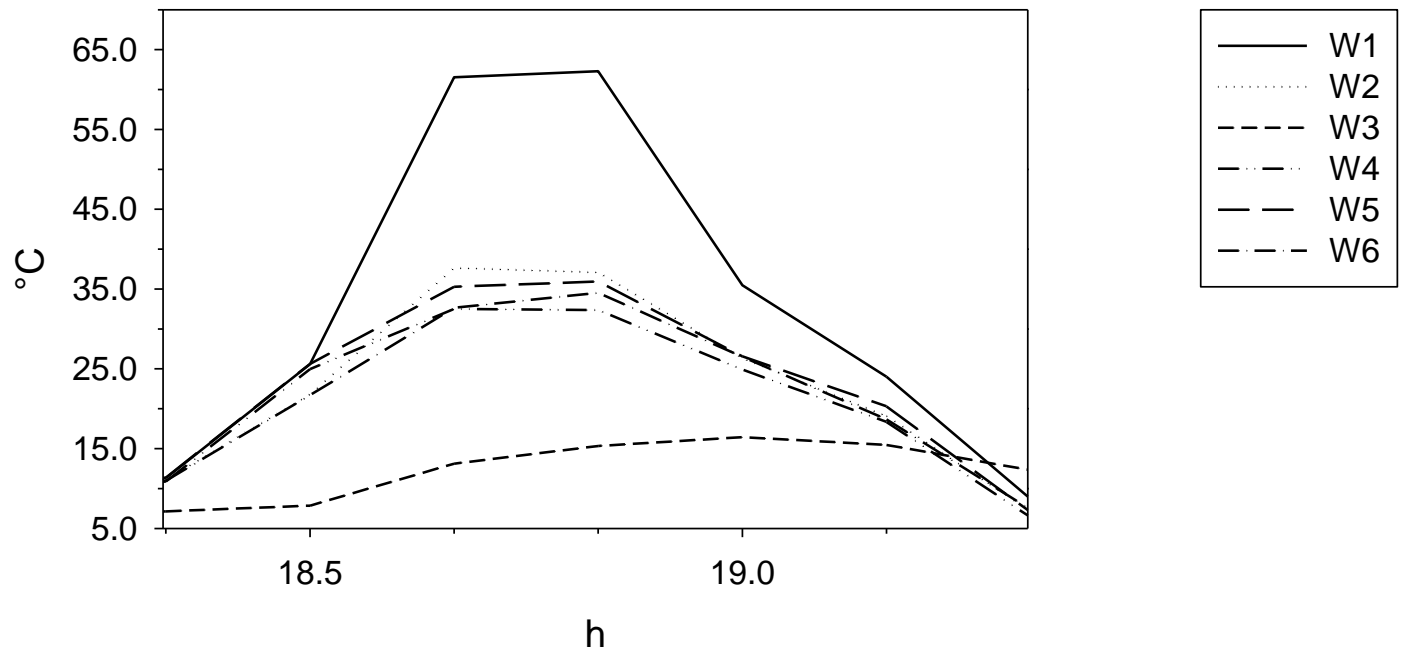
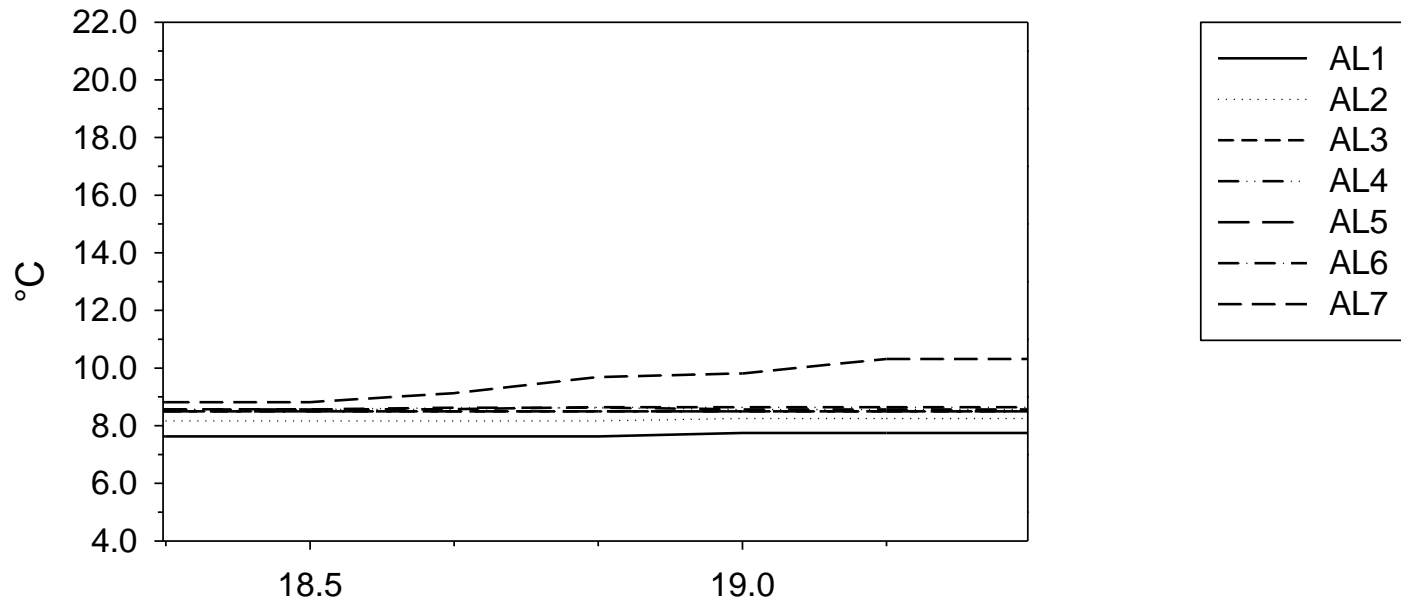
4.1 JFK-GOT-DXB

Ramp Transfer at DXB Airport

- Aircraft container was unloaded at 12:30, 20 min after arrival.
- At 12:00 the ambient air temperature was 34°C.
- The aircraft container remained on the tarmac for 1 h and it was exposed to solar radiation for a period of approximately 30 min.



4 - RESULTS OF AIR TRANSPORT TESTS

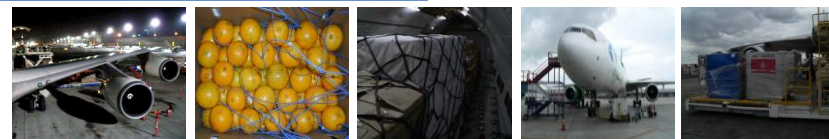


4 - RESULTS OF AIR TRANSPORT TESTS

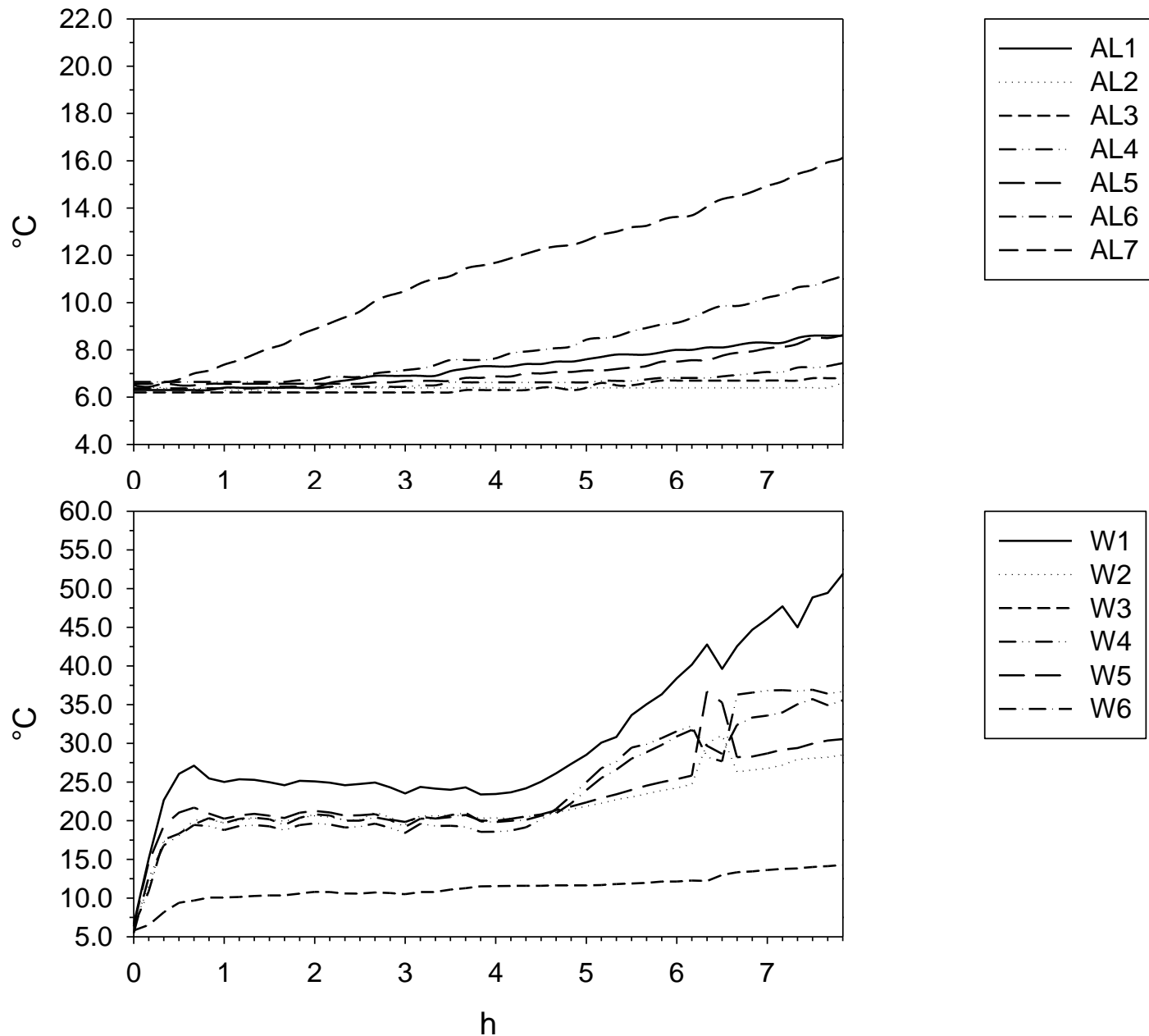
4.2 First Shipment DXB-NBO

Ramp Transfer at DXB Airport

- The flight was schedule to depart from DXB airport at 10:05 and land at NBO airport at 14:15.
- At 1:40, 8 h 25 min prior to departure, the container was taken out of the cold room.
- At 2:00, the ambient air temperature was 29°C with clear-sky conditions.



4 - RESULTS OF AIR TRANSPORT TESTS

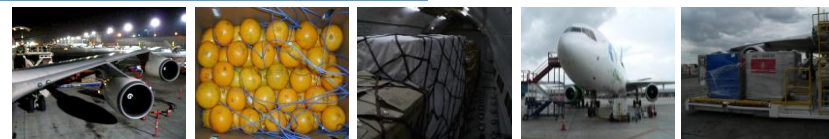


4 - RESULTS OF AIR TRANSPORT TESTS

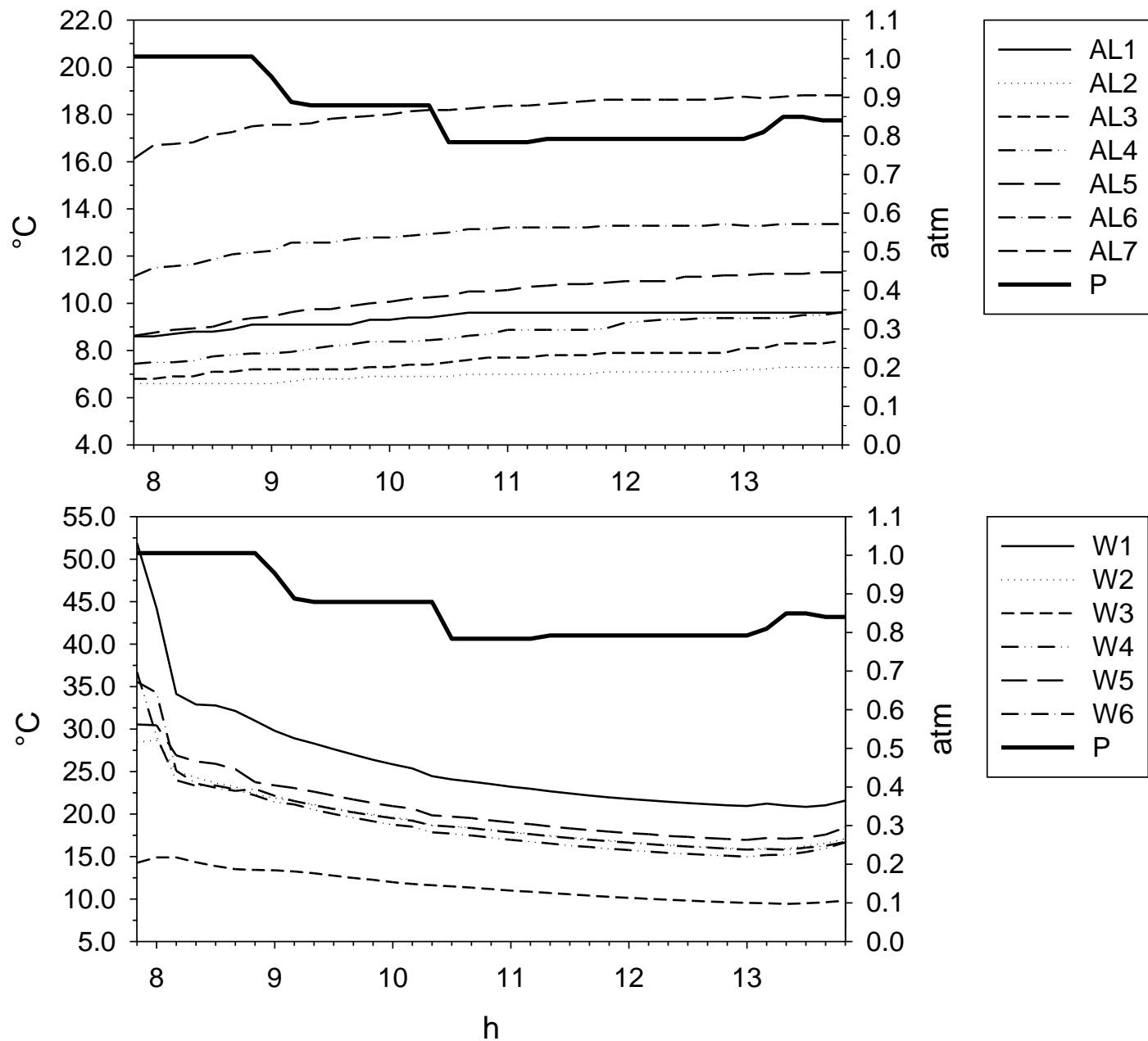
4.2 First Shipment DXB-NBO

Onboard the Aircraft (A330-200)

- The aircraft container was onboard for a period of 6 h.
- During the flight, the ambient temperature within the cargo hold of the passenger plane was maintained around 20°C.



4 - RESULTS OF AIR TRANSPORT TESTS

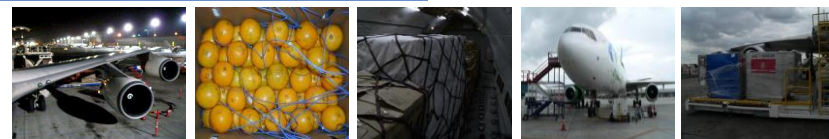


4 - RESULTS OF AIR TRANSPORT TESTS

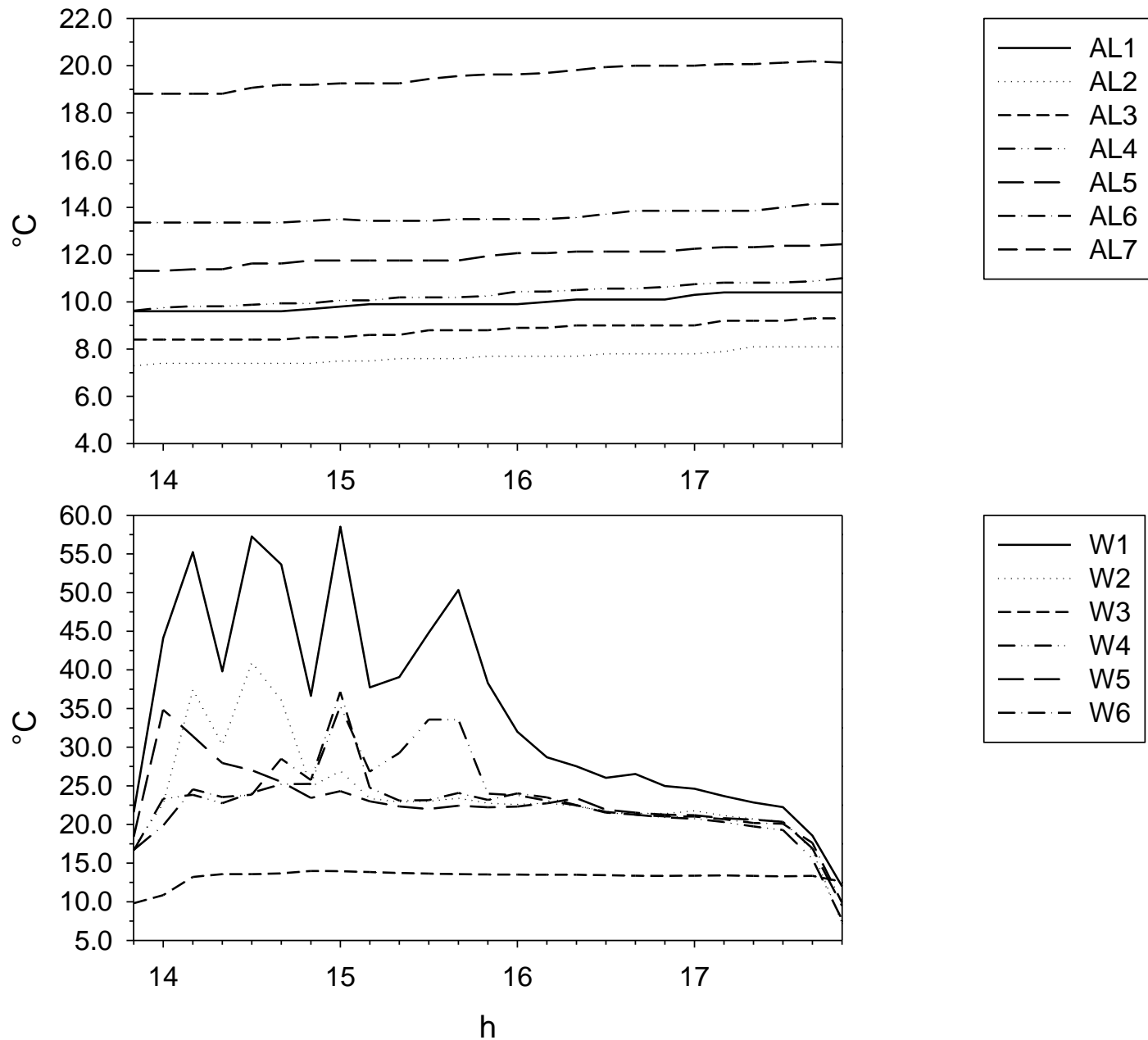
4.2 First Shipment DXB-NBO

Ramp Transfer at NBO Airport

- At 14:00, the ambient temperature at NBO airport was 23.0°C with mostly cloudy conditions.
- Temperature of the top wall of the container peaked at four occasions within the first 2 h, reaching 58.3°C.
- For the last part of the ramp transfer, the conditions remained cloudy or the container was placed into a shady area.



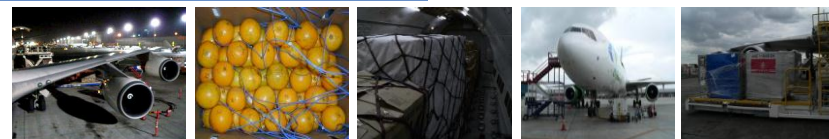
4 - RESULTS OF AIR TRANSPORT TESTS



4 - RESULTS OF AIR TRANSPORT TESTS

4.4 Conclusions on Air Transport Tests

- ULDs can be exposed to ambient conditions for several hours during ramp transfers.
- Solar radiation can cause the temperatures of the walls of the aircraft container to increase significantly above that of ambient air.
- It is recommended that airlines used reflective breathable ULD covers to protect against solar radiation.
- Airports should also set up shaded areas on the ramp for temperature sensitive cargo.



4 - RESULTS OF AIR TRANSPORT TESTS

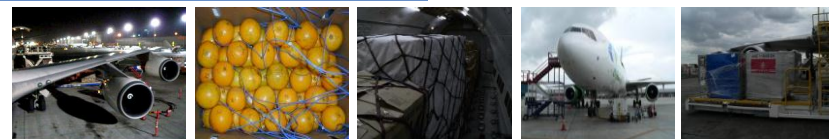
4.4 Conclusions on Air Transport Tests (continued)

- Environmental conditions during ramp transfers had a larger impact than in-flight conditions on the temperature distribution within the load of products.
- Initial temperature of the load is an important factor.

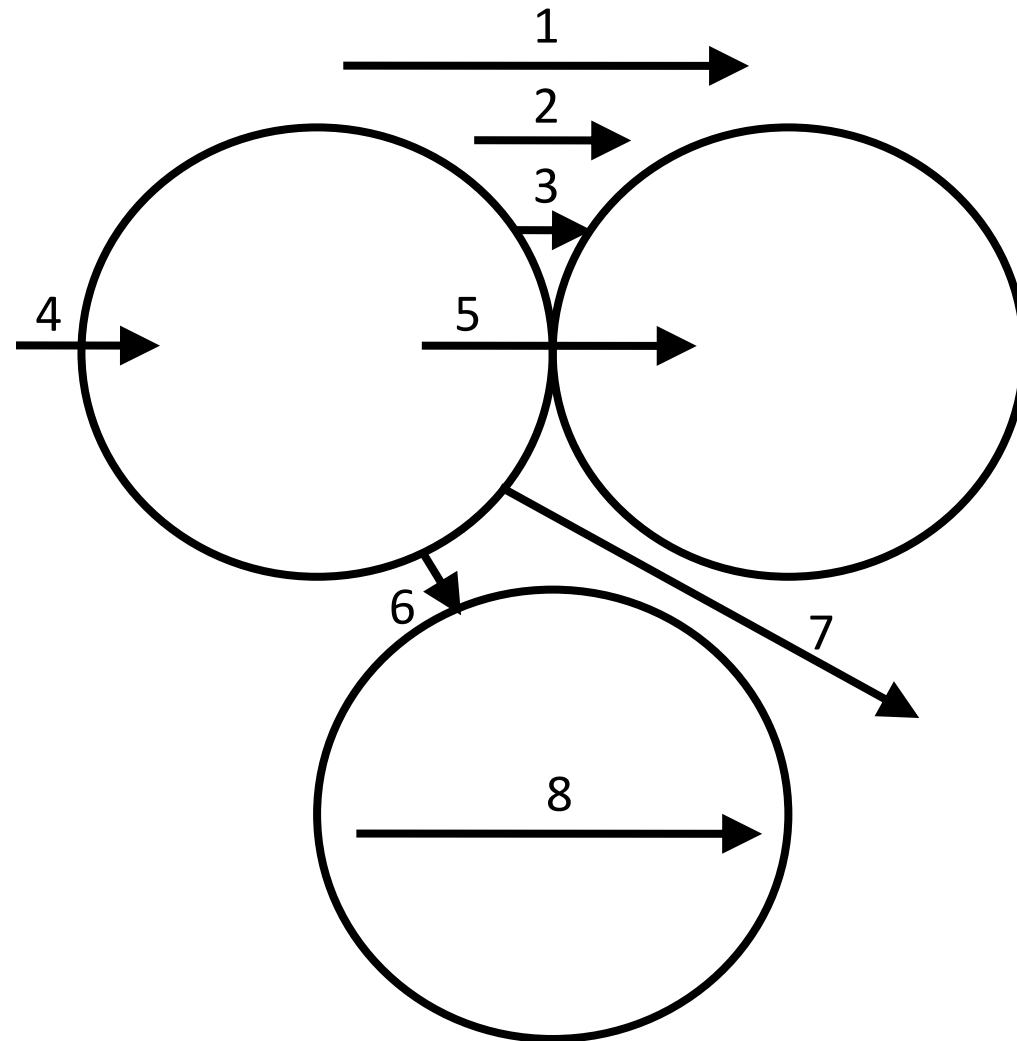


5 - EVALUATION OF HEAT TRANSFER MODELS BASED ON AN EFFECTIVE THERMAL CONDUCTIVITY

- For practical application in the transport industry, the approach used to predict the temperature within a load of horticultural products must be simple and efficient.
- The selected approach should be based on:
 - The thermal properties of the load
 - Its initial temperature
 - The variations with time of the temperatures at the boundaries of the domain.
- An effective property model is an interesting option.



5 - EVALUATION OF HEAT TRANSFER MODELS BASED ON AN EFFECTIVE THERMAL CONDUCTIVITY



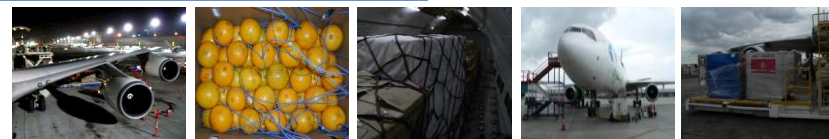
- 1) Convection in fluid
- 2) Conduction in fluid
- 3) Conduction in fluid film near contact point
- 4) Fluid-solid or solid-fluid heat transfer
- 5) Conduction through contact surface
- 6) Radiation between adjacent solids
- 7) Radiation between solids separated by more than a void space
- 8) Conduction through solid

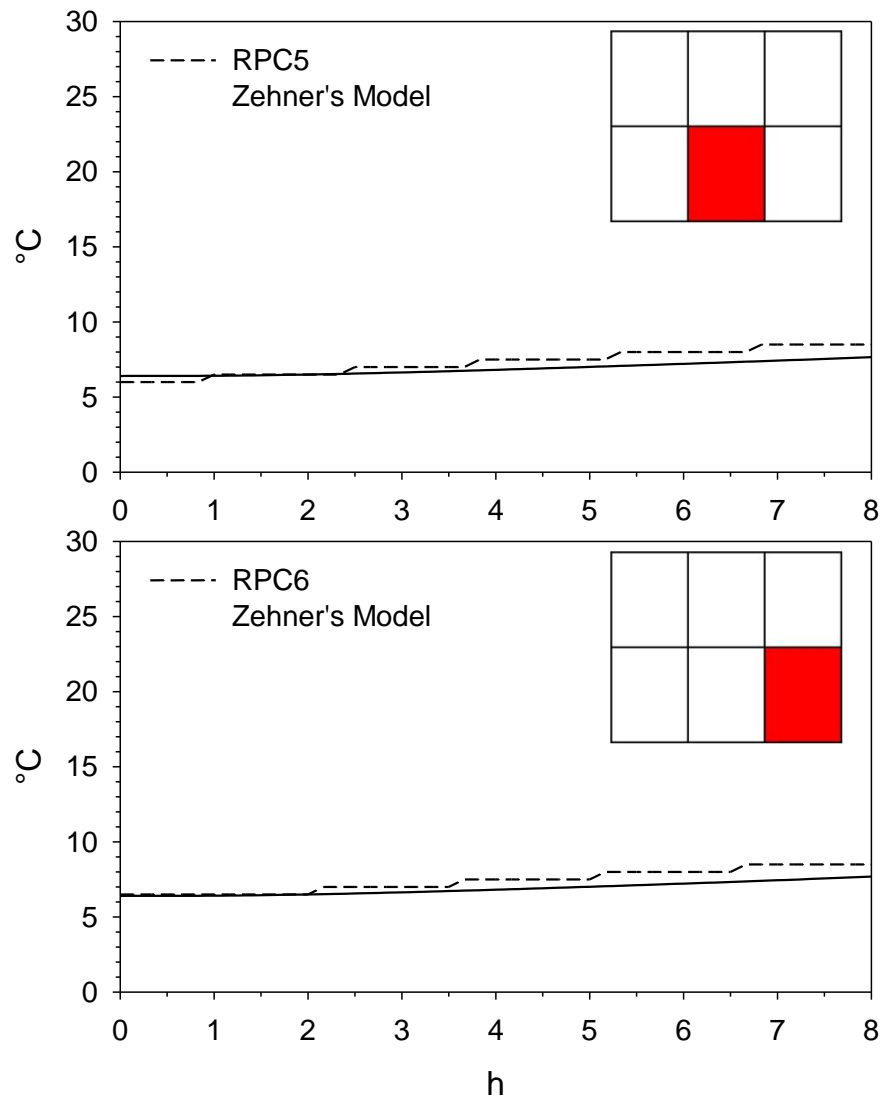
5 - EVALUATION OF HEAT TRANSFER MODELS BASED ON AN EFFECTIVE THERMAL CONDUCTIVITY

Simulation Results for Aircraft Container Tests

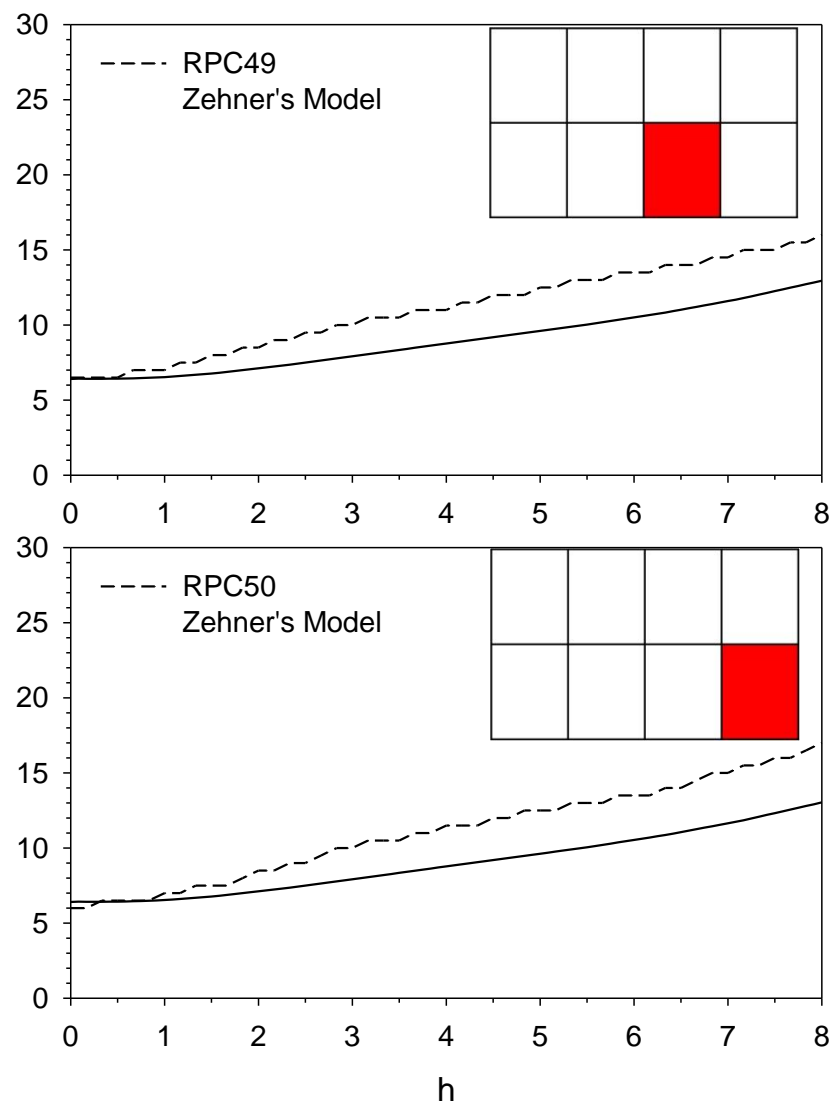
Air Transport Tests:

- An extended ramp transfer at DXB airport was simulated.
- The simulation provided good data for most of the load but underestimated the temperatures within the top layer of products.





LAYER 1

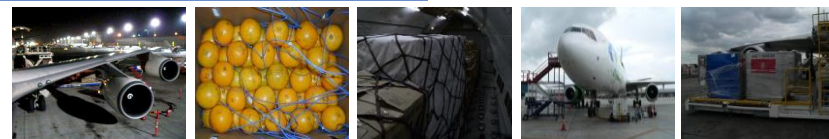


LAYER 7

5 - EVALUATION OF HEAT TRANSFER MODELS BASED ON AN EFFECTIVE THERMAL CONDUCTIVITY

5.3 Conclusions on the Modeling Approach

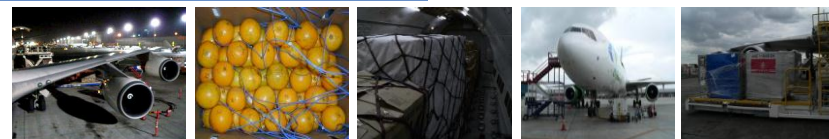
- In general, the model based on a static effective thermal conductivity needs to be improved to adequately predict the temperatures throughout loads of horticultural products.
- A dynamic component must be added to the effective thermal conductivity.



5 - EVALUATION OF HEAT TRANSFER MODELS BASED ON AN EFFECTIVE THERMAL CONDUCTIVITY

5.3 Conclusions on the Modeling Approach (continued)

- Better results are expected for smaller size products such as berries.
- The modeling approach did provide good predictions for the temperature of peripheral products, which account for approximately 50% of the all products within the ULD and are the most susceptible to temperature abuse.
- From that perspective, the modeling approach used can still be a useful tool for air shipments of perishable products.



THANK YOU - QUESTIONS

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