

Perishable Air Cargo

ACR SmartReader 8 Monitors Perishable Air Cargo



High value perishable air cargo shipments are exposed to temperature variations at origin, destinations and when flights connect at intermediate airports. If transfer time at an en route airport is in excess of three hours, air cargo might be taken to temperature controlled facilities at the Air Cargo complex. Unfortunately these facilities are often located some distance from the airport ramp where the aircraft is parked. In most cases perishable shipments are offloaded from one aircraft and allowed to sit under local ambient temperature conditions until loading on the connecting flight is completed. If the transfer airport is Honolulu, temperatures in the direct sun could reach +40 degrees C. If the transfer airport is Toronto, winter wind chill temperatures might be down to -20 degrees C. To combat these extremes, innovative temperature controlling systems have been developed that include the use of space age thermal insulation materials and flexible ice blankets that will maintain refrigeration temperatures. To determine the optimum weight/performance ratio for these temperature maintaining systems, ACR SmartReader 8 data loggers are used to measure the temperature variations at multiple points during shipment. Armed with the data from test shipments the Shipper can select the right amount of coolant/insulation to maintain the correct temperature through to destination and ensure that the customer receives the product in peak condition.