

# Flowers for Sea Shipping to Ensure Customer's Satisfaction

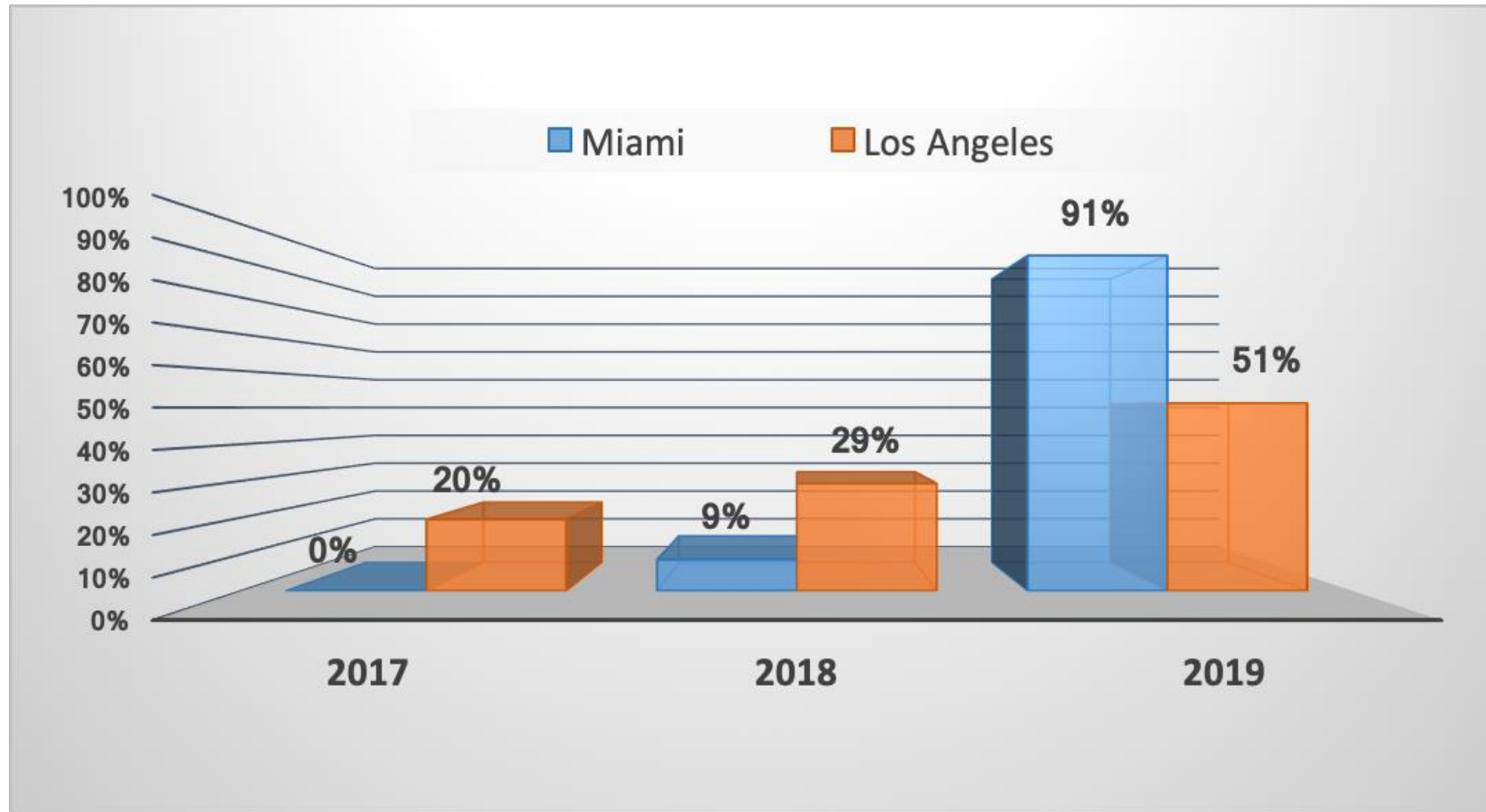
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# Dependency on air lift transport for floral products



- ❖ Fuel surcharges
- ❖ Lack of available cargo space
- ❖ Covid 19 impact - flight availability
- ❖ Increased demand at peak floral holidays

# Popularity of Sea Shipping is Increasing



# Sea Containers work, HERE is how ....

## ❖ Transit times – short vs long dynamics

- BOG-MIA: 9-12 days
- BOG-PHI: 11-13 days

## ❖ Sustainability:

- Initial research does show a beneficial “Carbon footprint” benefit (depending on channel – Supermarket vs. Ecommerce vs Wholesale)

## ❖ Cost differential:





# What are the COST Differences / Logistical Issues Facing Sea Shipping? ---- Is there a SAVINGS ??

- ❖ Alleviate pressures off air movement
- ❖ Time of year factor
- ❖ Cost of travel and service from BOG, QUI or MED to port
- ❖ Cost of port handling in LAR (Latin American Region)
- ❖ Cost of clearing
- ❖ Cost of trucking within USA



# Things to consider for successful sea container shipping

- ❖ Short lived flowers
- ❖ Some varieties are more tolerant long-term shipping
- ❖ Flowers packed in traditional boxes
- ❖ Leaf yellowing
- ❖ Drying out
- ❖ Botrytis



# Steps For Success



- ❖ Growing conditions and postharvest treatments
- ❖ Packaging and boxing
- ❖ Cooler requirements
- ❖ Transport from grower to sea container
- ❖ Sea container requirements
- ❖ Handling of boxes upon arrival



# Rose Grading and Packaging

## ❖ Bunching

- Number of stems per bunch
- Stem length

## ❖ Sleeves

- Type and density

## ❖ Pack cold flowers into cold boxes

## ❖ Number of flowers

- Bunches per box
- Air circulation measurement

## ❖ Box design

- Precooling and air exchange holes

## ❖ Liner for boxes

- Prevents dehydration during shipment



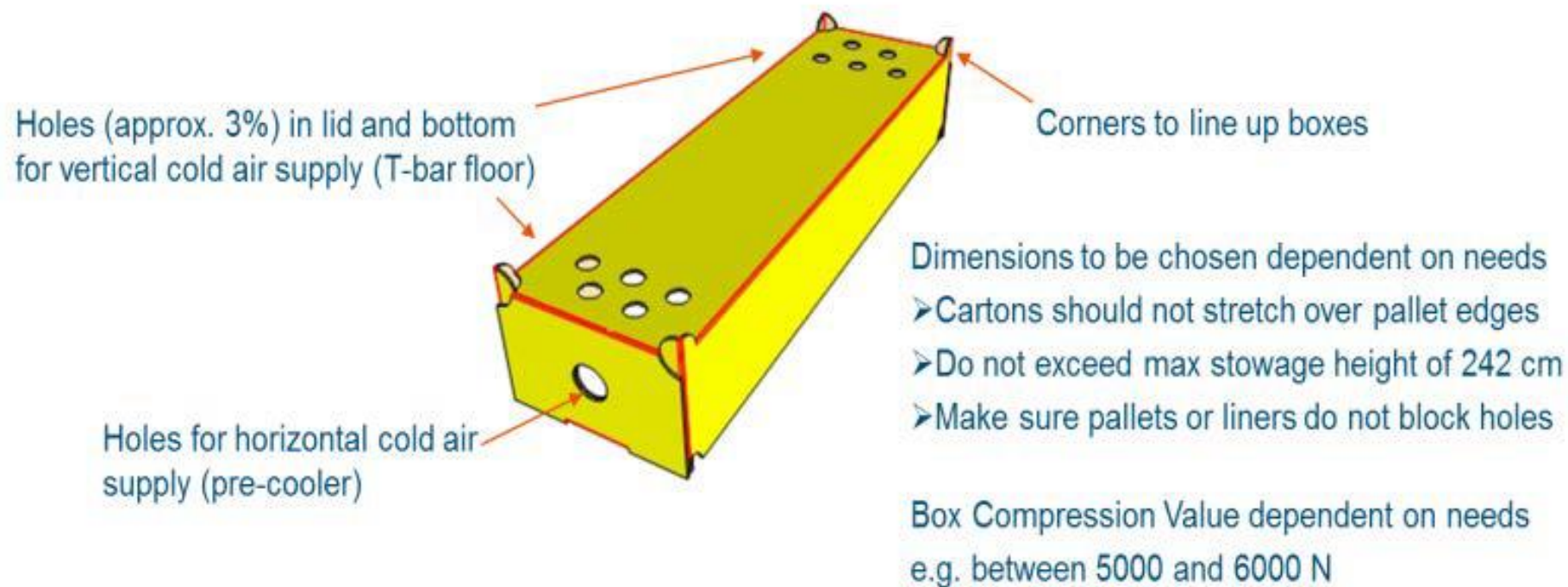


# Postharvest Hydration and Packaging

- ❖ Water quality
- ❖ Full hydration prior to packing (full 12 hours)
- ❖ Cool quickly and thoroughly
- ❖ All proper commercial postharvest solutions mixed fresh, measured and verified



# Sea Freight Box Design – Holes on All Sides



## Keep Flowers Very Cold (1 C)...From Postharvest to Arrival



- ❖ 3 days transport at 10° C equals a temperature sum of 30 degree days
- ❖ 30 days at 1° C equals also a temperature sum of 30 degree days



# Special Cooling Facilities Required

- ❖ Sanitized air handlers and walls, floors and drains (quaternary ammonium wash)
- ❖ Precool to 0.5° F (0.5 - 1° C constant no interruptions or flux)
- ❖ 75 - 80% RH
- ❖ Adequate air exchange
- ❖ Cool boxes prior to packing
- ❖ Cooler needs to hold full container (900 ½ boxes)



# Infrastructure on the Grower Side



- ❖ Cooler (0.5° F) - enclosed dock for loading. Constant temperature measurement
- ❖ Pallets - insect-free and sealed – slat type to allow bottom air exchange
- ❖ Corrugated boxes providing 4-way air exchange and corner stacking design
- ❖ Chilled water, water quality for postharvest
- ❖ Macro micro perforated sleeve design
- ❖ Clean postharvest area with proper solutions, buckets, low temperature hydration and packing

# Transport from Farm Loading to Container Loading

- ❖ Temperature and humidity management
  - Use of temperature logging units
  - Recognize receiving condition and rea
- ❖ Loading and unloading protocols
  - Need to prepare to receive
  - Cooler space – pre-cooler
  - Relative humidity and hydration
- ❖ Inspection process pre-loading preparatio
  - Setting up container for receiving





# Sea Container Parameters – Available Settings and Type Needed

- ❖ Initial cleaning and sanitizing of the container
- ❖ Temperature ( $0.5^{\circ}\text{ F} \pm 0.5^{\circ}\text{ F}$ )
- ❖ Humidity management (80 – 85%)
- ❖ Air exchange (2 exchanges/hour)
- ❖ Vibration (how to measure)



## Other Set Points for the Container



- ❖ Ventilation/Fresh air exchange: 20 m<sup>3</sup>/hr
- ❖ Drain holes open and clean
- ❖ Humidity control: OFF
- ❖ Defrost cycle: automatic / constant cycle

# GENTEC - Effect of Shortage of Units in Colombia and Ecuador

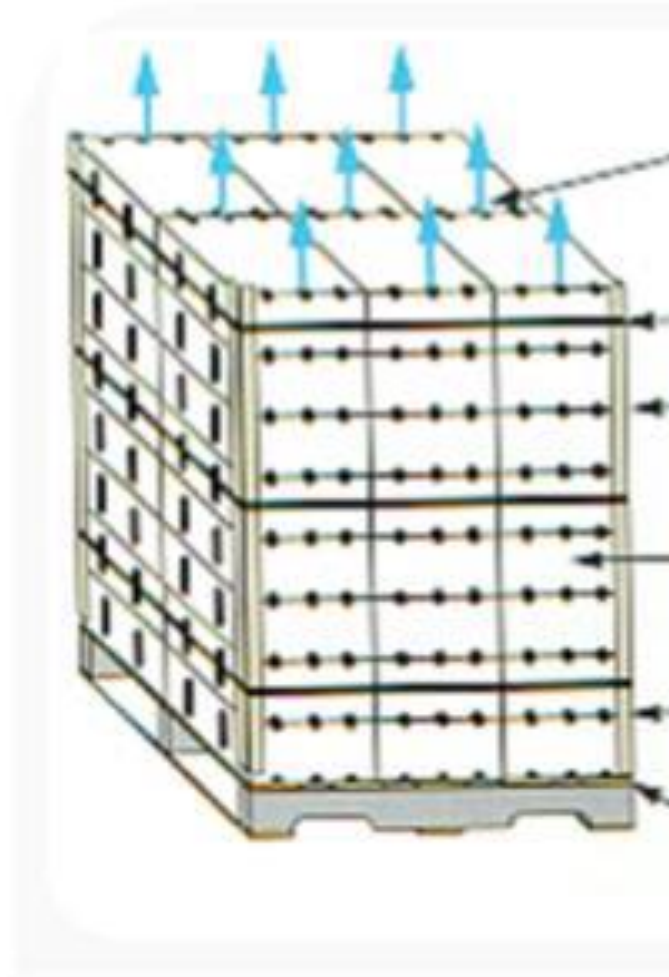




Note how pallets made of boxes become one unit



# Pallet Loading Protocol



Boxes vented for vertical air flow

Pallet load is secured

Box vents align

Fiberboard is strong enough for high-humidity conditions

Boxes do not extend beyond pallet

Deck board spacing allows vertical airflow







# Arrival at US port of entry

- ❖ Inspection
- ❖ TSA / PQ / USDA Customs
- ❖ Travel and handling to your facility
- ❖ Your cooler and precooler preparation
  - Temp 1° C
  - Sanitize precooler
  - Have space ready to handle up to 900+ cases
- ❖ Pre cooling - protocol needed and inspection of relative humidity
- ❖ Rehydration / Handling / Rotation and review of marketplace
- ❖ Not always FIFO - use of reverse rotation?



# Rehydration of Flowers and Processing for Next Phase



- ❖ What channel are flowers for?
- ❖ Location of use
  - Get as close to market as possible to hydrate
- ❖ Duration and temperature
  - Slow chilled rehydration (overnight) is recommended, allow vascular system to recuperate and take advantage of your properly selected solution and its designed chemistry

## Final points:

- ❖ Work with knowledgeable partners across the supply chain
- ❖ Select a cultivar of cooperative flower types
- ❖ Proper Solutions at post harvest and cool product as soon as possible after (include shipping materials)
- ❖ Keep the temperature as low as possible ( $0.5^{\circ}\text{C}$ ) in the whole chain. Below this temperature, flowers could show chilling injury and freezing symptoms
- ❖ Avoid higher temperatures and temperature fluctuations as these stimulate senescence and/or *Botrytis* development
- ❖ Prepare - before loading the boxes in the reefer container / Clean / Set and Chilled to  $.05^{\circ}\text{C}$  / RH% and Air exchange settings



## Final points continued:

- ❖ Use boxes and pallets designed for reefer transport
- ❖ Measure and log temperatures of product and cold storage facilities if cross docked to monitor any temperature issues occurring in the production chain
- ❖ Look for new Technologies – use of Pre-Cooling and storage / rotation / movement
- ❖ Be prepared for receiving and rehydration

## Further Information

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