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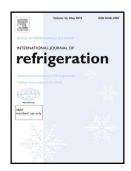
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The cold chain in New Zealand – A review

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Highlights

Approximately 45 % of all exports from New Zealand are food products or by-products.

An estimated 60 % of food are exports are exported in the refrigerated state.

New Zealand food exports form part of some of the longest cold chains in the world.

Currently, the major research theme related to the cold-chain in New Zealand is

focussed around optimising chilling and freezing processes for shelf-life extension.

Improving energy efficiency in refrigeration processes is also a significant research

theme.

**Abstract** 

Approximately 45 % of all exports from New Zealand are food products or by-products, and an

estimated 60 % of these are exported in the refrigerated state. The leading food sectors in terms of

volume and income are in order: the dairy industry, the red meat industry, the horticultural industry

and the seafood industry. Due to its geographic isolation, New Zealand food exports form part of

some of the longest cold chains in the world. Responsibility for temperature integrity in the cold

chain is placed on the processors and exporters and is overseen by the Ministry for Primary Industry

of the Government of New Zealand. Currently, the major research theme related to the cold-chain in

New Zealand is focussed around optimising chilling and freezing processes for shelf-life extension.

Improving energy efficiency in refrigeration processes is also a significant research theme.

Keywords: Cold chain; refrigerated transport

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