

Accepted Manuscript

Title: The cold chain in New Zealand – A review

Author: James K. Carson, Andrew R. East

PII: S0140-7007(17)30366-3

DOI: <https://doi.org/doi:10.1016/j.ijrefrig.2017.09.019>

Reference: IJIR 3759

To appear in: *International Journal of Refrigeration*



Please cite this article as: James K. Carson, Andrew R. East, The cold chain in New Zealand – A review, *International Journal of Refrigeration* (2017), <https://doi.org/doi:10.1016/j.ijrefrig.2017.09.019>.

This is a PDF file of an unedited manuscript that has been accepted for publication. As a service to our customers we are providing this early version of the manuscript. The manuscript will undergo copyediting, typesetting, and review of the resulting proof before it is published in its final form. Please note that during the production process errors may be discovered which could affect the content, and all legal disclaimers that apply to the journal pertain.

The cold chain in New Zealand – A review

James K Carson^{1*}, Andrew R East²

¹ School of Engineering, University of Waikato

² Massey Institute of Food Science and Technology, Massey University

* corresponding author: j.carson@waikato.ac.nz

Highlights

- Approximately 45 % of all exports from New Zealand are food products or by-products.
- An estimated 60 % of food 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

Download English Version:

<https://daneshyari.com/en/article/7175369>

Download Persian Version:

<https://daneshyari.com/article/7175369>

[Daneshyari.com](https://daneshyari.com)