

Title Cold chain management for vegetable supply to Singapore market
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Citation ISHS Acta Horticulturae 804:577-584. 2008.
Keywords vegetables; import; cold chain management; temperature; logistic supply; good agriculture practices; pre-harvest; post-harvest; shelf life; reefer container; humidity; senescence; food safety; quality; dataloggers; RFID; technical reference

Abstract

Singapore, being a city State, imports most of its vegetables from overseas countries, near and far. This paper is to review some of the current practices of cold chain management of vegetables that are currently adopted by local and overseas suppliers to deliver vegetables to the Singapore market. Employing cold chain management throughout the entire supply chain from farm to fork can be a challenging task requiring higher inputs of resources, technological know-how and possibly sophisticated equipment. A national guideline, called Technical Reference on Cold Chain Management of Vegetables, has therefore been developed by industry and Government to serve as a guideline for supply chain players in the vegetable industry, specifically for the leafy and fruited vegetable sectors.