Assignments regarding The Frozen Food Chain

Return to the Fundamental Part, analyse the Frozen Food Chain in your country in more detail:
In the Assignments to Part 1:
1. Produce and Products suited for Chilling and Freezing you have been asked:
   >Try to collect information on the structure of the frozen food chain in your country/area: Where are the producers located?
   Where are the major (central; distribution) cold stores located?
   What is the preferential means of transportation?
   In which way are the transport units refrigerated?
   What are the weak elements in the frozen food chain of your area?<

Now the task is to allocate temperatures and times to to the individual links of the chain.
In case you have no access to the accurate information make best guess!
Organise the information according to Table 4.2.

Now let's have a look on the quality situation in your country:
Construct a Time-Temperature graph like the one in Figure 4.2 (0-order kinetic). As source for the individual storage times you may use the data contained in Table 2. The indicated Storage time refer to the end of the PSL (Practical Storage Life). In case there no data for the temperature of -15°C take half of the storage time at -18°C, for the temperature of -24°C double the storage time at -18°C.