

Temperature controlled cargo

Mitigating risk in the temperature-controlled supply chain

Temperature-controlled cargoes present operational challenges for all those in the global supply chain. The biopharmaceutical industry alone loses approximately USD 35 billion a year as a result of failures in temperature-controlled logistics. Such errors also contribute to the fact that a third of food produced for human consumption is lost or wasted every year.

Claims typically arise from deviations from the required temperature, which are commonly caused by inaccurate communication, operational errors and equipment breakdowns. This TT Brief outlines practical guidance for those involved in the operation, packing, unpacking or handling of temperature-controlled, 'refrigerated' or 'reefer' cargo transport units.

What are the risks?



How can you mitigate these risks?

There are common errors that lead to the deterioration or total loss of cargo, as well as damage to the carrying equipment. These often relate to errors in documentation, ambiguous instructions or failure to follow instructions and can be mitigated with robust checking procedures. Consider the following:

