

**THE FINEST DEGREE IN
REEFER EXPERTISE
DURIAN**



RECOMMENDED REEFER TRANSPORT PARAMETERS DURIAN

DID YOU KNOW?

Infamous for its peculiar smell, this delicate fruit is both a delicacy - combining creamy texture with a sweet and musky aroma - and a nutritional powerhouse renowned in Asia and elsewhere for its high vitamins, minerals, iron and fiber contents. It is said to boost the immune system, help reduce stress and fatigue and improve overall vitality – making the Durian worthy of its title as the “King of Fruits !”

The durian is distinctive for its large size, strong odor, tasty pulp, and thorn-covered rind. It is cultivated and exported mainly from Thailand, Vietnam, Philippines and Malaysia.

The fruit is a large (1,5 to 2,5 kilos) spiny capsule that opens into five segments containing seeds covered with a pulpy, edible aril. It is a climacteric fruit.

The flesh can be consumed at various stages of ripeness, and it is used to flavor a wide variety of savory and sweet desserts in Southeast Asian cuisines.

QUALITY INDICES

- Fruit size: large aril percentage and marketable weight, elongated to round shape, good shelf-life, good rind color and thickness. Freedom from defects and decay.
- Internal quality: pulp with sweet flavor and good texture, few or small seeds, good color and flavor, fine texture, no wet core or browning.

OPTIMUM TRANSPORT PARAMETERS

Durian is characterized by a very high respiration rate, usually shipped directly from the farm without pre-cooling. Fast cooling to around +15°C is of the utmost importance in order to ensure a successful transportation.

If the fruit is stored at less than +15°C for relatively extended periods of time, it develops chilling injuries shown by the peel turning black or dark brown starting at the groove between the splines. Chill injured pulp suffers a loss of aroma, does not soften and may develop sunken areas on the surface.

Storage life: Should paramount fast cooling requirement is met the expected shelf life would be between 3 and 5 weeks.

The pulp of peeled Durian can be stored for 4 weeks at 5°C.

SUGGESTED PARAMETERS TO BE SET ON REEFER

- Temperature: +13 to +15°C
- Fresh air exchange: Minimum 50 CMH, for mature fruit a minimum of 80 CMH is recommended.
- Dehumidification: RH between 85% and 95% is best – Container dehumidification setting should be OFF.
- Controlled atmosphere: Low O² value (3 to 5%) and a moderate CO² level (up to 15%) optimizes the shelf life up to 8 weeks, by reducing the fruit respiration and ethylene production. Presently, equipment capabilities restrict usage of CA transportation into container.

NOTE: Above general recommendations are provided only for the sake of assisting our customers. They are non-binding as the parameters may vary depending on the cargo variety and its maturity. CMA CGM cannot be held accountable for the information and contents provided herein.

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