

**THE FINEST DEGREE IN
REEFER EXPERTISE
MANDARINE**



RECOMMENDED REEFER TRANSPORT PARAMETERS MANDARINE

DID YOU KNOW?

The Clementine arose in the late 19th century in Algeria, in the garden of the orphanage of the French Missionary Brother Clément Rodier, for whom it would be formally named in 1902.

Easy peelers or mandarines are common names for a series of citrus cultivars, being the name given, in particular, to crosses between oranges and mandarines whose peel is very easy to remove.

They are the hybrids between oranges and tangerines.

They are very delicate in texture and flavor and are more temperature-sensitive than traditional oranges.

MATURITY INDICES

- Color (yellow, orange, and/or red) on 75% of the fruit surface;
- Soluble Solid Content/Acid (flavor indicator) aligned with destination market expectation.
- The peel should be easily removed from the flesh.

QUALITY INDICES

- Color intensity and uniformity
- Size
- Shape
- Firmness
- Freedom from decay
- Freedom from defects including freezing injury, chilling injury, insect damage, and scars
- Flavor depends upon soluble solids/acid ratio

OPTIMUM TRANSPORT PARAMETERS

- Storage life: Up to 2 months

SUGGESTED PARAMETERS TO BE SET ON REEFER

- Temperature: 3-6°C, depending on varieties.
- Mandarines can support lower temperatures (up to 0°C) for 2 to 3 weeks.
- Fresh air exchange: 10 to 15 CMH
- Dehumidification: No particular dehumidification required
- Commercial use of Controlled Atmosphere (CA) on citrus during storage and transport is very limited.

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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