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Insuring perishables, a challenge!

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INSURING PERISHABLES

A CHALLENGE!



- Pre shipment / Origin
 - Quality / plantation
 - Black spot / sanctions
 - PPECB / cold treatment
- Transportation
 - Containerized cargo / technical problems / delay
 - Conventional reefer vessels
- Reefer warehouses
 - Cross contamination
 - Technical breakdown
- Destination
 - Consignee claims / Market situation
 - Local phytosanitary legislation



- Pre shipment / Origin
 - Quality / plantation



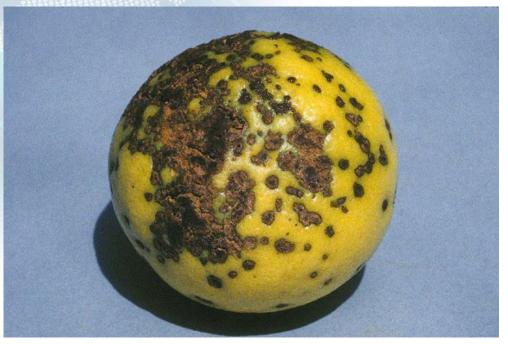




CBS: CITRUS BLACK SPOT(picture of the fungus)

- Disease / fungus
- Region
- Cost
- Sanctions
- Protectionism Spain? difference in testing results per country







- PPECB
- Perishable Product Export Control Board
 - Independent
 - Mandated / accredited DAFF and EU
- 4 Service Fields
 - Product inspection
 - Food safety
 - Cold Chain management
 - Laboratory





Cold steri / cold treatment

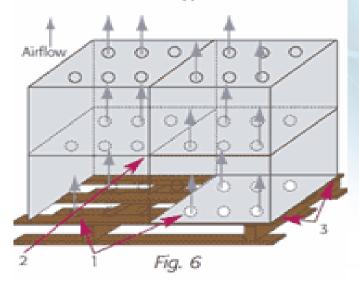
- Eliminate pests
- Reduce transport temperature during certain time
- Inspection at origin and destination
- Problems:
 - Different legislations per destination / different temperature settings
 - required temperature
 - (-0,27°C for 24 days) / not above 1,11°C
 - Spikes 8 hours additional cooling
 - What about delays / cargo damage?
 - Extra costs / repalletisation

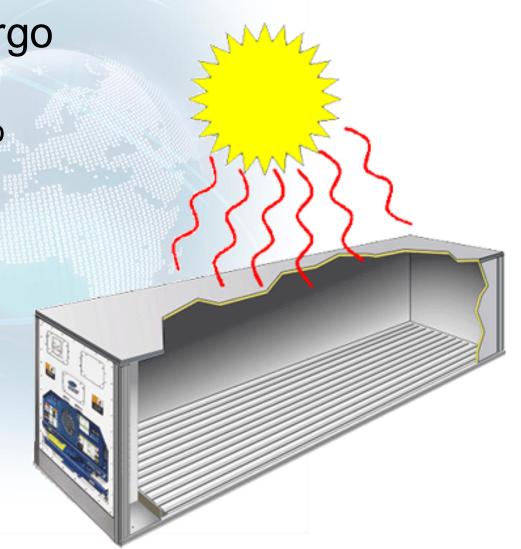






- Packing
- Pre cooling cargo
- Carton alignment for unrestricted airflow
- Strength of cartons in the corners
- 3. Corners of cartons supported







Temperature

- Each commodity requires different temperature and ventilation settings
- Combination / Contradiction with Cold Steri requirements





- Different types of containers
 - Conventional reefer container (20' / 40' / 40'HC)
 - Star Care
 - QUEST I & QUEST II
 - Starfresh
 - MA (modified air)
 - AFAM (Automated Fresh Air Management)
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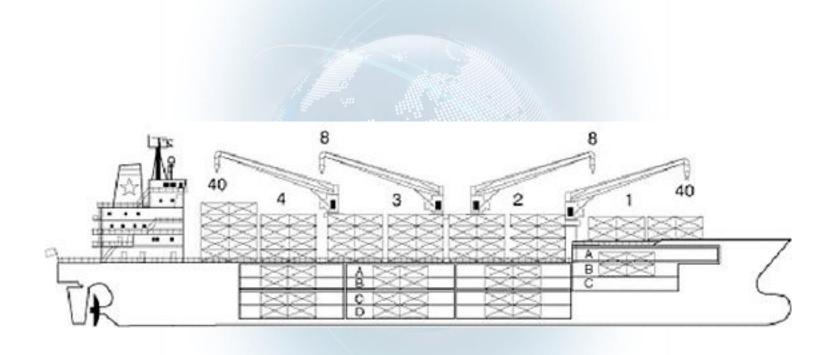




Reefer vessels

















- Reefer warehouses
 - Technical breakdown cooling
 - Automated warehouses / 11,000 pallets
 - Cross contamination cargo
 - Fuel
 - Mould









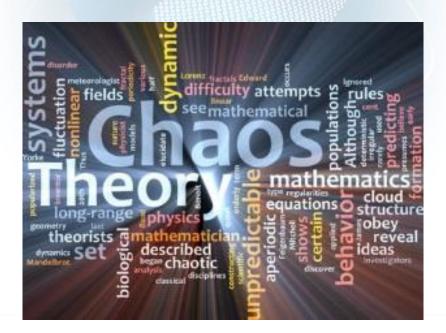








- Phytosanitary autorities at destination
 - USDA (USA)
 - FAVV (B)
 - Ministry of Health / General Administration of Quality Supervision, Inspection & Quarantine / State Food Administration / Ministry of Agriculture / State administration for Industry and Commerce / Ministry of Commerce / Ministry of science and technology / National Institute of Nutrition and Food Safety (China)













- Thank you for joining!
- Survey
- Video available at www.iumi.com
- Next session: 7 September
 2016 on "York Antwerp Rules"
- Questions?
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