



Course

Refrigerated Transport Technology

Would you like to understand how refrigerated transport equipment works? Would you like to learn how your settings affect the climate conditions during reefer transport? Than this course is ideal for you. Temperature controlled transport by reefer containers and trucks is an important topic in the logistics chain of temperature sensitive goods. Extended knowledge on the complex subject of refrigeration helps to improve climate control and energy efficiency in a safe manner, extend shelf life and minimise waste.

Target group

This course is designed for professionals responsible for and/or interested in reefer transport of temperature controlled cargoes e.g. fruits, meat, fish, seafood, vegetables, dairy and non-food products e.g. flowers and pharmaceuticals. Both technical and non-engineering educated professionals can join this course.

Results

After completion of this course, you have learned the basics of refrigerated transport technology and understand how to apply this technology to control temperature, humidity and gas atmosphere conditions during transportation in an energy-efficient way leading to optimisation of the total cold chain. Our climate chamber test learnings that are used in this course give you unique insights and learning experience.

Date 10 June 2024

Location Wageningen

Duration 1 day

Course leader Dr *ir.* Leo Lukasse,
Wageningen Food & Biobased
Research

Outline and topics

The course offers an attractive mix of lectures. As part of the programme, you take a close look at a reefer container. During this visit, the function of the main components will be explained. There is adequate time to interact with the experts and other participants.

Refrigerated transport technology is a complex subject. This course gives you an in-depth understanding of:

- Using refrigerated transport to full effectiveness.
- Thermodynamics principles of refrigeration systems.
- Insights in advanced conditioning technologies.
- The opportunities of real time remote communication in refrigerated transport.



Programme

Monday 10 June 2024

- **Welcome and Introduction**
- **Basics of refrigeration technology:**
reefer container basics and settings
- **Factors affecting temperature deviations in reefers**
- **Refrigerated trucks and reefer containers (sea/road/train)**
- **Explanatory visit reefer:**
How does a reefer container work
- **Humidity**
- **Evaporation and its consequences**
- **Controlled Atmosphere technology (CA)**
- **Air purification**
- **Real time remote communication**
- **Closure and network drinks**

You can combine this course with our connected Fresh Food Quality course 11-14 June 2024

This course broadens and deepens your knowledge on the biology of postharvest physiology, ripening and deteriorations and gives an update on the latest technologies for storage, packaging and handling of fresh produce. The course includes a one day field trip to selected companies and hands on experiments guided by experts from Wageningen University & Research.

For more information on this 4-days programme visit the [website](#).

Practical information



The course fee is € 725,- per person and covers tuition, visit reefer container, course materials, lunch and refreshments.



Between 20 and 35 participants.



After attending this course a certificate is issued.

Registration

Enrollment is possible until the maximum number of participants is reached. Register via wur.eu/academy.

If you register for both the Refrigerated Transport Technology (10 June) course and our connected Fresh Food Quality course (11-14 June) you receive a discount of € 250,- on the total course fee.

Wageningen Academy

We develop and organise courses for professionals, based on Wageningen University & Research expertise.

Contact

wur.eu/academy

E info.wageningenacademy@wur.nl

T +31 (0)317 - 48 40 93



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