

Agricultural Cold Chain and Perishables Logistics Training Course

28 June – 2 July 2027
Rome

AGILE LEADERS
Training Center

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Ref: 1777_233572 **Date:** 28 June – 2 July 2027 **Location:** Rome **Fees:** 5700 Euro

Overview

Agricultural Cold Chain and Perishables Logistics is a one-week course for cold-chain, packhouse, storage, transport, quality, export, retail, and agribusiness functions who leave with an Agricultural Cold Chain Control and Handoff Plan. The course connects product sensitivity, postharvest loss, pre-cooling, packaging, cold storage, refrigerated transport, temperature monitoring, shelf-life decisions, deviations, equipment, suppliers, carriers, cost, and resilience through traceable controls. Agile Leaders Training Center presents agricultural cold-chain logistics as coordinated harvest-to-destination control.

Who Should Attend

- Cold-chain and logistics functions responsible for temperature-controlled storage, transport, and handoffs
- Packhouse and postharvest functions responsible for receiving, pre-cooling, grading, packing, and dispatch
- Quality and food-safety functions responsible for hygiene, monitoring, deviations, rejection, and corrective action
- Producer and agribusiness operations functions responsible for harvest timing, product condition, and loss reduction
- Export, retail, and development supply-chain functions responsible for shelf life, carrier performance, and destination acceptance

The course assumes participants manage perishable products, facilities, routes, quality records, or suppliers and leaves out refrigeration-system engineering design and food-safety certification preparation.

Departments and Industries

The course supports temperature-controlled decisions across agricultural and food distribution chains.

- Packhouse, postharvest, cold-storage, transport, and distribution departments
- Quality, food-safety, maintenance, procurement, and supplier-management teams
- Fruit, vegetable, dairy, poultry, fisheries, and floriculture value chains
- Producer organizations, exporters, wholesalers, retailers, and food-service distributors
- Development, humanitarian, and food-security supply-chain operations

Learning Objectives

By the end of this course, participants will be able to:

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- Analyze product sensitivity, loss points, and time-temperature exposure.
- Build pre-cooling, packhouse, packaging, and storage controls.
- Apply temperature mapping, monitoring, loading, and transport methods.
- Evaluate shelf-life, inventory, route, and order decisions.
- Diagnose deviations, equipment failures, rejection, recall, and corrective action.
- Use supplier, carrier, cost, resilience, and performance evidence.

Course Agenda

Day 1: Product Sensitivity and Loss Control

- Commodity Temperature, Humidity, and Time-Sensitivity Profile
- Harvest-to-Destination Cold Chain Process Map
- Postharvest Loss Point and Product-Condition Assessment
- Respiration, Ripening, Moisture, and Chilling-Risk Decision Matrix
- Cold Chain Responsibility and Handoff Control Register

Day 2: Pre-Cooling and Packhouse Flow

- Harvest Timing and Field-Heat Exposure Control Sheet
- Forced-Air, Hydro, Vacuum, and Ice Pre-Cooling Selection Grid
- Packhouse Receiving, Grading, Packing, and Dispatch Flow Map
- Packaging Ventilation, Insulation, and Load-Configuration Checklist
- Pre-Cooling Completion and Product-Release Record

Day 3: Storage, Loading, and Refrigerated Transport

- Cold-Room Capacity, Airflow, Humidity, and Zoning Plan
- Temperature Mapping and Sensor-Placement Protocol
- Loading-Bay, Door-Opening, and Transfer-Time Control Standard
- Refrigerated Vehicle Pre-Trip and Load-Acceptance Checklist
- Route, Stop, Last-Mile, and Delivery Handoff Control Pack

Day 4: Shelf Life, Deviations, and Resilience

- Remaining Shelf-Life and FEFO Allocation Decision Rule
- Temperature Excursion, Quarantine, Rejection, and Release Record
- Traceability, Withdrawal, Recall, and Corrective-Action File
- Refrigeration Equipment, Energy, Maintenance, and Backup Plan
- Supplier, Carrier, KPI, Cost, and Resilience Scorecard

Day 5: Agricultural Cold Chain Control Simulation

- Exercise: Diagnose Product Sensitivity and Postharvest Loss Points
- Exercise: Design Pre-Cooling, Packaging, and Packhouse Controls
- Exercise: Validate Storage Mapping and Refrigerated Transport Handoffs
- Exercise: Resolve a Temperature Excursion and Shelf-Life Decision
- Capstone Exercise: Build the Agricultural Cold Chain Control and Handoff Plan

Practical Exercises

The course uses suggested activities to convert product, facility, route, and monitoring evidence into operating decisions.

- Suggested activity: profile fruit, dairy, and cut-flower sensitivities and map loss exposure from harvest to destination.
- Suggested activity: select a pre-cooling method and design packhouse, packaging, storage, and loading controls.
- Suggested activity: examine temperature records, isolate an excursion, and decide quarantine, release, rejection, or corrective action.
- Suggested activity: compare carrier performance, equipment resilience, shelf-life allocation, and delivery handoffs.

FAQs

Who suits agricultural cold chain training, and what does it assume?

Agricultural cold chain training suits packhouse, storage, logistics, quality, producer, export, retail, and food-security functions and assumes experience with perishable products, facilities, routes, records, or suppliers.

How does agricultural cold chain training differ from general logistics training?

Agricultural cold chain training centers on product biology, field heat, pre-cooling, humidity, shelf life, temperature evidence, refrigerated handoffs, and loss decisions rather than general freight, warehousing, and transport administration.

Why is pre-cooling important in agricultural cold chains?

Pre-cooling removes field heat before storage or transport, reducing the exposure that accelerates respiration, ripening, moisture loss, and decay while preparing products for their required holding conditions.

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How should agricultural cold chains manage temperature excursions?

Temperature excursions require isolation, product and record review, time-temperature assessment, documented disposition, corrective action, and controlled release, rejection, withdrawal, or recall according to the applicable operating rules.

How do agricultural cold chains protect remaining shelf life?

Agricultural cold chains protect remaining shelf life by controlling harvest timing, pre-cooling, packaging, airflow, humidity, storage duration, route time, door openings, inventory rotation, and every custody handoff.

Conclusion

Participants take back an Agricultural Cold Chain Control and Handoff Plan. It connects product profiles, pre-cooling, packhouse flow, packaging, storage, monitoring, transport, shelf-life decisions, deviations, maintenance, suppliers, carriers, cost, and resilience. The plan makes owners, evidence, acceptance criteria, escalation, and corrective action visible across the harvest-to-destination chain.