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FOLK Maritime - Cocoa Butter Transportation Guidelines (Special Cargo)

At FOLK Maritime, we prioritize the safe and efficient transport of cocoa butter, acknowledging the temperature-sensitive nature of this commodity and the logistical nuances of its global distribution. The following guidelines are crafted to guide our clients through the optimal practices for container selection, packaging, and transportation, ensuring the preservation of cocoa butter's quality from origin to destination.

Container Selection for Cocoa Butter Shipping

Standard Dry Containers: Given the tropical origins of cocoa butter, shipments are prone to high temperature environments. While standard dry containers are adequate for transport, the packaging strategy and container packing must be meticulously planned, considering the potential for elevated temperatures during transit.

Refrigerated Containers: For itineraries that pass through warmer climates, we advise the use of refrigerated (reefer) containers to maintain consistent quality of the cocoa butter. Insulated non-operating reefers may suffice by minimizing temperature fluctuations. Direct sunlight, however, can warm the container's interior, particularly affecting cartons near the container's walls. For optimal temperature control, operating reefers are recommended, ensuring cargo is arranged to facilitate proper air flow.

Specialized Tank Containers: Cocoa butter may occasionally be transported in specialized tank containers, which do not require additional specific precautions.

Packaging Requirements for Cocoa Butter

Secure packaging in sealed plastic within cardboard boxes is necessary to protect cocoa butter during transport. These cartons must be strong enough to bear the cargo's weight, even when cocoa butter softens under higher temperatures, without overburdening the carton at the base of the stack.

Flexitanks: When cocoa butter is transported in flexitanks, adherence to the COA code of practice is essential, ensuring the flexitank's compatibility with the cocoa butter. Acceptance by the carrier for such arrangements is mandatory.

Transportation and Handling Instructions

At Terminals: Shade storage for containers is a rarity at terminals, hence planning for container delivery to the port just before loading is advised to reduce sun and heat exposure pre-boarding. Consideration should also be given to potential delays in transshipment hubs, which may expose containers to varied weather conditions.

Onboard Vessel Stowage: FOLK Maritime expects cocoa butter cargoes to be prepped and packed for their journey adequately. While we do not promise specific stow positions on board, we suggest on-deck stowage for easier surveillance and response in case of spillage. It's imperative that all entities in the transportation chain are informed of the cargo's nature to ensure proper stowage and facilitate inspections for potential leaks.

Policy Implementation

Adhering to these guidelines is crucial for the integrity of cocoa butter shipments under FOLK Maritime's care. Our dedicated teams are on hand to support our clients in meeting these guidelines, ensuring a smooth transportation process.

FOLK Maritime: Committed to Quality in Every Shipment.

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