

Cold Chain SOP

Fisheries & Aquaculture

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This guide explains what the tool produces, how to use the output, and what to watch for. The actual output (draft/report) is generated on the tool page.

Background

Produces a cold-chain SOP — icing at harvest, chilling, freezing, cold storage and transport — with temperature targets, monitoring and breach response. Use it to protect quality and shelf life end to end.

Purpose of this tool & output

Hold temperature from harvest to dispatch

How the output is used

Use it to hold temperature from harvest to dispatch — a cold chain SOP that protects quality and shelf life.

Important cautions

Cold-chain breaks cause rapid quality loss, safety risk and export rejection and are often invisible without logging. Use calibrated monitoring across every link and set clear rules for handling temperature-abused product.

Companion documents

- Seafood Processing Unit Setup
- Processing Line SOP
- HACCP Plan Builder
- Seafood Quality Control Plan
- Seafood Packaging & Labelling Guide
- Value-Added Products Strategy

This is AI-assisted guidance. Verify with a qualified professional before any binding decision. Fees, authorities and processes vary by state and change over time — confirm with your state authority.