



Lebanon National Training Workshop on the Agreement on the International Carriage of Perishable Foodstuffs and on the Special Equipment to be Used for such Carriage (ATP)

Beirut, 12-13 December 2017

Structure of the ATP – navigating around the Agreement

Christopher Smith
Senior ATP Non Key Expert



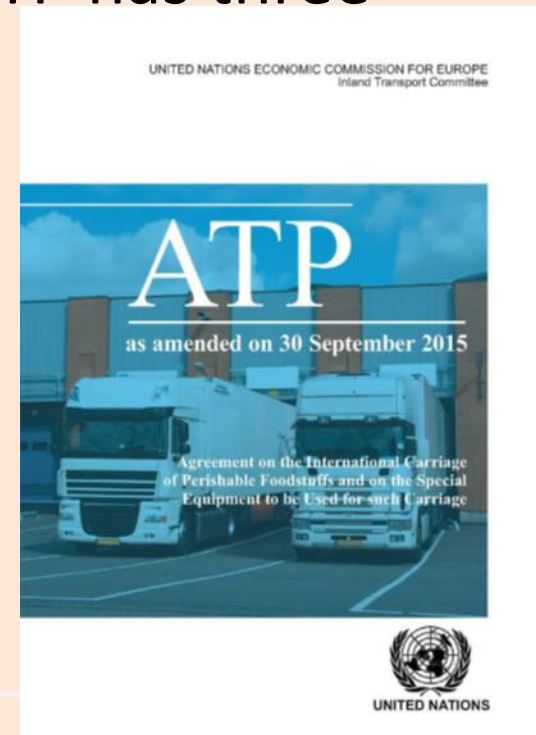
The ATP (latest edition as amended on 6 January 2018) is composed of the Agreement itself which is short (7 pages) and has 20 articles.

In addition to the Agreement, the ATP has three annexes

Annex 1 has 4 appendices

Annex 2 has 2 appendices

Annex 3 has no appendices





Preamble main objectives – preservation of quality and expansion of trade in perishable foodstuffs

Chapter I - Special Transport Equipment mentions the special equipment covered by the Agreement – insulated, refrigerated, mechanically refrigerated, heated or mechanically refrigerated and heated



Chapter II - Use of the Special transport equipment for the carriage of certain perishable foodstuffs

- when the Agreement applies
- to which foodstuffs it applies, without being specific
- what to do if temperature conditions have not been complied with.

Chapter III - Miscellaneous provisions

- treatment of thermal maritime containers
- ensuring observance of the Agreement or enforcement
- right to draw up bilateral or multilateral agreements with stricter provisions



Chapter IV - Final provisions

How to join, how to leave

Dispute resolution

How the Agreement is amended

What to do if you do not agree with the amendments or are not ready to implement them

Authentic language: English, French and Russian equally authentic



Definitions of and standards for special equipment:

Insulated equipment

Refrigerated equipment

Mechanically refrigerated equipment

Heated equipment

Mechanically refrigerated and heated equipment

Includes the temperatures they have to be capable of ensuring (class temperatures) and their K values.



Provisions relating to the checking of equipment. Very important.

Defines the periodicity of testing, the process for checking the equipment and issuance of test reports; for identical serially produced equipment including equipment with an internal volume of less than 2 m³ the possibility to check a sample and issue a type approval certificate.

Conditions for issuing a certificate of compliance with the ATP; Obligation regarding certification plate, manufacturer's plate and distinguishing marks;

The characteristics that lead to equipment being considered of the same type as the equipment tested.



Methods for checking the insulating capacity of bodies and the efficiency of appliances
Long appendix (60 pages)

Section 1. Definitions and general principles

2. Insulating capacity of equipment:

Temperature measuring points

Measuring the K value – normally insulated bodies, liquid foodstuff tanks (for milk for example)



3. Effectiveness of thermal appliances

Test procedures for

refrigerated equipment (including with eutectic plates, liquefied gas systems)

Mechanically refrigerated equipment

Heated equipment

Mechanically refrigerated and heated equipment

Criteria for passing the test





Section 4. Procedure for measuring the refrigerating capacity of a unit when evaporator is free of frost



5. Checking insulated equipment in service
i.e. after 6 or 9 years by an expert.

Two options - require a K value test or appoint experts to conduct a general examination of the equipment and an examination for the air-tightness of the body



Section 6. Checking thermal appliances of equipment in service i.e. after 6 or 9 years by an expert

Different methods depending on whether it is equipment with fixed eutectic accumulators, mechanically refrigerated equipment, heated equipment or mechanically refrigerated and heated equipment.

7. Procedure for measuring the capacity of multi-temperature multi-compartment equipment

Definitions,
test procedure,
dimensioning
and
certification





8. Test reports for different types of equipment or appliances

Model 1 A to Model 12 (30 pages in total)

These have to be completed by the ATP testing station or the expert who conducts the test and are then sent to the competent authority as the basis for issuance of a certificate of compliance.

MODEL No. 1 A

Test Report

Prepared in conformity with the provisions of the Agreement on the International Carriage of Perishable Foodstuffs and on the Special Equipment to be Used for such Carriage (ATP)

Test report No.....

Section 1

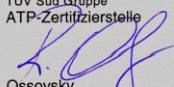
Specifications of the equipment (equipment other than tanks for the carriage of liquid foodstuffs)





Model form of certificate of compliance of the equipment

7. Grundlage der Ausstellung der Bescheinigung / Basis of issue of certificate
7.1. Diese Bescheinigung wird ausgestellt aufgrund / This certificate is issued on the basis of:
7.1.1. ~~der Prüfung des Beförderungsmittels / tests of the equipment~~
7.1.2. der Übereinstimmung mit einem geprüften Muster / conformity with a reference equipment
7.1.3. ~~einer wiederkehrenden Prüfung / a periodic inspection~~
7.1.4. ~~von Übergangsbestimmungen / transitional provisions~~
7.2. Wenn die Bescheinigung aufgrund einer Prüfung der Übereinstimmung mit einem geprüften Muster ausgestellt wird, ist anzugeben;
If the certificate is issued on the basis of a test or by reference to an equipment of the same type which has been tested, specify:
7.2.1. die Prüfstelle / the testing station: TÜV Industrie Service GmbH TÜV Süd Gruppe, ATP-Prüfstelle
7.2.2. die Art der Prüfung / the nature of the tests: Innenheizung
7.2.3. die Nummer(n) der Prüfberichte / the number(s) of the report(s): 3284T, M504
7.2.4. der k-Wert / the K coefficient: 0,35 W/m²K
7.2.5. die nutzbare Kälteleistung bei einer Außentemperatur von 30°C und bei einer Innentemperatur
the effective refrigerating capacity at an outside temperature of 30°C and an inside temperature
von / of 0°C 4364 W
von / of -10°C 3490 W
von / of -20°C 2428 W

8. Diese Bescheinigung gilt bis zum / This certificate is valid until: 01/2010
8.1. unter dem Vorbehalt / provided that,
8.1.1. dass der wärmedämmte Kasten und ggf. die kälte- oder wärmeerzeugende Anlage in gutem Betriebszustand gehalten wird,
the insulated body and, where applicable, the thermal appliance is maintained in good condition,
8.1.2. dass keine wesentlichen Änderungen an den kälte- oder wärmeerzeugenden Anlagen vorgenommen werden,
no material alteration is made to the thermal appliances,
8.1.3. dass, falls die kälteerzeugende Anlage ersetzt wird, die Ersatzanlage eine gleich große oder größere Kälteleistung hat.
if the thermal appliance is replaced, it is replaced by an appliance of equal or greater refrigerating capacity.

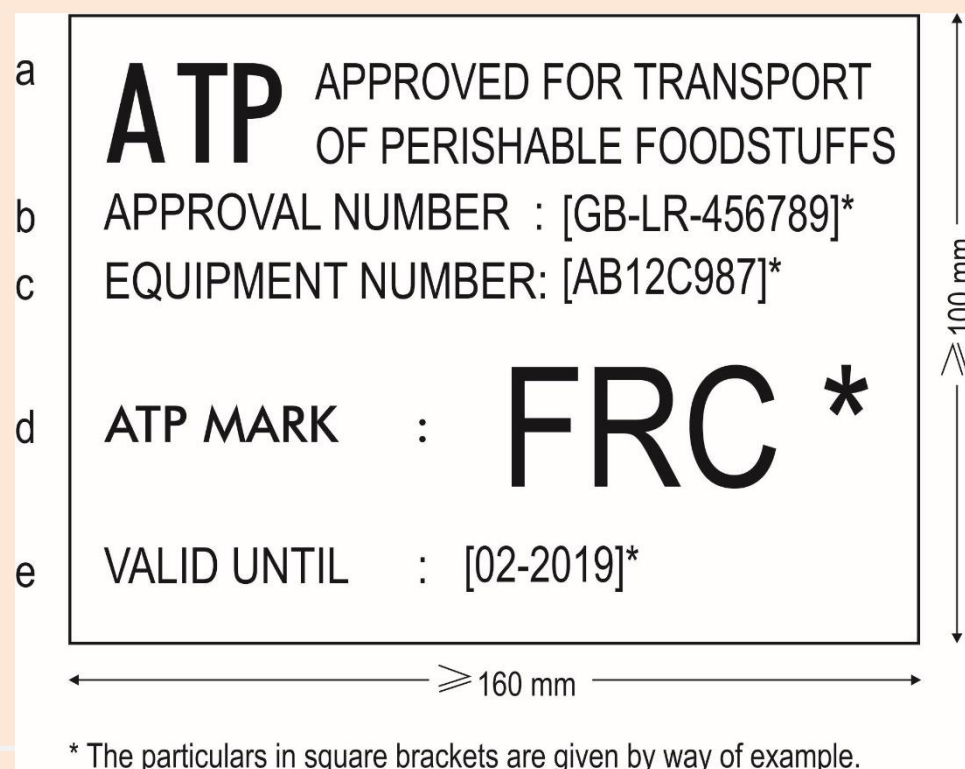
TÜV Industrie Service GmbH
TÜV Süd Gruppe
ATP-Zertifizierstelle

Ossovsky
Ort / Done at: München am / Munich on 20.04.2004







Model certification plate of compliance of the equipment





Distinguishing marks to be affixed to special equipment. Each class of equipment has a distinguishing mark



Class A mechanically refrigerated equipment with normal insulation

FNA

Class A mechanically refrigerated equipment with heavy insulation

FRA

Class B mechanically refrigerated equipment with heavy insulation

FRB

Class C mechanically refrigerated equipment with heavy insulation

FRC



Selection of equipment and temperature conditions to be observed for quick or deep frozen foodstuffs

Ice cream	-20 °C
Frozen or quick (deep)-frozen fish, fish products, molluscs and crustaceans and all other quick (deep)-frozen foodstuffs	-18 °C
All other frozen foodstuffs (except butter)	-12 °C
Butter	-10 °C
Deep-frozen and frozen foodstuffs mentioned below to be immediately further processed at destination: ¹	
Butter	
Concentrated fruit juice	



Monitoring of air temperature for transport of quick frozen foodstuffs.

Obligation to measure temperature of frozen foodstuffs during carriage and keep recordings





Procedure for sampling and measurement of temperature of chilled, frozen and quick frozen cargoes.

General considerations:

Preferably at point of loading and unloading;
Not normally during transport unless serious doubts about conformity

Sampling:

From warmest points of the consignment
Or for chilled at coldest location to check that freezing has not occurred.

Temperature measurement:

Should be non-destructive.
Use of measuring probe.

General specifications for the measuring system:

Accuracy of $\pm 0.5^{\circ}\text{C}$

Allowable tolerances in measurement of temperature:

Brief rise of up to 3°C allowed for surface temperature of food.

2°C tolerance for non-destructive measurement





Selection of equipment and temperature conditions for carriage of chilled foodstuffs

	<u>Maximum temperature</u>
I. Raw milk ¹	+ 6 °C
II. Red meat ² and large game (other than red offal)	+ 7 °C
III. Meat products, ³ pasteurized milk, butter, fresh dairy products (yoghurt, kefir, cream and fresh cheese ⁴), ready cooked foodstuffs (meat, fish, vegetables), ready to eat prepared raw vegetables and vegetable products ⁵ , concentrated fruit juice and fish products ³ not listed below	either at + 6 °C or at temperature indicated on the label and/or on the transport documents
IV. Game (other than large game), poultry ² and rabbits	+ 4 °C
V. Red offal ²	+ 3 °C
VI. Minced meat ²	either at +2 °C or at temperature indicated on the label and/or on the transport documents
VII. Untreated fish, molluscs and crustaceans ⁶	on melting ice or at temperature of melting ice



Thank you !

