

General Storage and Transportation Conditions for NITR Product Range

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Nestlé Enterprises S.A., Nestlé International Travel Retail Division (NITR), requires specific storage and transportation conditions to ensure product quality and freshness. The conditions are as follows:

Product type		Temperature °C	Relative humidity (RH)
Chocolate Confectionery	Chocolate	12 – 18 °C	Max 65 %
	Compound	16 – 23 °C	Max 65 %
	Spread	16 – 23 °C	Max 65 %
	Sugar panned (e.g. Smarties)	15 - 23°C	Max 50 %
Biscuit	Without Chocolate/Compound	Max 30 °C	Max 75 %
	With Chocolate/Compound	16 – 18 °C	Max 65 %
Sugar Confectionery		Max 25 °C	Max 70 %
Coffee		Max 25 °C	Max 60%
VMS		10 - 18 °C	Max 60%

Chocolate will melt if exposed to temperatures exceeding 23°C.

Avoid rapid fluctuations in temperature during transport, loading / unloading and storage to prevent chocolate from blooming (white or greyish streaks or spots on the surface of chocolate).

For short-term storage (e.g., in-store display),

- Cool and dry storage as shown on packaging.
- Without exposure to direct sunlight.
- Away from any sources which could affect product freshness and / or product quality.

Additional requirements for transportation (e.g., truck or reefer),

- Vehicle needs to be suitable for food transport: clean, dry and without foreign odours.
- Goods cannot be loaded with non-food items, fruits, vegetables, plants, flowers, dry pet food, cheese, spices, detergents or paints.
- All goods are to be picked up with temperature controlled vehicles (reefer). Picking up in a box trailer is mandatory, curtain trucks are not allowed and will not be loaded.