

FISH & SEAFOOD

WHO TO CALL

For more detailed information, contact the Cargo Call Center at 1.800.DLCARGO (1.800.352.2746)

Call Center Hours
6:00 AM - 1:00 AM (EST)
7 days a week

Contact the
National Fisheries
Institute

OR

Visit us at
deltacargo.com

SHIPPING TIPS:

- Use the right coolant for the transit time.
- Place coolants on the bottom and top.
- Minimize the time between packing and shipment.
- Meet all government regulations. They vary from state to state, and they are your responsibility.
- Speed handling with lightweight packing units.

PACKAGING:

- Packing to withstand a total transit time of at least 72 hours.
- Resistance to external puncture is critical.
- Bands must not cut containers.
- Gel-paks are the preferred coolant.



SPECIAL HANDLING

Shipper is responsible for packing to withstand a total transit time of at least 72 hours internationally, out of refrigeration.

Transit time begins at normal acceptance time at the originating city and ends at the time of consignee notification of the shipments arrival.

Frozen items being held by Fish and Wildlife will be handled by the Atlanta Perishables Center

DOCUMENTATION

Shipments should be clearly labeled as Perishable.

Each piece of the shipment must be legibly and durably marked with the name and address of the shipper and consignee. Old labels and markings must be removed or obliterated. Old labels and markings must be removed or obliterated.

RESTRICTIONS

Cooler/freezers may not be able to accommodate containers due to door size. All refrigeration is subject to availability; space is not guaranteed. Check hours of operation; some facilities are closed on weekends and holidays.

Refrigeration for DASH is not available. Information provided subject to change. Delta Cargo's liability is limited on each shipment. Higher valuations may be declared at a nominal charge. We also offer all risk insurance for international shipments.

Wet ice is prohibited.

GENERAL INFORMATION

Shipping fresh seafood requires special care every step of the way. Delta Cargo guidelines are designed to help you preserve valuable cargo and prevent expenses resulting from improper packaging. These guidelines were developed in cooperation with the Air Transport Association of America (ATA) and the National Fisheries Institute (NFI). These guidelines do not apply to canned or smoked products.

Ship only the healthiest product. Air is essential - do not seal bags. Pre-chill all packing materials and to slow body metabolism.

Leakage can damage other cargo and passenger baggage, even the aircraft itself, so it is critical for seafood shipments be carefully packaged. Pack in layers and completely enclose product in strong, securely sealed polyethylene bags. Pack the bags and pad them so there is no room to shift. Use corrugated paperboard (wax-saturated or otherwise water-resistant) or solid fiberboard. Corrugated boxes must have absorbent material on the bottom and wet-lok type corners.

A minimum of \$48.00 (USD) applies.

REGULATIONS

Dry Ice transforms into CO₂ and can displace oxygen in enclosed places; it is classified as "dangerous goods" for air transport and is subject to separate government regulations. You are responsible for compliance with those regulations.

BOOKING

You may book your shipment on deltacargo.com or call the Cargo Call Center at 1.800.DLCARGO.

DROP OFF/PICK UP

You need to take your shipment to your local cargo facility for shipping and pick it up at the local cargo facility at the destination.

