

Perishables

WestJet ships many perishable commodities including fruits & vegetables, seafood and meat.

- Specific guidance for the packaging of all types of seafood can be found here:

[Seafood Packaging Guide](#)

- Perishables are highly susceptible to damage from routine handling and environmental conditions if not packed correctly.
- Perishable cargo must be packed to avoid damage or contamination to the aircraft cargo hold or passenger baggage.
- Follow these general guidelines to ensure your shipments arrive at the destination at the peak of freshness:
 - Make sure the packaging is appropriate for the commodity. Examples include:
 - Robust fiberboard boxes for fruits with plastic inserts for cushioning.
 - Rigid plastic crates with lids are okay for firmer vegetables.
 - Mesh bags can be used for the containment of smaller items such as green beans but must be placed inside a rigid outer package such as a plastic crate or fiberboard box.
 - Temperature sensitive cargo needs to be packed in a manner which maintains the required temperature for the longest period of time, e.g., by using insulated packaging.
 - If a shipment requires a refrigerant, only dry ice or gel freezer packs are acceptable.
- Perishable shipments at risk of leakage must be suitably packed in leak-proof inner packaging.
 - Absorbent material must be placed between the sealed inner packaging and the outer packaging.
 - The outer packaging should be constructed of corrugated or solid fiberboard, preferably with a water-resistant coating, plastic or other suitable material designed to contain any leakage.

For all perishable shipments:

- Produce must not be allowed to protrude through gaps or handling pockets in packaging.
- No open crates or boxes - every package must have a lid secured to the crate / box.
- Lids must be securely closed and tape sealed - folding wings into each other to form a closure is not sufficient.

Shippers who use styrofoam packaging must refer to the 'Styrofoam' section to ensure your package meets our requirements.