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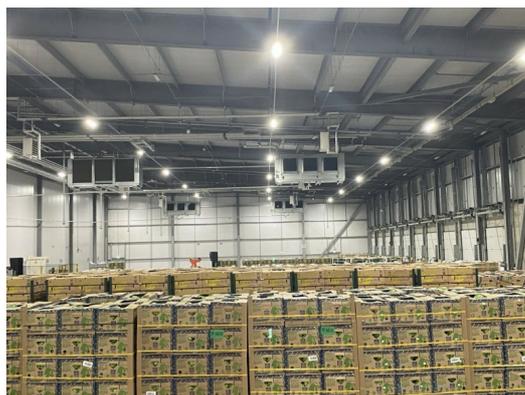


By Fred
Searle

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Dover becomes fully temperature controlled

Addition of temperature-controlled out-loading chamber means storage, container stripping and distribution can all be done at a set temperature



The upgraded warehouse is now in operation

A major stage of the Port of Dover's Cargo Terminal redevelopment is complete, with a fully temperature-controlled warehouse now in operation.

The existing eight-chamber temperature-controlled facility is now complemented by a fully temperature-controlled out-loading chamber, meaning that every stage of the operation, including storage, container stripping and distribution, can be conducted at a set temperature.

A spokesperson for the port called this "a huge development for the logistics and cargo customers that use the port for fast and direct access into and from Europe".

The upgrade has also added 550 extra temperature-controlled pallet spaces, allowing companies to pre-pick loads to make the dispatch more efficient.

Nik Scott-Gray, general manager at Port of Dover Cargo, said: "The out-loading chamber joins a host of other new facilities, including two new berths, an ambient storage shed, plus many infrastructure improvements.

"Since our new multi-purpose terminal first became operational a year ago, Port of Dover cargo has continued to flourish with the new business opportunities it continues to bring.

"We have the capability to handle a whole range of cargo including breakbulk, containers and agribulk, plus expanding our highly successful fresh produce trade even further."

In July 2020, Seatrade launched a second regular service at the port, making Dover the UK port of call for Seatrade's Zodiac and Rayo Reefer services.

In May 2020, Dover processed 30,000

tonnes of bulk aggregate for the first time.

The port recently received its HACCP certification. This follows its 360 Quality Code and organic accreditation from the Organic Food Federation, both of which it received in March 2020, plus full AEO status (Authorised Economic Operator) in customs and security in July 2019.

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