DIFFERENT HOLDING CONDITIONS DURING TRANSPORT AND THEIR EFFECT ON TEMPERATURE

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Discussion Plant Visits vs. Mock Tests Plant visit 1 The target temperatures of the tests in all scenarios were never reached Plant visit 2 The temperature logger was started at the plant and put into the cooler with -20 $(°C)$ ice \blacksquare Plant visit 3 -20 Test packs (initial dip in temperature) -80 Test • Within 3-4 hours, the temperature rose 5-6 (°C) • Temperature fluctuates every time the cooler is opened during the sampling process at the plant • Environmental temperature of the transport time impacted the data outcome. There was a 1 (°C) difference between plant visits 1 and 2 during transit • The -20 (°C) test was conducted in a lab environment in which the cooler was never opened—comparing the actual transit temperature to this baseline shows the plastic coolers do not insulate the samples from their external environment • The -80 (\degree C) test was compared to the -20 (\degree C) test and it was found that even in this scenario, the coldest the cooler was able to keep the samples was -35 (°C) • The -80 (°C) test had a more gradual heat dissipation and took 11.5 hours before the temperature began to rise compared to the –20 (°C) test -20 June 18th $-$ +4 July 12th **Transpo***r***t Temperatures** -20 July 12th *This graph is a chronological continuation after figure 1, showing the transit time of 36-48 hours after post-processing in coolers with –20 (°C) ice packs to the Atlantic Veterinary College* • Intended temperature during transport was never maintained • Samples kept at +4 (°C) had a higher average temperature during shipment • Second transport on July 12th, 2024, had a higher average temperature than the shipment on June 18th, 2024—this could be due to July having a higher average daily temperature than June **Ice Packs vs. Loose Ice** *After the results found in figures 1 and 2, a series of experimental tests were performed to test the stability of thermal cooling elements: foam ice packs, thermal gel ice packs in plastic casing, loose ice, and a cooler precooled with foam ice packs* Foam ice packs kept at -20 (°C) and -80 (°C) never reached intended temperatures as seen in *figure 1* In the -80 (°C) test, heat began to deplete after 33 hours -80 test In the -20 (°C) test, heat began to deplete after 2 hours Loose ice Precooling was achieved by placing the entire cooler in a -20 $(^{\circ}C)$ fridge overnight In the -20 (°C) with precooling, heat began to deplete after 47 hours until the temperatures reached 0 (°C) where it became stable at that temperature for 3 to 4 days • Loose ice had the most stable results, but the temperature remained at around 7 (°C) **Conclusion** Temperature logging data from initial plant visits determined that plastic coolers with foam ice packs are not able to insulate contents from the external environment. Additional tests in a laboratory study also implied that the density of contents inside the coolers pose a challenge in ensuring everything is cooled equally. Foam ice packs cannot be used as a cooling method at –80 (°C) for longer than 33 hours before heat begins to wane and they cannot be used as a cooling method at – 20 (°C) and 4 (°C) for longer than 2 hours before heat begins to wane. Gel ice packs were more effective than foam ice packs, but not enough to compensate for the loss of heat through the cooler. Loose ice was effective but did not keep the samples at the desired temperature, and pre-chilling the cooler was effective in maintaining temperature for a longer period. Changing the transport container of samples in the future or finding ways to pre-chill the container might be effective solutions in maintaining sample integrity through the transportation process. **References** Gould, Ernest A. "Methods for long-term virus preservation." *Molecular Biotechnology*, vol. 13, no. 1, Sept. 1999, pp. 57–66, https://doi.org/10.1385/mb:13:1:57. Karlsson, Jens O.M., and Mehmet Toner. "Long-term storage of tissues by cryopreservation: Critical issues." Biomaterials, vol. 17, no. 3, Jan. 1996, pp. 243–256, https://doi.org/10.1016/0142-9612(96)85562-1. Wang, Yaogeng, et al. "The impact of different preservation conditions and freezing-thawing cycles on quality of RNA, DNA, and proteins in cancer tissue."*Biopreservation and Biobanking*, vol. 13, no. 5, Oct. 2015, pp. 335–347, https://doi.org/10.1089/bio.2015.0029. Wolfe, Joe, and Gary Bryant. "Cellular cryobiology: Thermodynamic and mechanical effects." *International Journal of Refrigeration*, vol. 24, no. 5, Aug. 2001, pp. 438–450, <https://doi.org/10.1016/s0140-> 7007(00)00027-x. ZUANAZZI, Jovana Silva, et al. "Effects of freezing and thawing cycles on the quality of Nile Tilapia fillets." *Food Science and Technology*, vol. 40, no. suppl 1, June 2020, pp. 300–304, https://doi.org/10.1590/fst.11119.

