

## A Welcome Service

## **Spot Check for Mould**

What is to be done when goods which have passed inspection in Asia become damp during transport by sea, smell musty, or even turn mouldy? To facilitate fastest possible action in such cases PFI offers its «Mould Spot Check», ideally performed immediately upon unloading of shipping containers.

The causes of damp or even mouldy goods can vary widely: climatic changes during transport, inappropriate loading, condensation, or damaged sea containers can lead to unpleasant surprises.



Only a few days often elapse between arrival of the goods in the port, unloading of the containers, handling of the goods, and their delivery to the sales outlets. The greatest problem with dampness or mould is that it often remains undiscovered until the goods have been distributed to the sales outlets or have already been placed on the shelves of a store.



To protect its clients from possible unpleasant consequences of damp or mouldy goods (complaints, image damage, additional costs), PFI has developed an appropriate solution: the «Mould Spot Check» has had a place in the range of services offered by PFI since 2014.

It soon became clear during development of the service concept that spot checks would have to be performed as close as possible to arrival of the containers at the port, best of all prior to further onward transport. The most important criteria are flexible organisation, fast flow of information, and hence the possibility of on-the-spot decision making. Details of the procedure can be adapted to fit the individual requirements of our clients.

The PFI inspector assigns any conspicuous features to various categories such as dampness, odour, or optical features giving grounds for suspicion. Thanks to an informative photo documentation and an exhaustive spot-check report, each client receives a detailed overview of the inspected container with a minimum of delay.

Depending upon the circumstances, a decision whether to take samples for laboratory tests can be made on site. Microbiological testing takes three to five days and aids in further decision making.

A total of 399 sea containers have been examined since the start of spot checks; 33 of the containers (i.e. about eight percent) showed conspicuous features. Thanks to the spot checks and central storage at the port, our clients have been able to react straightforwardly and rapidly to faulty goods and protect themselves against more serious consequences. Depending upon the extent of damage, the goods are either rejected, because they cannot be placed on the market, or made fit for the market by specialist companies.

If you have any further questions do not hesitate to contact:

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