

| PHC Consortium | | | Risk: C00398 - Product Shelf-Life and Transport Viability | | | | | | | Risk Snapshot | | | | | |
|---|---|--|--|--|-----------|-------------------------------|--|---------------|---------------|--|---------------|------------------|------------------|--|--|
| Risk ID | Category / Element | Risk Short Title | Description | Desired Outcome | | | Current Situation | | | Proposed Strategy | | | | | |
| C00398 □ | T3 Technical Processes | Product Shelf-Life and Transport Viability | Pineapples and similar produce risk decay if shipping exceeds biological shelf life or lacks proper cooling. | Establish verified cold-chain logistics and product-specific shipping windows under PHC oversight. | | | Two-week airfreight window identified as feasible; longer sea freight remains a risk. | | | Deploy trial shipments using temperature-controlled packaging and monitor via IoT sensors logged into PHC. | | | | | |
| | | | | What Could Go Wrong? | | | | | | | | | | | |
| Spoilage or quality degradation during transit leads to rejection by retailers. | | | | | | | | | | | | | | | |
| Risk (three-part) Statement | | | | Current Risk | | | Response Type | Manageability | Residual Risk | Risk Owner | Due Date | Close Date | Last Review Date | | |
| Cause | Risk Event [uncertainty] | | Consequence | Probability | Impact | Score (Pxl) | | | | | | | Notes | | |
| Inadequate temperature or humidity control | | | Produce deterioration en route | Loss of buyer confidence and financial loss | 3 | 4 H-1 C-1 Q-1 S-1 | 12 | Mitigate | 5 | 8 | Winter, David | 18Apr26 | Open | 22Nov25 Shelf-Life, Cold-Chain, Quality Control | |
| Mitigating Actions / Response | | | | | | | | | | | | | | | |
| ID | Actions | | | | | | | | | | | Action Owner | Due Date | Close Date | |
| #1 | Make trial shipments using temperature controlled packagiing. | | | | | | | | | | | Winter, David | 21Jan26 | Open | |
| | | | | | | | | | | | | | | | |
| | | | | | | | | | | | | | | | |
| <u>Last 10 RM Events (Meetings/Interviews/Workshops).</u> | | | | | | | | | | | | | | | |
| Mtg. | Date | Title / Person / Department | | | Objective | | | | | | | (0 Events held.) | | | |
| | | | | | | | | | | | | | | | |
| <u>Comments</u> | | | | | | | <u>History</u> | | | | | | | | |
| | | | | | | | | | | | | | | | |
| <u>Top Risk</u> | | | | | | | <u>Top Risk Mitigation</u> | | | | | | | | |
| Product Shelf-Life and Transport Viability | | | | | | | Deploy trial shipments using temperature-controlled packaging and monitor via IoT sensors logged into PHC. | | | | | | | | |
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