



SATS COOLPORT

Launched in 2010, SATS Coolport is Asia's first on-airport perishable handling centre. It is dedicated to the cold chain handling of perishable and pharmaceutical airfreight for import, export, and transshipment.

The facility is strategically located within Changi Airport which is a Free Trade Zone, providing direct airside access for SATS to react swiftly in the event of exigencies and move cargo shipments within a secure cold chain, and eliminating the hassle of tax arrangements while transshipping via Singapore.

Size

8,000 square metres, with:

- 18 cold rooms with four main temperature zones:
 - -28°C to 0°C
 - 2°C to 8°C
 - 8°C to 15°C
 - 15°C to 25°C
- Multi-level unit load device storage with up to 250 pallet positions
- More than 2,000 square metres of column-free warehouse space
- 12 land-side temperature-controlled truck docks
- Full-service Perishable Handling Centre (PHC) situated in front of the airport's freighter bays
- On-tarmac cool dolly features:
 - Internal temperature range of -20°C to 20°C
 - Fast charging to -20°C within 2 hours
 - Able to last more than 10 hours of continuous operations on a full charge

Handling capacity

250,000 tonnes annually

(SATS Coolport handled 300,000 tonnes of perishable cargo in 2019 as perishable cargo has a high tonnage turnover)





Certifications attained

- First ground handler in Singapore to achieve ISO22000, Food Safety Management System in October 2020
- Approved by the European Union as the only authorised establishment in Asia for the handling of meat products in transit from New Zealand to the EU in November 2016
- Envirotainer Ground Services Award certification since December 2015
- IATA Regional Training Partner (RTP) in pharmaceutical handling – Asia Pacific’s first RTP in pharmaceutical handling
- IATA Centre of Excellence for Independent Validators in Pharmaceutical Handling – first facility in the world to be awarded in November 2014
- Good Distribution Practice (GDP) certification since 2012
- Good Distribution Practice for Medical Devices (GDPMDS) certification since 2010
- AVA-licensed cold store establishment since 2011 – “A” grade obtained
- Hazard Analysis and Critical Control Points (HACCP) certification since 2010
- Halal certification – first Halal-certified hub in Asia Pacific

Special features

- Asia’s first on-airport Perishable Handling Centre situated within Singapore Changi Airport
- Strategically located within free-trade-zone
- Purpose-built facility for perishable handling dedicated to ensuring cold chain integrity
- Round-the-clock operations manned by a well-trained team
- 24-hour surveillance with digital recording
- Electric vehicles used within facility
 - Eliminates pollutants and maintains clean air quality
 - Epoxy flooring – anti-dust and in line with HACCP standards





SATS' role in the vaccine handling process

As the main ground handler at Changi Airport, SATS works with the majority of airlines that fly through Singapore. SATS also operates SATS Coolport, Asia's first on-airport perishable handling centre and the world's first facility to be awarded IATA's CEIV Pharma certification. It is dedicated to the cold chain handling of perishable and pharmaceutical airfreight for import, export, and transshipment.

Once vaccine shipments arrive at the airport, SATS' apron services team will unload temperature-controlled air cargo containers (also known as Unit Load Devices) to cool dollies, where temperature loggers are attached for 24/7 temperature monitoring and location tracking is activated. The SATS Integrated Operations Command (SIOC) team simultaneously oversees ground operations to coordinate aircraft bays for inbound shipments, while the Coolport team transports the ULDs to SATS Coolport in an unbroken cold chain.

Thereafter, each temperature-controlled ULD is transferred to Coolport's temperature-controlled multi-level materials handling system (MHS), where individual checks are conducted before storing them in cold rooms with the required temperature range (SATS has four main temperature zones from -28°C to 25°C). SATS then continues to monitor temperature logs for temperature excursions and notifies the agent/freight forwarder regarding delivery. Once the respective agents/freight forwarders have completed the necessary checks, the vaccines will be transferred via dedicated temperature-controlled truck docks for onward delivery by the agent/freight forwarders.

