ABSTRACT

Vegetables are a perishable commodity, where a limited shelf life of vegetables. The pattern of inter-island transport of vegetables from East Java to Banjarmasin currently uses roro ship on all types of vegetables, where the vegetables are sent without equipped with cooling. As a result, the vegetables that have a short shelf life and are vulnerable to damage 5 -10% of initial weight. This makes the transportation cost per vegetables to be expensive because the losses are charged to the final consumer.

Transportation pattern should be divided into two that is without refrigeration in the transport of commodities that have a long shelf life, such as potato, onion and carrot and transportation with refrigeration for the vegetables which have a short shelf life such as mustard greens, tomatoes, cabbage and red peppers. Transport media used are container ships. Results of the analysis is the cost of transport has become cheaper when compared to previous patterns of use roro vessel for all kinds of vegetables.

In overcoming the problems of delay arrival of the vessel, the agents in destination area can use cold storage. Cold storage functions to maintain a safe supply of vegetables for consumption the next day. Fee required is Rp.100/kg/day. This decision is cheaper than the current pattern of use of cargo planes that have a transportation fee for Rp.6000/kg.

Keywords: vegetables, transportation, cold storage, shelf life, inter-island