

CARING BEYOND SHIPPING

CMA CGM Group's strategy rests on 'Shipping The Future', with the customer at the heart of this thinking. Everything we do revolves around this philosophy, helping make the customer's journey with us, beyond seamless.

Our customer centric philosophy is guided by a powerful principle that we call 'Caring Beyond Shipping'.

As it is always our endeavor to deliver sustainable and rewarding customer experiences. Caring Beyond Shipping implies that we understand you better, listen to you more and are able to anticipate your needs and improve your overall experience so as to ensure we always exceed your expectations.

It also means that we aim to satisfy your needs and that of every other customer. We do so by delivering unmatched quality and value through consistent, innovative, rewarding and customized business growth solutions.

Now, more than ever, our customers are at the heart of what we do as we continue to Ship The Future.



CARGO HANDLING CARE

PRE-COOLING

Refrigerated containers are designed to maintain a specific temperature of the cargo during transport. In most cases, goods have to be pre-cooled to the required optimal temperature for transport before stuffing into the Reefer container.

AIRFLOW

The air is delivered on the lower side of the container through the T-Bar floor channels, allowing upwards vertical air circulation. During the transport, fresh products are respiring consuming oxygen and releasing CO₂ which is eliminated by renewing the fresh air through vents (up to 260 cubic meters per hour).

CARGO STOWAGE

To properly refrigerate the cargo, it should be correctly stowed inside the container. The container is marked with red lines, defining the nominal loading space, lines which may not be exceeded. The floor should be entirely covered by goods.

CONTACT YOUR USUAL SALES REPRESENTATIVE

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SHIPPING THE FUTURE

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FIND CMA CGM GROUP ON





CMA CGM, THE FINEST DEGREE IN REEFER EXPERTISE



ABOUT CMA CGM

CMA CGM, headed by Rodolphe Saadé, is a worldwide leading shipping group.

Employing over 30,000 collaborators worldwide, the Group is present on all five continents through its 755 offices, in more than 160 countries.

CMA CGM serves 75% of commercial ports with its fleet of 500 vessels.

As a long-standing pioneer in emerging markets – from China in the 1990s to Africa in the 2000s – CMA CGM is one of the key players driving globalization.

Today, CMA CGM presents global solutions for the transport of goods. Our maritime, inland and logistics options are conceived to provide our clients with turnkey transport solutions, in alignment with their needs.

Since its creation, CMA CGM's goal remains the same: to constantly reinvent shipping, by always looking for better solutions for our clients, while respecting people and the planet.

With CMA CGM celebrating its 40th anniversary in 2018, the Group is more than ever ready to continue "Shipping The Future".



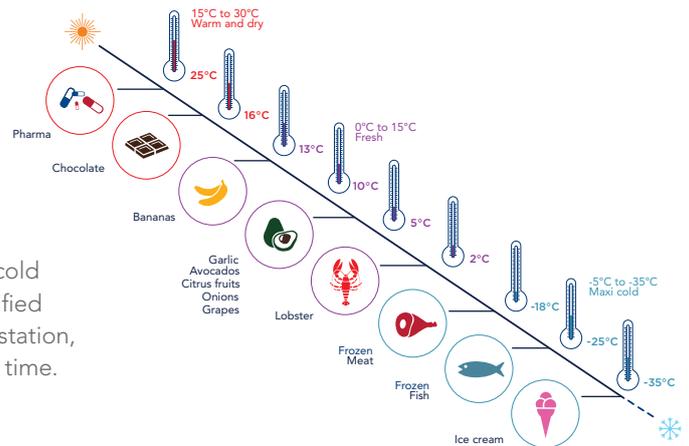
CMA CGM, a leading worldwide shipping group, is committed in providing its customers with the highest quality service and handling your value products most efficiently. The Group is the 2nd largest reefer carrier in the world. Thanks to its fleet of 385,000 reefer containers (TEUs) and 288,000 reefer plugs, CMA CGM offers solutions for all sensitive cargo requiring refrigerated transportation. With a dedicated organization and a network of experts in over 160 countries, CMA CGM is your global reefer partner.

FRESHNESS AND BETTER QUALITY FOR YOUR CARGO

Refrigerated containers are used to carry all kinds of cargo requiring temperature control, such as chilled or fresh cargo (primarily fruits, vegetables and dairy products) and frozen foods (mainly meat and fish). Your perishable goods deserve the best possible controlled environment to maintain their quality during transport. To ensure this, CMA CGM uses various technologies adapted to each of your products.

TEMPERATURE CONTROL

- High freezer containers: Ideal for products like ice cream and fish which require extremely low temperatures (down to -40°C and below).
- Multi-temperature system: Used for commodities, such as tomatoes or potatoes, that may require temperature changes during the voyage.
- In-Transit Cold Treatment: This service involves the usage of sustained cold temperatures as a means of insect control; rigid adherence to the specified temperatures and time periods effectively eliminates certain insect infestation, complies with quarantine requirements and offers the quickest delivery time.



DEHUMIDIFICATION (HUMIDITY CONTROL)

Many perishable products require a low level of humidity inside the container to maintain the highest quality until delivery. Most of our containers are equipped with a system that can lower the humidity within the range of 85 to 55%.

CONTROLLED ATMOSPHERE

During their transport, fresh fruits and vegetables undergo different processes using oxygen (O₂) and transforming into producing carbon dioxide (CO₂).

STARCOOL CA

This technology maintains the gas balance inside the container, which naturally changes with natural fruit respiration. By constantly measuring the atmosphere inside the container, the unit stays at the preset gas composition.

CLIMACTIVE

CLIMACTIVE is the latest and most advanced solution for maintain produce freshness. Using DAIKIN Active CA, oxygen levels are quickly reduced inside the container to ideally manage respiration.

- Optimize your competitive attractiveness : Prevent the maturation process and extend product shelf life.
- Expand your business : Reach further destinations and target new markets.
- Stay green: Maintain your organic label.

SPECIFIC REEFER SOLUTIONS

CMA CGM is committed in providing its customers with the highest quality service and efficiently handling your valuable products.

REEFLEX, our most advanced solution for transportation of liquids

Developed in partnership with Teconja and Liqua, our state-of-the-art transportation technologies make sure your products, be it fruit juices, milk or other liquids, are kept at the right temperature in a sanitary environment throughout the transport and up to delivery.



AQUAVIVA: live seafood now travels above water

CMA CGM introduces AQUAVIVA: the new generation of containers allowing the safe transportation of live lobsters and in the future, other live seafood.



This new container uses INNOPURE® technology developed by EMYG, an international engineering company specializing in professional water filtration dedicated to the carriage of live seafood.

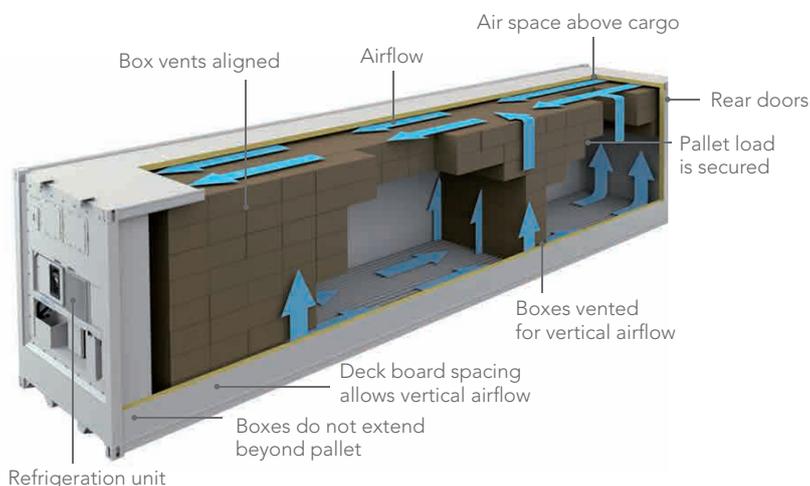
THE RIGHT EQUIPMENT FOR YOUR CARGO

A MODERN REEFER FLEET

CMA CGM owns one of the largest and youngest fleets of refrigerated containers designed for the transport of perishable goods in a temperature-controlled environment. The CMA CGM reefer fleet consists of 20', 40' high cube and 45' palletwide (32/33) containers, most of them equipped with the latest remote control system enabling a permanent monitoring of all units on board.

LOW ENERGY CONTAINERS TO PRESERVE THE ENVIRONMENT

CMA CGM's aim is to always identify the most eco-friendly solutions for reducing energy consumption and CO² emissions. CMA CGM is constantly investing in new equipment and 65% of its reefer fleet is ecofriendly.



Container interior: T floor and walls