

CMA CGM, THE FINEST DEGREE IN REEFER EXPERTISE



ABOUT CMA CGM

CMA CGM, headed by Rodolphe Saadé, is a worldwide leading shipping and logistics group, offering turn key adapted solutions to your supply chain needs.

Employing over 110,000 staff members worldwide, the Group is present on all five continents through its 755 offices, in more than 160 countries, serving 420 ports with a fleet of 509 vessels.

Since its creation, CMA CGM's goal is to constantly reinvent shipping, by always looking for better solutions to transport in respect of the environment.



CMA CGM, a leading worldwide shipping Group, is committed to providing its customers with the highest quality service and to handling valuable products most efficiently. The Group is the 2nd Reefer container carrier in the world.

Thanks to its fleet of 400,000 TEUS of refrigerated containers and over 300,000 Reefer plugs onboard our vessels, CMA CGM offers solutions for all sensitive cargo to meet and exceed customers' expectations. With a dedicated organization and a worldwide network of specialists, CMA CGM is your global Reefer partner with local expertise in refrigerated transport. The Group owns one of the largest and youngest fleets of refrigerated containers consisting of 20', 40' High Cube and 45' PalletWide (32/33).

FRESHNESS AND BETTER QUALITY FOR YOUR CARGO

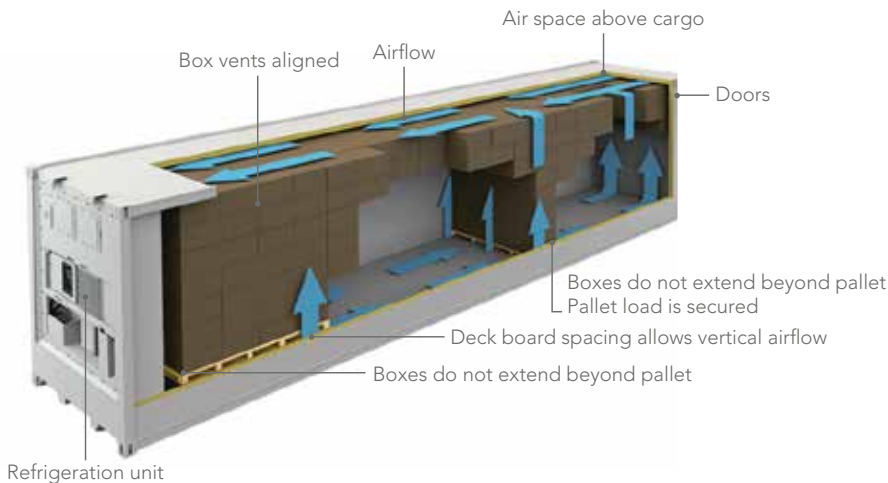
Refrigerated containers are used to carry cargo requiring controlled environment, such as chilled or fresh (primarily fruits, vegetables and dairy products), frozen (mainly meat and fish) and a large pallet of inorganic products. Your perishable goods deserve the best possible care to maintain their quality during transport.

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.

CARGO STOWAGE AND AIRFLOW

Cargo should cover the entire floor and be stowed within the nominal loading space, defined by red lines. Correct stowage will assure proper air circulation and even temperature within the container.



Container interior: T floor and walls

TEMPERATURE CONTROL

- High freezer containers: Ideal for products such as ice cream and fish which require extremely low temperatures (-40°C and below).
- Multi-temperature system: Used for commodities such as tomatoes or potatoes requiring temperature changes during the voyage.
- In-Transit cold treat : Environmental friendly service, assuring compliance with cargo quarantine requirements set by certain countries, involving sustained cold temperature during sea passage, meant to annihilate unwanted insects which might travel with the imported fruit.



HUMIDITY CONTROL (DEHUMIDIFICATION)

Some products require controlled level of humidity inside the container to maintain the highest quality up to final delivery. Most of our refrigerated containers are equipped with a system that can lower the humidity within the range of 85 to 60%.

FRESH AIR VENTILATION

Fresh fruits and vegetables need fresh air and removal of unwanted gases that build up during normal respiration. Therefore, all the refrigerated containers are equipped to supply up to 240 CMH (Cubic Meters per Hour) of fresh air inside the container.

CMA CGM+ ADVANCED SOLUTIONS

CLIMACTIVE controlled atmosphere

After being harvested fresh fruits and vegetables continue their life process consuming oxygen (O₂) and releasing carbon dioxide (CO₂), water and other gases. CMA CGM is able to provide you with dedicated controlled atmosphere technologies.

Benefits include:

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

ACTIVE CONTROLLED ATMOSPHERE, the most advanced technology to deliver farm freshness to you.

Using DAIKIN Active CA, oxygen levels are quickly reduced inside the container, ideally managing the cargo respiration.

PASSIVE CONTROLLED ATMOSPHERE, maintaining the gas balance inside the container, which changes with fruit respiration. By constantly sampling the atmosphere inside the container, the unit adjusts the O₂ and the CO₂ to the preset gas composition settings.

REEFLEX liquid ready

Our most advanced solution for transportation of liquids. Developed in partnership with Teconja and Liqua, our state-of-the-art transportation technology makes sure your products, be it fruit juices, milk or other liquids, are kept at the right temperature in a single-use sterile bag throughout the transport and up to delivery. Customers have now the option to transport their cargo under aseptic conditions.



AQUAVIVA sefood solution

CMA CGM introduces AQUAVIVA seafood solution: the new generation of containers allowing the safe transportation of live lobsters and other live seafood. These containers use INNOPURE® technology developed by EMYG, an international engineering company specialized in professional water filtration.

PHARMA reefer division

The best prescription for pharma transport. At CMA CGM we are committed to providing the highest quality service at every step of the journey. As a result, CMA CGM has created a unique offer including a pharmaceuticals transport procedure compliant with European Union recommendations for Good Distribution Practices (GDP).

CARING BEYOND SHIPPING

CMA CGM Group's strategy remains 'Shipping The Future', with the Customer being at the very heart of this endeavor.

Our philosophy is to 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'.

This means we understand better our clients, listen to them more, anticipate their needs and improve their overall experience with us. We do so by delivering unmatched quality and value through consistent, innovative, rewarding and customized business growth solutions.



LOW ENERGY CONTAINERS TO PRESERVE THE ENVIRONMENT



CMA CGM is constantly investing in new refrigerated containers.
By reducing energy consumption and CO₂ emissions, most of the fleet is eco-friendly.

CONTACT YOUR USUAL SALES REPRESENTATIVE

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