



COLD TREATMENT SERVICES

KEPT COLD, KEEP COOL

Thanks to COLD TREATMENT services, your fruits travel but the insects don't. Annihilate insects, larvae, and eggs from your produce, while being carried to its destination.

YOUR BENEFITS

COMPLY WITH PHYTOSANITARY REQUIREMENTS.

With COLD TREATMENT services insects and larvae are exterminated.

RESPECT ENVIRONMENT AND HEALTH

No need to use fumigation or pesticides, our cold treatment process is environmentally and healthfriendly. With COLD TREATMENT services, keep your organic products organic.

PRESERVE YOUR CARGO QUALITY

Enjoy the fastest route between your farm and your consumers in optimum conditions.

PROTECT YOUR CARGO

In the unlikely case of treatment failure, unexpected costs may impact your business. A warranty is included in your cold treatment, adapted to the risk and fruit value.

HOW DOES IT WORK?

- Cold treatment is done by lowering the fruit pulp temperature under a specified level and maintaining it for a certain period of time.
- CMA CGM Group offers the option to gradually step up the set temperature once the quarantine period is completed, avoiding unnecessarily stress on the fruit.
- With our COLD TREATMENT services, we assure you that a cold treatment failure will have no impact on your business since they compensate:
 - Additional costs for a second treatment process
 - Extra expenses (storage, plugging costs, handling charges, etc.)
 - Cargo value depreciation or absence of salvage sale
 - Rerouting expenses
 - Damage to your goods due to cold treatment failure

GET STARTED

ASK FOR COLD TREATMENT SERVICES

During your online booking process select COLD TREATMENT services or contact your usual sales representative.

Available for our brands:



[Get more information](#)

