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 to providing its customers with the highest quality service and to handling valuable products most efficiently. The Group is the 2nd largest Reefer carrier in the world.

Thanks to its fleet of 400,000 TEUS refrigerated containers and 293,550 Reefer plugs, CMA CGM offers solutions for all sensitive cargo to exceed customers’ expectations. With a dedicated organization and a network of specialists in over 160 countries, CMA CGM owns one of the largest and youngest fleet of refrigerated containers consisting of 20’, 40’ High Cube and 45’ PalletWide (32/33). CMA CGM is your global Reefer partner with local expertise in refrigerated transport.

FRESHNESS AND BETTER QUALITY FOR YOUR CARGO

Refrigerated containers are used to carry cargo requiring controlled temperature, 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 controlled environment to maintain their quality during transport.

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 Treatment: This service involves the sustained cold temperatures to eradicate possible insect contamination.

HUMIDITY CONTROL (DEHUMIDIFICATION)

Many perishable products require a low level of humidity inside the container to maintain the highest quality up to final delivery. Most of our 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 cm³ of fresh air inside the container.

ATMOSPHERE CONTROL

After being harvested fresh fruits and vegetables continue their life process consuming oxygen (O₂) and releasing carbon dioxide (CO₂), water and other gases. Different technologies allow for this control:

STARCOOL CA, this technology maintains 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.

CLIMACTIVE, 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.

• 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.
SPECIFIC REEFER SOLUTIONS

Reeflex: our most advanced solution for transportation of liquid.
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: live seafood now travels above water.
CMA CGM introduces AQUAVIVA: the new generation of containers allowing the safe transportation of live lobsters and other live seafood. This new container uses INNOPURE® technology developed by EMYG, an international engineering company specialized in professional water filtration.

CMA CGM Pharma 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 GDP compliant Pharma procedure.

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.

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.
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 endeavour 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. Together, we will continue Shipping The Future.
LOW ENERGY CONTAINERS TO PRESERVE THE ENVIRONMENT

CMA CGM aims to identify the eco-friendliest solutions by reducing energy consumption and CO$_2$ emissions. CMA CGM is constantly investing in new equipment and 65% of its Reefer fleet is eco-friendly.

CONTACT YOUR USUAL SALES REPRESENTATIVE
www.cma-cgm.com/local-offices