DISCOVER UNMATCHED FRESHNESS AND QUALITY

Your perishable goods deserve the best controlled environment possible to maintain their quality during transport. CMA CGM is your global Reefer partner in shipping at controlled temperature.

TEMPERATURE CONTROL

- **High Freezer**
  - Containers ideal for products like blood plasma or frozen fish which require very low temperatures (-40°C).

- **SuperFreezers**
  - Containers are equipped to carry products at ultra-low temperatures (-60°C).

- **Multi-Temperature**
  - Used for some commodities that may require temperature changes during the voyage (up to six different temperature changes can be programmed).

HUMIDITY CONTROL

Experience a system designed to reduce humidity between 65–80% for goods that require a low level of moisture inside the container.

FRESH AIR VENTILATION

Provide your fruits and vegetables with the fresh air they need while removing unwanted gases built up during respiration. Our refrigerated containers can supply up to maximum 260 CMH of fresh air inside the container.

ATMOSPHERE CONTROL

Control the mixture of gases inside the container, optimizing the shelf life of fresh fruits and vegetables.

LOW-ENERGY CONTAINERS TO PRESERVE THE ENVIRONMENT

CMA CGM is constantly investing in new equipment to reduce energy consumption and CO2 emissions.

DISCOVER SPECIFIC NEEDS, SPECIFIC SERVICES

Discover our whole range of services CMA CGM+

- **CLIMACTIVE controlled atmosphere**
  - We maintain product freshness during the journey by using our newest and most advanced solution to preserve the perfect atmosphere in your container.

- **REEFLEX liquid ready**
  - Keep your juice, milk and other liquids at the right temperature with our state-of-the-art transportation technology that utilizes a single-use bag to transport your cargo up to delivery. This solution is individually tailored to your needs.

- **PHARMA reefer division**
  - Discover the best solution for pharma transportation with our unique cutting-edge offer which includes a GDP-compliant pharma procedure.

- **COLD TREATMENT services**
  - This highly precise process keeps fruits and vegetables at a specific temperature for a predetermined and uninterrupted time to get rid of insects, larvae and eggs.

EXPLORE OUR INTERMODAL OPTIONS

- **Gensets**
  - To guarantee that the “cold chain” remains seamless throughout the inland transportation, Reefer containers need a permanent supply of electricity. Gensets provide the necessary electricity for our containers.

- **45’ Containers**
  - The CMA CGM fleet includes 45’ Reefer containers adapted to multimodal transportation (33 Euro Pallet Wide), including inland shipping.