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# Fresh solutions for new markets



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 **Hapag-Lloyd**

# Hapag-Lloyd Controlled Atmosphere

## Especially fresh

For Controlled Atmosphere we provide a wide range of technologies such as ExtraFresh and ExtraFresh Plus. The interior atmosphere is controlled to delay respiration and to extend shelf life for fruits and vegetables. Spoiling and mould is minimized. We have the best solution ready for nearly each and every cargo.

## Key Benefits

- Long distance transports
- Best conditions for time sensitive cargo
- Preserves product quality: Freshness, color and condition
- Slow down of ripening and ethylene production

## Commodities

**Avocados:** allow up to 35 days transit time

**Bananas:** allow up to 45 days transit time

**Blueberry:** allow up to 28 days transit time

**Mango:** allow up to 28 days transit time

**Other commodities:** up on request



ExtraFresh  
Plus

## How does it work

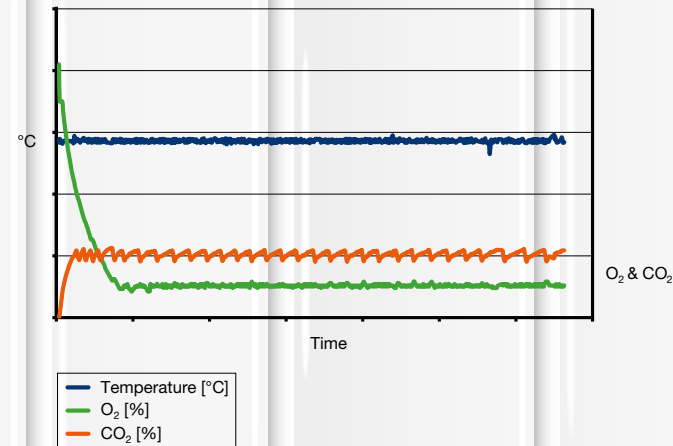
**Membrane** – The membrane is installed and effectively controls the atmosphere surrounding the cargo.

**Air compressor pump** – The air compressor pump operates to optimize the atmosphere at the desired settings during transport.

**CO<sub>2</sub> and O<sub>2</sub> Sensors** – The CO<sub>2</sub> and O<sub>2</sub> sensors are installed to maintain the optimum atmosphere inside the container for a longer shelf life.

**ExtraFresh and ExtraFresh Plus** – ExtraFresh takes advantage of the natural fruit respiration process to maintain cargo quality. ExtraFresh Plus controls the atmosphere with additional nitrogen (N<sub>2</sub>) injection.

## Transport Conditions with ExtraFresh



ExtraFresh

