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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

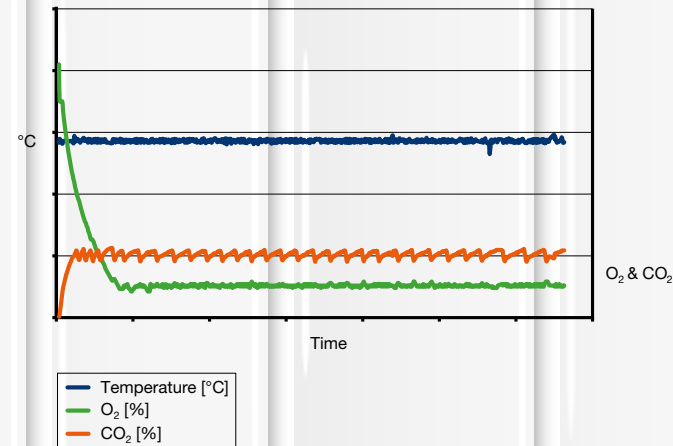
Membrane – The membrane is installed and effectively controls the atmosphere surrounding the cargo.

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

CO₂ and O₂ Sensors – The CO₂ and O₂ 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 (N₂) injection.

Transport Conditions with ExtraFresh



ExtraFresh

