



CMA CGM+

CARE
Protect your business

CLIMACTIVE CONTROLLED ATMOSPHERE

In order to maintain product freshness during the journey, the newest and most advanced solution is utilized to preserve the perfect atmosphere in your container.

YOUR BENEFITS

extend shelf life and preserve product quality.

OPTIMIZE YOUR PRODUCTS' ATTRACTIVENESS

Prevent maturation,

EXPAND YOUR BUSINESS

Target new markets and reach farther destinations because your product can now go the distance.

STAY GREEN

No chemical treatment needed so you can maintain your organic label.

ADAPTED TO SPECIAL NEEDS

The best-suited solution to transport high-value produce (asparagus, blueberries, etc.), goods sensitive to transit time (snow peas, melons, etc.) or organic products (grapes, bananas, avocado).

HOW DOES IT WORK?

Two solutions available:

- A system that separates the ambient atmosphere and enables optimal gas levels in the container to be reached much faster. The temperature, humidity and balance between O₂ and CO₂ are customized and continuously regulated.

- A system is created that relies on the natural respiration of the product to consume O₂ and produce CO₂ inside the refrigerated container.

GET STARTED

ASK FOR CLIMACTIVE CONTROLLED ATMOSPHERE

Contact your usual CMA CGM representative, or send an email to our reefer experts at ho.climactive@cma-cgm.com



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visit our website



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