

LEADER IN SHIPPING & LOGISTICS

Founded by Captain Gianluigi Aponte, MSC Mediterranean Shipping Company (MSC) has been headquartered in Geneva, Switzerland, since 1978. World leader in shipping and logistics, MSC operates in 155 countries across five continents, where we provide timely delivery of goods and services to local communities, customers and business partners. Our international headquarters supervise a worldwide network of offices with each having responsibility for commercial and operational activities in their respective countries.

Over the years, MSC has invested in several initiatives, such as operational strategic alliances, and has further diversified its business-related activities. We have seen exponential growth in terms of both volume and fleet capacity, and now serve millions of customers globally, with a 365-days-a-year operation. Today, our focus remains true to our roots, building and retaining long-term trusted partnerships with customers of all size and scale.



730 VESSELS



260⁺ ROUTES



520PORTS OF CALL



23
MILLION TEU
CARRIED ANNUALLY



155 COUNTRIES



675 OFFICES



150,000 MSC GROUP EMPLOYEES

Note: key numbers estimated end of 2022

WHY MSC?

As a leader in transport and logistics, MSC reaches every corner of the globe. We bring your cargo safely and quickly from A to B, using tailor-made end-to-end transport solutions across road, rail and sea.

We pride ourselves on offering the best customer service in

the industry, and we make every effort to meet your

individual needs and build

long-term partnerships. We

are known for our local and

professionalism, and top

health and safety record.

global expertise,

WE INNOVATE WE DELIVER WE SUPPORT WE CARE

Our fleet is among the most modern in the world, and we invest in state-of-the-art equipment and technology to transport your cargo securely and efficiently to its destination.

As a key player in global supply chains, we remain fully committed to contributing to the realisation of the United Nations 2030 Agenda for Sustainable Development. At MSC, sustainability is a strategic imperative and, above all, a business priority. More on msc.com/sustainability

END-TO-END SOLUTIONS

Over the past **50 years**, MSC has literally gone '**the extra mile**' by expanding our services beyond ports. Little by little we have developed an **integrated** road, rail and barge **network** across the world. We offer **door-to-door transport solutions**, even to the most remote areas.



PRE-TRIP INSPECTION

At the depot, our reefer experts carry out a thorough inspection of the container in preparation for loading. This helps you meet the relevant regulatory requirements and retain the sale value of your cargo at its destination.

PICK-UP AND LOADING

We come to you to load your cargo into our reefer units:

Ø 20ft or 40ft cubes

- ♥ Controlled through an integrated microprocessor
- Fresh air adjustment and dehumidification
- ♥ CFC-free insulation ensures minimum temperature loss

INLAND TRANSPORTATION

While the reefer containers are in transit over land, MSC can provide a genset portable diesel generator to keep the container operating at the required temperature. We bring the containers directly to the port, where they undergo strict security checks.

COLD STORAGE WAREHOUSES

MSC offers cold storage for temperature-sensitive cargo. At our temperature-controlled warehouses, we are able to provide storage for both frozen and chilled goods. Our cold storage solutions ensure that the high quality of your goods is preserved throughout your supply chain. Our temperature monitoring systems track the correct temperature at all times. In addition, we ensure full traceability and the highest standards of quality and certification. Please check with your local agent for availability.

SHIPPING

While reefer containers are on board our vessels or in a port, they are always plugged into a constant power source. Our reefer containers are fitted with a software programmed to display specific alarm codes should a malfunction be detected. This immediately notifies our fully trained engineers, who can attend to the unit directly.

CUSTOMS CLEARANCE

From the start of your cargo's journey to its final destination, MSC gives you complete peace of mind. Whether you are importing or exporting, our experienced team know which regulations apply and which documents to submit. They will guide you through customs clearance procedures, including cross-border documentation and customs formalities.

TRANSPORTATION TO FINAL DESTINATION

We deliver your goods in optimal condition to any address in the world. If necessary, your cargo can also be stored at cold storage warehouses on the way.

REEFER EXPERTS

Our customers and business partners appreciate our in-depth understanding of their local markets and our deep sector-specific knowledge. Our network of reefer experts at each of our locations provides customers with the very best service and equipment to meet their individual requirements.

We understand the importance of preserving the condition of our customers' cargo from the moment it is loaded until the minute it reaches its delivery point. Over many years, we have developed a strong service offering and built one of the largest and most environmentally-friendly reefer container fleets in the world.

We transport all kinds of chilled and frozen cargo, including:

FRUIT AND VEGETABLES



FISH AND SEAFOOD



MEAT AND DAIRY PRODUCTS









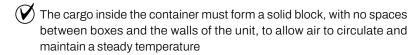
YOUR PRE-SHIPPING CHECKLIST

There are a few factors to keep in mind when transporting chilled and frozen cargo. Our experts will provide full support to ensure that your goods maintain their quality all the way to their final destination.



FROZEN CARGO e.g. meat. fish. ice cream





- Maximum load height must be below the red load line of the container
- Ventilation of the container must always remain closed and humidity off
- Packaging must be able to resist moisture and allow for a vertical flow through boxes to maintain the desired temperature





CHILLED CARGO e.g. fruit, vegetables

Chilled cargo requires the highest level of care to avoid compromising size, freshness, firmness, texture, colour, flavour, aroma or chemical balance in transit

Goods must be pre-cooled ahead of transportation to achieve optimal temperature levels before loading, and to reduce the impact of outside temperatures during transportation

The reefer unit ventilation must be set according to the cargo requirements



THE PERFECT TEMPERATURE

Perishable goods require precise temperature control to maintain their quality all the way to their final destination. At MSC, we follow four highly standardised control procedures to optimise the cooling process. These include **Cold Treatment (CT)** and **Controlled Atmosphere (CA)**.

COLD TREATMENT

CT is a chemical-free way to eliminate fruit flies and other insects that might damage the biodiversity and agricultural industries of importing countries.

KEY BENEFITS OF OUR CT AND CA SERVICES



Longer shelf-life of the commodity



Maintain the appearance, freshness and quality of perishable foods over longer distances



Opening new markets to perishable goods



Attractive prices and reduced CO₂ emissions compared to air freight

TEMPERATURE LOWERING The process lowers the temperature of the fruit pulp and maintains it for a specified period of time. The exact settings vary depending on the country of origin, the type of commodity and the country of destination.

Our reefer equipment monitors temperature readings through three probes (or sensors) placed in the core of the fruit during the voyage and at terminals.

MONITORED TEMPERATURE



TEMPERATURE ADJUSTMENT

Once the cold treatment has been successfully completed during the voyage, MSC informs the shipper immediately and the temperature can be readjusted.

MSC helps you to comply with local regulations.

RESPECT LOCAL REGULATIONS

CONTROL **OF GASES**

CA maintains the initial concentrations of gases such as oxygen, nitrogen and carbon dioxide by adding or removing quantities of these gases.

This process increases product shelf life and keeps fruit and vegetables in perfect condition for longer.

INCREASED PRODUCT LIFE

CONTROLLED ATMOSPHERE (CA)

CA is a highly advanced process to regulate the atmosphere composition in the reefer container during storage or transit.

ENVIRONMENT CONTROL

For low-respiring commodities, gases are injected at the beginning of every shipment to build up the CA environment and keep it under control throughout the journey.

MSC uses various CA systems with the support of our partners, such as StarCool® CA, XtendFRESH®, Liventus®, Maxtend® and Purfresh®.

CA SYSTEM PARTNERS **EVERY YEAR, WE DELIVER MORE THAN:**

1.9 M TEU

51,000 TEU

28,000 TEU

of reefer cargo

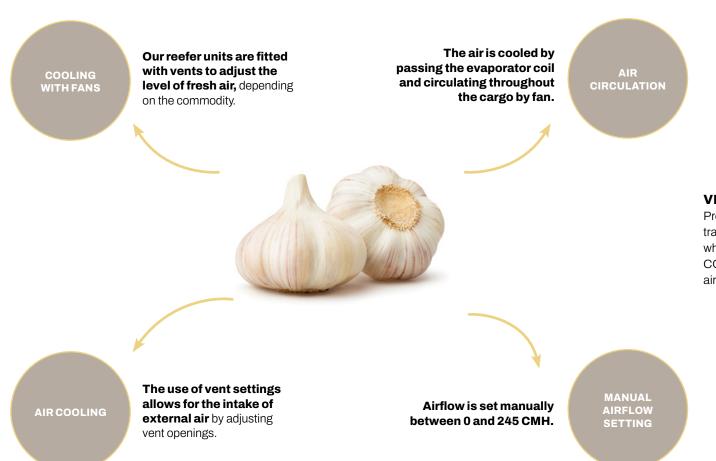
of Controlled Atmosphere (CA) shipments

of Cold Treatment (CT) shipments



DEHUMIDIFICATION

may cause dehydration.



VENT SETTINGS

Proper ventilation is vital, as fruit and vegetables "breathe" during transportation. This produces heat and gases such as ethylene, which speeds up the ripening process and reduces shelf life, and ${\rm CO_2}$, which suffocates cargo and causes discolouration. Fresh air is required to remove such gases.



ENABLING SUSTAINABLE SUPPLY CHAINS

At MSC, sustainability is a top business priority. We recognise the pivotal role we play in connecting the world and take this responsibility seriously. We are committed to protecting the marine, coastal and land-based ecosystems and to making a positive contribution. As a leader in transport and logistics, MSC is at the heart of global trade, connecting people and continents and contributing to the growth of different sectors.

RESPONSIBLE INNOVATION

We invest heavily in the latest green technology, systems and processes to help achieve cleaner seas, land and cargo. The average age of our reefer containers is under seven years old, and we invest in the best-performing and most energy efficient refrigeration units in the world: "R-513A ready" units and NaturaLINE® units, the latter having the lowest Global Warming Potential (GWP) of all refrigerants used in commercially available container refrigeration systems today.

BUILDING A BETTER FUTURE

We believe that cold chains and cooling technology can make a dramatic difference in enhancing the supply of quality food and reducing food loss around the world. MSC's reefer solutions allow fresh commodities to reach different trade areas, securing food supply regardless of the season and preventing food waste in the event of low local market demand. Our CA containers help perishable goods to travel further and for longer, potentially opening up new markets for exporters and importers.

By increasing the supply and affordability of quality food, reliable cold chains can help reduce poverty, foster responsible consumption and promote the right to health.

Find out more at msc.com/sustainability





MOVING THE WORLD, TOGETHER.



msc.com/reefer