



abc FRESH



PERISHABLES | abc FRESH

- Our dedicated team of perishable experts is constantly ready for new challenges in handling temperature sensitive products, whether this involves transporting of large quantities of flowers across continents, fresh salmon from Norway or cheese from Italy
- Highest priority for booking and cargo loading
- Special monitoring from acceptance to delivery

EXPERTISE

- ABC ensures that the transportation of each shipment is conform with all applicable guidelines such as IATA Regulations
- Provide necessary examination by the local phytosanitary authorities under temperature controlled conditions
- Specially-trained and certified staff in handling all sorts of perishables products
- Enhanced organisational structure taking the special perishable needs into account

In order to ensure the temperature control, we offer:

- *Temperature monitoring and control during flight and on the ground*
- *Temperature controlled ground handling facilities at majority of stations throughout the ABC network (cool and ambient temperature facilities)*
- *For the majority of stations reefer trucks can be organized*
- *Installation of temperature controlled cells in SVO*
- *Availability of latest generation thermal blankets*

OUR AIRCRAFT

- Our aircraft have a state of the art environmental control system that allows to reduce the humidity, control the pressure and set four independently controlled temperatures in the cargo compartments
- Each cargo compartment can be temperature controlled, with temperature settings between +4°C and +29°C

GENERAL

- Full transparency at each stage of transportation coordinated by our dedicated Customer Service Team (24/7) and supported by an online Track & Trace system at www.airbridgecargo.com
- We offer freight and product for all time sensitive shipments to guarantee priority space on our flights

For additional information please contact your local sales agent or: products@airbridgecargo.com