

The world of perishables

Emirates SkyCargo

Air-freighted perishables typically consist of:



Fruits and vegetables



Fish and seafood



Flowers, seeds and plants



Meats



Dairy products



Wines



Frozen foods







By 2050, there will be 9 billion people on earth and demand for fresh food will be 60% more than it is today.

Natasha Solano, Global Business Development Manager fo Perishables Logistics at (?)





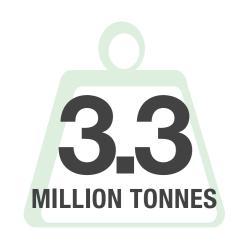
Consumers are recognising the benefits of fresh produce as well as the benefits of natural ingredients sourced from various parts of the world.



Supermarkets are buying directly from producers to save on middleman cost and to avoid less than perfect produce.

A snapshot of the global business of perishables





Total tonnage of perishable cargo moved in 2018 globally



Total value of perishable cargo moved in 2018 globally

Top 10 origins for perishables by air (2018)



USA

Colombia

Kenya

Australia

Ecuador



India





Chile



Netherlands



Norway



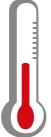
Peru



Emirates SkyCargo share of the perishables market, equivalent to 385,000 tonnes

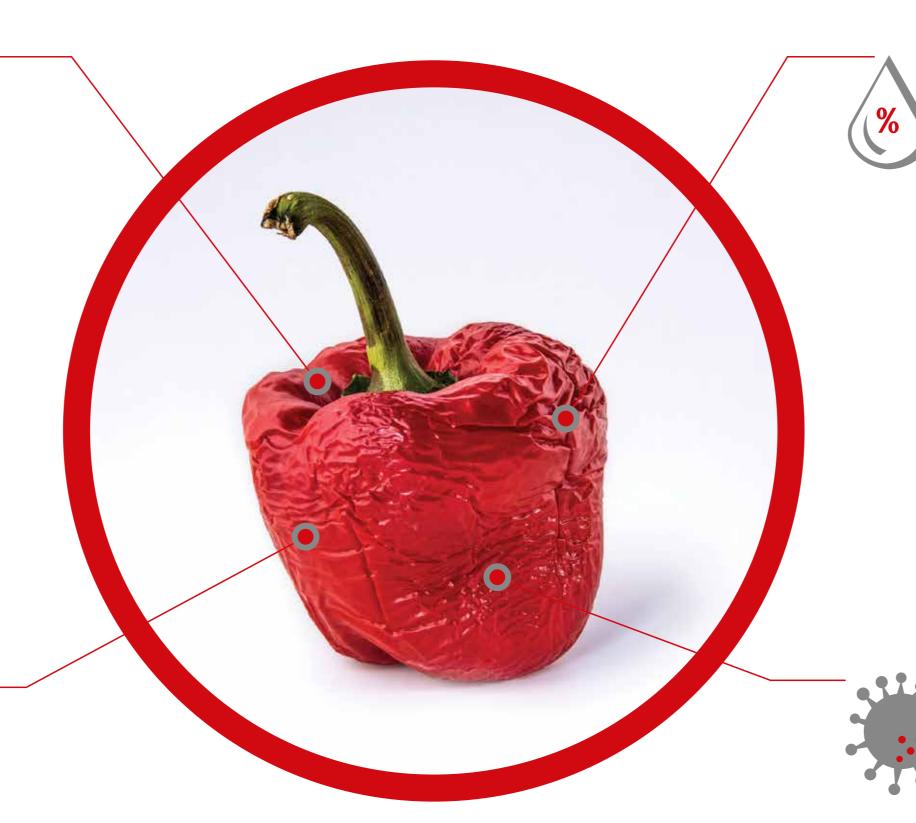
Risks associated with perishables in transit





TEMPERATURE

- Too high sets in and accelerates decay.
- Decreases shelf life of perishable produce
- Too low leads to chilling injury and changes appearance of produce



HUMIDITY

- Quickens ripening
- Exposes fresh product to pathogens and fungus



ETHYLENE

 Produce of respiration, it causes many fruits and vegetables to ripen well before their time



MECHANICAL SHOCK

- Causes bruises and damages produce
- Promotes growth of Botrytis fungus

The right tools and implementations



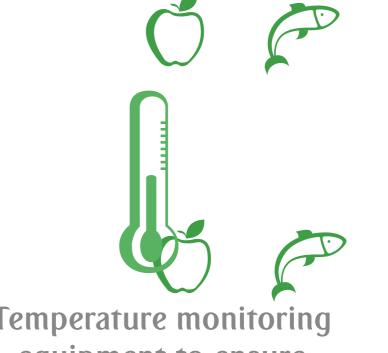
TECHNOLOGY



Robust cold storage units for packing and storing



Reefer transportation to and from the airport environment















































Training of personnel

- Trained in IATA Perishable **Cargo Regulations**
- 24/7 access to information
- Dedicated handling team





- Ensure product details and requirements are correctly entered
- AWB executed as per Shipper's requirements





























Emirates Fresh:

Everyday and general perishables with higher temperature-tolerance like fruits, vegetables and cured meat.



Emirates Fresh Breathe:

Ventilated cool-chain solutions for live and delicate perishables such as certain flowers, fresh-cut stems, seafood, premium meat products etc.



Emirates Fresh Active:

Premium solution using active containers for high-end perishables that cannot withstand the slightest temperature deviation like cheese, wine and frozen products.



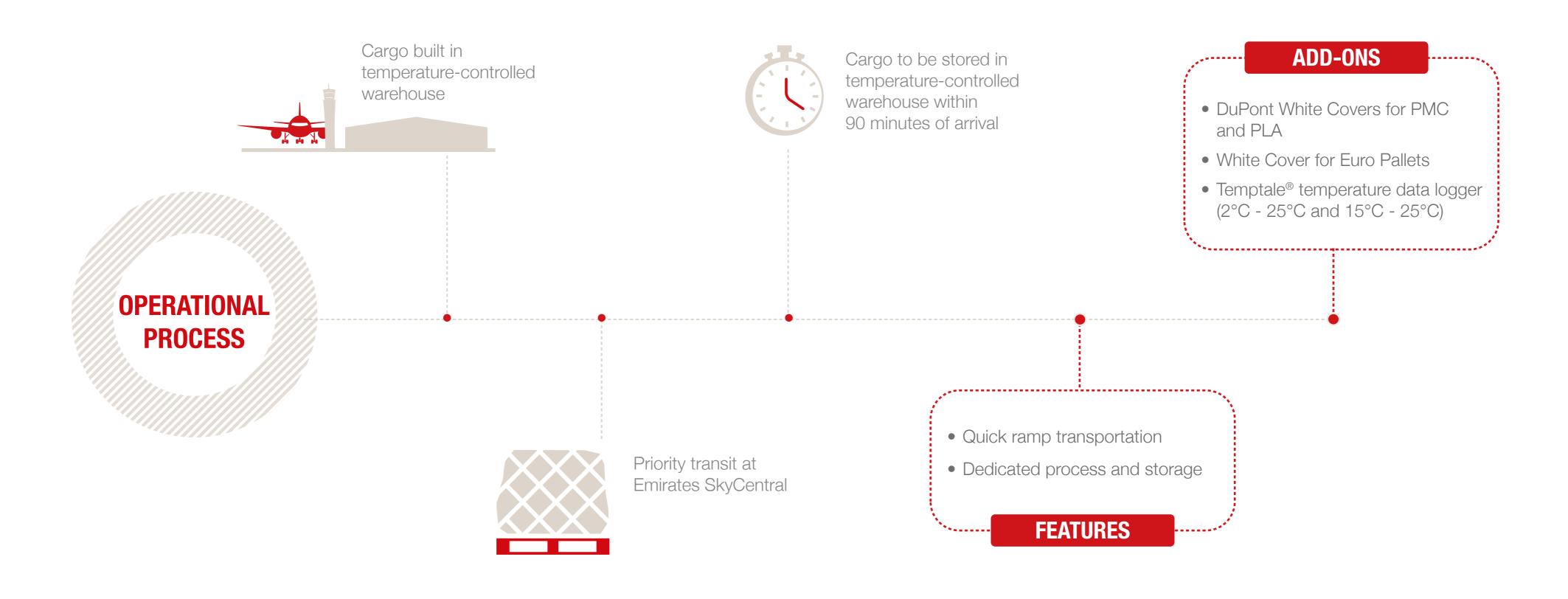


Designed to handle everyday and general perishables, the add-ons are an effective way to ensure freshness is never compromised.



Emirates Fresh for uninterrupted freshness

How it works:







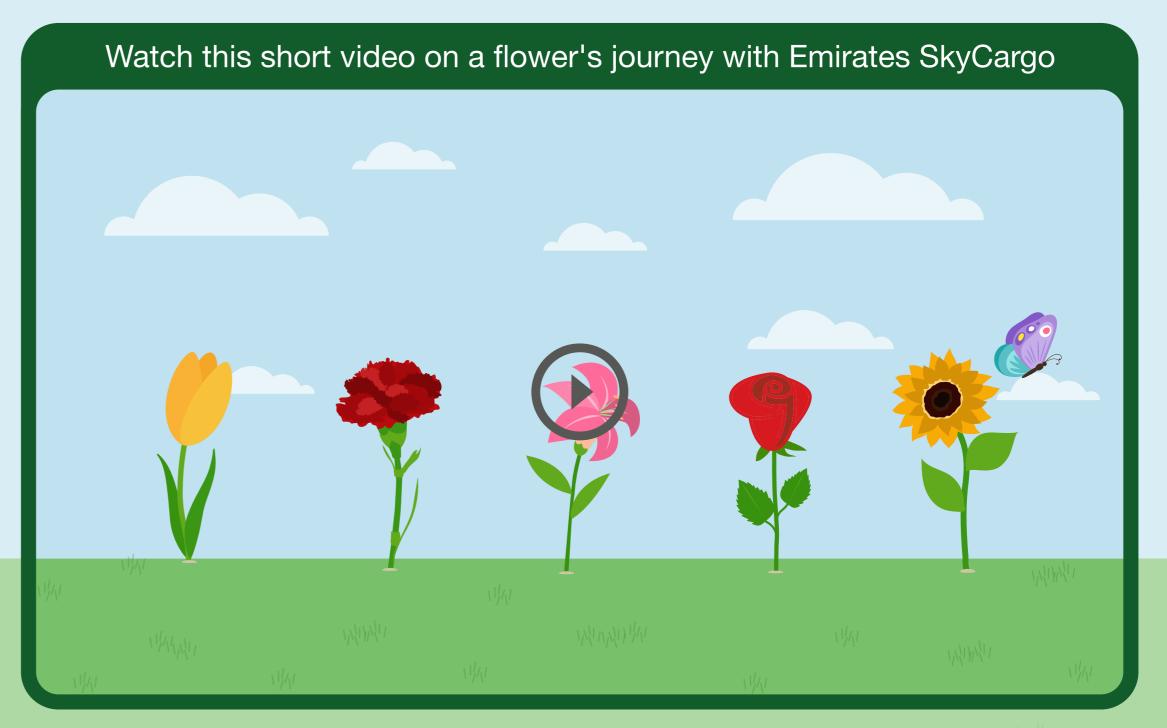
The ventilated cool dolly makes all the difference for sensitive perishables during ramp transfers.

The temperature data logger is an efficient way to monitor that the desired temperature is maintained at all times.



A flower's journey with Emirates Fresh Breathe

Emirates SkyCargo transports tonnes of flowers every year, from locations all over the globe to the world's largest flower auction market in Amsterdam and onwards. The Emirates Fresh Breathe product has been specially designed to carry extra-sensitive perishables such as flowers, with complete protection and special care.

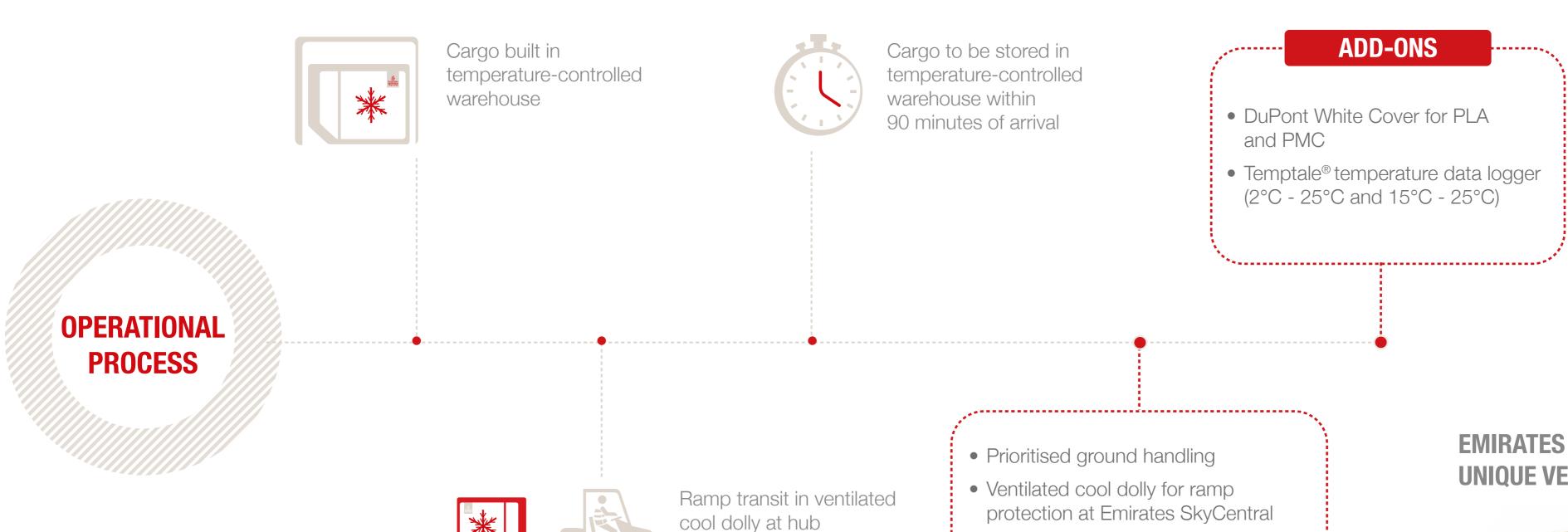


Note: you must have an internet connection and YouTube access to watch this video



Emirates Fresh Breathe is ideal for live perishables

How it works:



and storage at Emirates SkyCentral

• Temperature-controlled handling

 Ready for collection on arrival with pre-agreed time depending on local infrastructure

FEATURES

EMIRATES FRESH BREATHE'S UNIQUE VENTILATED COOL DOLLY







We provide active containers to most destinations based on prior booking.

Our track and trace feature as well as online temperature monitoring gives you absolute clarity throughout the journey.

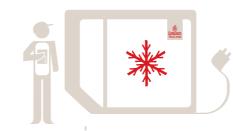


Emirates Fresh Active protects highly temperature-sensitive perishables

How it works:



Active container to be ordered and flown to origin when necessary

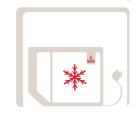


Cargo built and stored in temperature-controlled facility

FEATURES

- Airport to airport transportation
- Track and trace
- Online temperature monitoring
- Flown as booked with priority handling
- Specialised storage area
- Specialised temperature-controlled containers – RKN t2, RAP t2 RKN e1 and RAP e2

OPERATIONAL PROCESS



Trained staff to handle and load active containers



Active containers are returned back to the nearest supplier station

ACTIVE CONTAINER BRANDS RECOMMENDED BY EMIRATES FRESH ACTIVE







CSafe



DoKasch

Product matrix



	Emirates Fresh	Emirates Fresh BREATHE	Emirates Fresh ACTIVE
Dedicated Ramp Operation			
Quick Ramp Transportation			
Protective Thermal Blankets During Ramp Transportation			
Cool Dolly Services for Ramp Transportation			
Dedicated Handling and Storage at Dubai HUB			
Expedited Acceptance at Origin and Delivery at Station			
White Cover / Temp Logger / Temperature Monitoring	Add-ons*	Add-ons*	
Active Container			

^{*}Add-ons such as White Covers and Temp Loggers need to be procured from General Distribution Centre (GDC) in Dubai at cost.







Thermal Blanket:

Thermal blanket protects your temperature-sensitive cargo by stabilising the environment of the shipment, shielding it from extreme weather and temperature fluctuations.



White Cover:

Water-resistant and breathable, ideal for covering breathing commodities. Easy to take off, White Covers are environmentally friendly as well.



Ventilated Cool Dolly:

Special cool dolly that provides temporary storage during ramp transportation. It can be set to the desired temperature as per SHC.



Active Container:

Temperature-controlled containers with an active temperature control system based on compressor cooling and electric heating.













A few important points to remember whilst booking

Please remember the product codes for the three products as the codes help streamline the entire online booking and operational process. Avoid using GCR codes.













Selection of optimal commodity code and temperature SHC is required to protect the perishable cargo's product integrity.

All requests for add-ons must be entered whilst booking online as this will ensure the correct action and pricing.

Active containers are required to be booked four business days in advance so we can inform you about availability and sourcing.





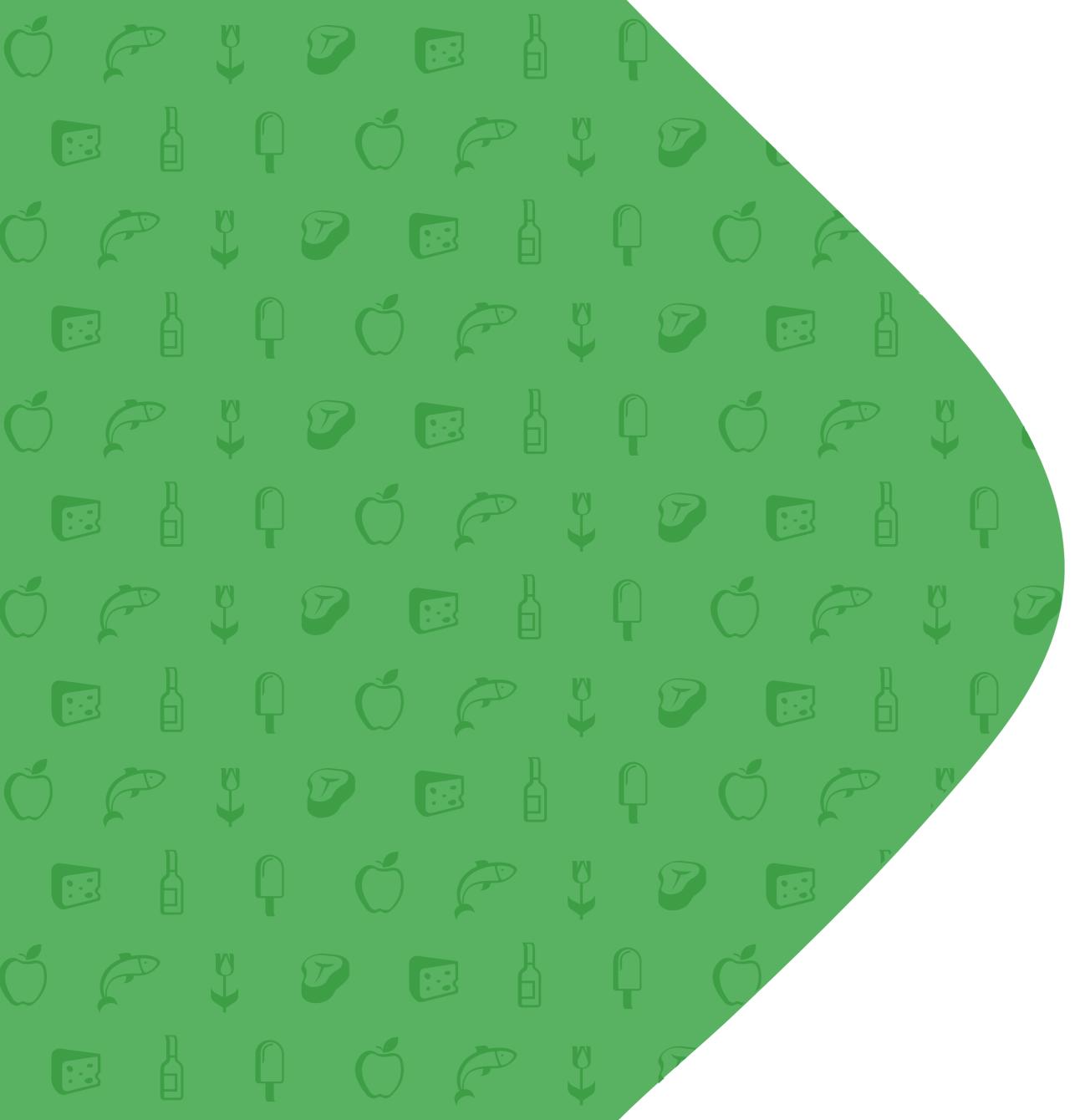














For more information on Emirates Fresh, please visit **skycargo.com** or contact the Emirates SkyCargo office on **+971 600 566 661**