



cargolux

Perishables

Moving perishables around the world in a temperature controlled environment has become a big business with increasingly sophisticated logistics. Airplanes are often the required means of transportation, but by themselves they cannot bring top quality edibles to the table.

Since Cargolux started as a transporter of fresh food products in 1970, it has built up teams of experts in a variety of commodities, including live animals and perishables. Its staff knows it is important to keep clients informed about the duration of the journey and about the essential details concerning packaging, predeparture delivery, ground times, correct storage, clearance and transport to final destination.



The Cargolux advantage for the transport of perishables

- Immediate reservations
- Guaranteed on-forwarding worldwide
- Automated shipment tracking and tracing
- Expert load control and handling staff trained in perishables
- Vacuum cooling facilities for flowers
- Scheduled services
- More than 55 destinations worldwide
- Modern B747-400 freighters with precise temperature control
- Non-stop long-haul flights
- More than 85 offices worldwide



Worldclass.Worldwide.

Cargolux is Europe's largest all-cargo airline, operating a continually growing fleet of modern Boeing 747-400 freighters. The airline operates scheduled cargo flights to over 55 destinations worldwide. Split and full-charters are also available. An extensive trucking network provides road feeder services between Cargolux's hub in Luxembourg and major European industrial centers. Cargolux also offers third-party aircraft maintenance. Cargolux is a dedicated user of an

air cargo management system known as eCHAMP, Cargo Handling And Management Planning, the only fully integrated financial, operations, marketing and management cargo system in the airline industry today. eCHAMP is developed and marketed by CHAMP Cargosystems S.A., a joint venture company owned by Cargolux Airlines Int SA and SITA Inc.



Cargolux gives perishable shippers the special care they need

Transporting perishable goods requires expertise and precise organization. Once fresh meat, fresh fish, exotic fruit or fresh cut flowers are ready for shipment, they must be transported without delay.

When a shipper/forwarder knows the airline's schedule in advance, he can time preparations so that his produce departs on the correct flight to get it to the market at peak freshness.

Growers and their agents take advantage of Cargolux schedules in the knowledge that it will guarantee satisfactory delivery at the airport of destination.

Unbroken cool chain guarantees freshness

Perishables contain no natural preservatives. They must be treated delicately and will deteriorate rapidly if exposed to heat for even a brief time. Cargolux ensures that perishables travel through an unbroken chain of temperature controlled environments from the time they are accepted at the origin through to final destination.

Through years of experience, Cargolux specialists know which perishables produce ethylene that can spoil other varieties and therefore cannot travel together.

They know each commodity's optimum transit temperature and handling condition and will create the correct environment for every shipment, even if the shipper does not provide instructions.

All efforts are made to off-load perishables immediately from arriving aircraft and to transfer them to refrigerated delivery trucks. Clients and agents expect this conscientious Cargolux service, whether shipments are bound for Europe, the Middle East, Asia, Africa or the Americas.

Faster transport and increased capacity with modern aircraft

The B747-400 freighter is the most reliable aircraft for Cargolux's worldwide network. Customers need an airline partner who can offer reliable on-time service. Consumer taste is rapidly changing, demands for flowers in the winter, vegetables all year round and fresh fish and meat have created a host of new opportunities for Cargolux. Its B747-400 freighters are ideal for the transportation of these commodities. Independently adjustable air-conditioning zones allow the transportation of different types of perishables on the same flight. Carrying fresh fish and fresh cut flowers on the same aircraft cabin is no longer a problem for Cargolux. The aircraft's enhanced range has eliminated unnecessary fuelling stops and accounts for shorter overall transportation times. The perishables arrive at their destinations faster and fresher.

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Information as fresh as your daisies

Shippers, agents, transporters and consignees like to know the exact whereabouts of their shipments, and perishable shippers often request permanent information on their valuable shipments. Cargolux informs its customers electronically about their freight with its Cargo Handling And Management Planning system (eCHAMP). Quotes, bookings, reservations and confirmations are nearly instantaneous. Clients can access flight information directly or through Traxon to receive automatic status updates on the progress of their deliveries throughout the world.