



You like us keeping things fresh for you.

abc FRESH for perishable goods



Perishable shipments are always fresh with us.

Perishable cargo can be defined as goods that will deteriorate over a given period of time or if exposed to adverse temperature, humidity or other environmental conditions. In certain cases, this cargo is also classified as «live animals» and require the provisions of the IATA Live Animals Regulations to be applied. When you want to keep things fresh, you can count on ABC. **Always. Worldwide.**

YOUR BENEFITS

- Highest priority for booking and cargo loading
- Special monitoring from acceptance to delivery
- Assistance with packaging solutions for cold chain integrity

EXPERTISE

- Compliance with all applicable guidelines such as IATA PCR Regulations
- Local phytosanitary authorities examinations under temperature-controlled conditions
- Experienced staff in handling all sorts of perishables products

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 ABC stations
- ✓ Possibility to organize RFS with reefer trucks at majority of ABC stations
- ✓ Installation of temperature-controlled cells in Sheremetyevo cargo hub, with refrigerators for perishable cargo, 380 cub m area for temperature-controlled cargo, and temperature control from -30C to +10C
- ✓ Availability of the latest generation thermal blankets
- ✓ Possibility to use active containers upon request
- ✓ Smooth operations guaranteed by Control Tower (24/7)
- ✓ Online Track & Trace



AIRCRAFT FEATURES

- **Temperature-controlled cargo compartment** with temperature settings between +4°C and +29°C
- Ideal for **long-haul** operations
- **Environmental control system** allows to reduce the humidity, control pressure, set four independently controlled temperatures in cargo compartments



Get in touch with us per e-mail:

products@airbridgecargo.com

