



MSC AIR CARGO

**SHIPPED
FRESH**

SHIPPED FRESH

WHEN DELIVERING FRESHNESS
IS OUR MISSION.



YOUR QUALITY. OUR CARE.

Freshness is time-critical. **Shipped Fresh** is our special cargo product built for perishable logistics, offering optimal protection for time- and temperature-sensitive food, floral, and perishable products. From farm to fork and field to florist, we follow strict cold chain procedures based on CEIV Fresh and IATA PCR standards.

Why Choose Shipped Fresh?

- Audited and certified CEIV Fresh network
- Seamless cold chain solutions ensuring product integrity at every step
- Priority handling, minimum apron time
- Fully trained personnel & audited facilities
- Over 100+ approved electronic monitoring devices

At MSC Air Cargo, quality and our customers are at the heart of everything we do. Every Shipped Fresh journey is a promise delivered. We become a trusted link in your perishable supply chain.

Delivered as Promised. Every Time. We believe in reliability, responsibility, and resilience. With our CEIV Fresh network, temperature-controlled infrastructure, and dedicated teams across continents, your perishables are always in good hands.



Preserving Nature's Best. We are with you - every step of the way.

SPECIALIZED SERVICES.

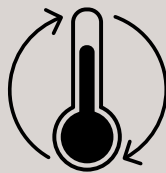
At MSC Air Cargo, we understand that each perishable product has unique requirements. That's why **Shipped Fresh** offers a range of services designed to match your product's specific temperature profile.

CLOSED COLD CHAIN



For highly sensitive perishables, we support active and hybrid containers. These solutions maintain strict temperature ranges even in fluctuating environments, supported by real-time monitoring where needed.

TEMPERATURE CONTROLLED



For shipments requiring regulated temperature ranges, we offer robust cold chain management across our certified Fresh network. This includes COL, CRT, ERT, and FRO shipments. Ideal for fruit, vegetables, meat, dairy, and plants.

NON-TEMPERATURE CONTROLLED



For products that do not require strict cooling, such as dried goods or shelf-stable produce, we apply perishable-grade procedures and ensure careful handling and transit time efficiency.



FROM THE CONVENIENCE OF YOUR WAREHOUSE.

For added convenience and control, **we are offering pick-up and delivery** at selected locations. Whether you're shipping from your warehouse or delivering directly to your consignee, our extended reach ensures a seamless cold chain from origin to final destination - maintaining full compliance and temperature control throughout the transportation.

PRECISION HANDLING FOR EVERY SCENARIO.

This table outlines our specialized handling options and minimum required corresponding SHCs – ensuring each shipment received the exact level of care it requires.

Additional perishable special handling codes such as PES, PEF, etc. should be added based on commodity.

TEMPERATURE	SPECIAL HANDLING CODES
Active	PIL, ACT*** or PIL, ACI**
-18°C	PIL, FRO
2 - 8°C	PIL, COL +(PIP)*
2 - 25°C	PIL, ERT +(PIP)*
15 - 25°C	PIL, CRT +(PIP)*
Ambient	PIL +(PIP)*

** PIP to be used for passive/hybrid packaging units*

*** ACI to be used for active container dry ice*

**** ACT to be used for active container electric*

MSC Air Cargo SA

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NEED HELP SHIPPING FRESH?

Our dedicated team is ready to assist with bookings, shipment monitoring, or any questions you may have.



Please visit
mscaircargo.com
for more information