

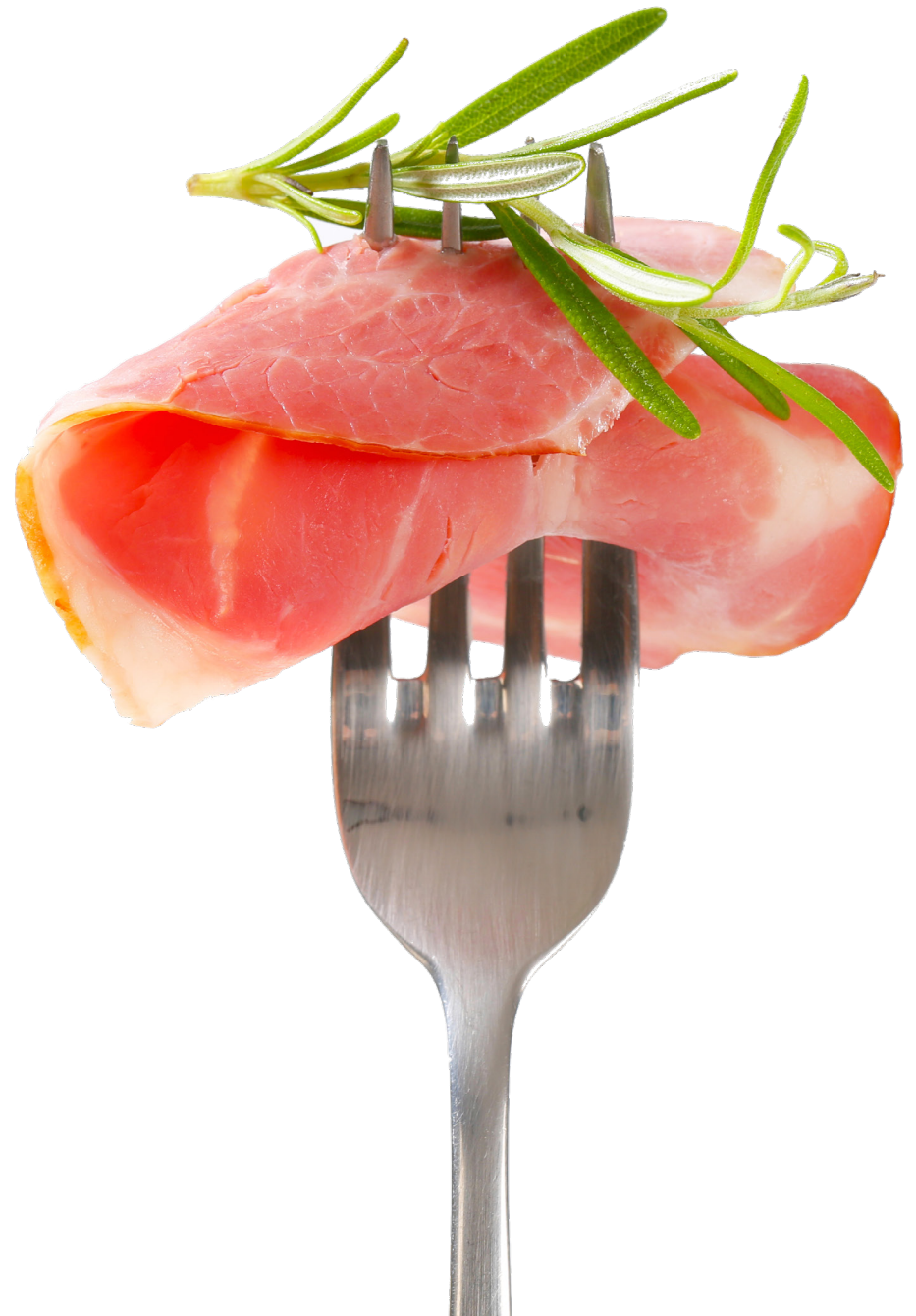
Essentials for perishables



Beef and pork

Taste all the best solutions for your perishables with **KN FreshChain**.

Every shipment arrives with an optimal shelf life and maximum freshness.



Essentials for perishables

Enjoying a flavourful cut of meat is always worth the wait. However and wherever your market-fresh products are served, KN FreshChain is the perfect complement.

Whether spotting trends, building new technologies or adapting quickly to fresh ideas, we want to change the way the world thinks about logistics.

Chilled or frozen, your pork and beef is transported by experienced specialists who understand their unique nature. Situated in key locations, you get a seamless and reliable cold chain by Air, Sea and Overland to Asia, Europe and points beyond.

KN FreshChain offers advantages you can taste.

→ Get fresh today



The freshest route to travel



SOP's

We are committed to implementing the best solutions for transporting your time and temperature sensitive products.

Every shipment follows strict standard operating procedures to ensure optimal conditions are met.



Pre-trip

The proper pre-cooling of products and their pre-loading condition has a positive effect on shelf life. Packaging plays an important role in terms of protecting your cargo. For shipments transported on passenger flights, x-ray screening is available according to Transport Canada requirements.

Destination

No one along the supply chain wants to see costly delays. That's why our dedicated Customs Brokerage experts ensure your valuable cargo flows smoothly from source to destination.



En route with 360° visibility

With myKN, you know where your shipments are through a single web-based platform that includes EDI and systems integration.

View your shipments at any time, from anywhere.



Essentials for perishables

Quality is always on the table

So we give your products the care and attention they deserve.

With shelf-life tied to proper cargo handling, our team specializes in managing the risks of transporting delicate products.

From air and sea port handling to weather conditions to regulatory requirements, there are possibilities for delays in your supply chain. We look for ways to relieve pressure points and keep shipments on track.

You get seamless solutions that cover product preparation, pre-cooling, x-ray screening, container stuffing, temperature monitoring and storage at ports and distribution centres.

Wherever your consumer market, products are safeguarded from potential risks and delays through the KN FreshChain network.

Essentials for perishables

Choice cuts



Sea logistics

Get the most cost-effective access to multiple sailing each week. Our multi-carrier programme offers competitive transit times to and from the Americas, Asia Pacific, Africa, Europe and the Middle East.



Air logistics

As the preferred mode of transport for your time-critical cargo, choose from air logistics solutions that match your chilled or frozen perishables.



- Fresh or frozen direct to door
- Proper temperature settings for your specific products
- Round the clock service 24 / 7
- Standard platform and global network that
- increase your flexibility and access, by air, sea or road transport.
- Know where your shipments are in real-time with our web-based tool, myKN
- Quality reporting for portable temperature recorders
- Reduce costs through our partnerships with leading airlines, steamship lines, and carriers
- Customs brokerage
- Door-to-door coverage through Nacora Insurance Brokers for certain products



Contact our Perishables Competence Centres

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For other locations, email us:

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Get complete logistics support with KN FreshChain.

→ [Visit our website for more information](#)