

## Perishables logistics

# Maximum freshness for every step of the journey – from source to shelf.

With KN FreshChain, your temperature-controlled products receive the best care in Canada and around the world. Strategically located perishables specialists make sure your cargo reaches its final destination in the proper condition.

No matter the season, consumers want their favourite products to be available and fresh – even when items travel long distances. That's why KN FreshChain focuses on maintaining the integrity and quality of perishables until they reach their final destination.

Our experts understand the challenges of different commodities and offer the most reliable handling for every shipment. Whether you transport lobsters by air or fruits and vegetables by sea, your products arrive on time and in perfect condition.



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Many factors can affect the shelf-life of a product – from circulation to temperature. The KN FreshChain team helps you from the planning stage through transport, port handling, warehousing, and distribution.

### Maximum product integrity

- Optimal transit times and transportation modes.
- Secure temperature and humidity control
- Door-to-door real time visibility to monitor and steer your supply chain
- Access to certified locations including centres of excellence for food and flowers

### Solutions tailored to your commodity:

- Fruits and vegetables
- Meat, pork and poultry
- Fish and seafood
- Dairy products
- Confectionery
- Flowers and plants

→ [Find out more on our website](#)



Contact us for more information

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