

# ABOUT DAIKIN

Daikin Reefer is a wholly-owned division of Daikin Industries Ltd., the world largest climate temperature company. For 50 years, Daikin Reefer has brought world-leading Japanese technology and quality to the most demanding of temperature-controlled applications.

Performance, Quality & Reliability from design and development, through the manufacturing process, are the cornerstones of the Daikin Reefer philosophy.

Daikin ACTIVE CA is the fastest way to place produce in the optimum environment through the immediate reduction of O<sub>2</sub> concentration and a rich injection of N<sub>2</sub>. This process slows down respiration, reducing water loss and extending shelf life.



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# CLIMACTIVE

## THE MOST ADVANCED TECHNOLOGY TO DELIVER FARM FRESHNESS TO YOU



# YOUR FRESH FRUITS AND VEGETABLES REQUIRE OUR SPECIAL ATTENTION

At CNC, part of the CMA CGM Group, we are committed to providing excellence at every step of the journey. We know that certain highly sensitive commodities such as fresh fruits and vegetables, require special attention due to their biological specificities, and maturation time. That's why we are introducing CLIMACTIVE: the latest and most advanced solution to maintain product freshness to destination by faster reducing the level of oxygen inside the container equipped with DAIKIN Active CA.



# THE BEST PERFORMANCE FOR YOUR BUSINESS

During the transport, fresh fruits and vegetables undergo different processes using oxygen (O<sub>2</sub>) and transforming into carbon dioxide (CO<sub>2</sub>) resulting in ageing and ripening. With CLIMACTIVE, we can control the refrigerated container to prevent the maturation process of your fruits or vegetables and deliver higher quality at destination.

## OPTIMIZE YOUR COMPETITIVE ATTRACTIVENESS



- Slow the maturation process
- Preserve the quality and freshness
- Extend the shelf life



- Optimal storage conditions
- Limit weight loss
- No oxygen infiltration

## EXPAND YOUR BUSINESS



- Reach further destinations
- Target new markets



- Limit the ripening process
- Allow longer transit time

## STAY GREEN



- Maintain your organic label



- No chemical treatment needed



**INCREASE YOUR PROFITABILITY**

# HIGHLY SENSITIVE COMMODITIES CAN NOW TRAVEL THE WORLD

## HIGH ADDED VALUE PRODUCTS



Blueberries



Asparagus

## LONG TRANSIT TIME



Snow peas



Melons

## ORGANIC PRODUCTS



Grapes



Bananas

# HOW DOES CLIMACTIVE WORK?

- With this active system, optimal gas levels inside the container are reached much faster to ensure that your produce has the best possible quality of the storage environment during a longer time.
- The nitrogen pumps installed on our newest container fleet create in a few hours an over pressurization building a real barrier against possible oxygen infiltrations protecting your cargo from excessive ripening.
- The temperature, humidity and balance between oxygen and carbon dioxide are customized and continuously regulated to guarantee your final products' freshness.



# WHY CHOOSE CNC?

CNC is a part of the CMA CGM Group, which owns the second largest refrigerated container fleet in the world with more than 400,000 Reefer TEU.

CNC and the CMA CGM Group is proud to present a large network of experts all over the world and a dedicated Reefer team in the Singapore Headquarter to study and follow your requests.

The container fleet includes 20', 40'HC and 45', all equipped with the latest technologies and features ensuring the best care for your products.

As a member of the leading worldwide shipping group, CNC can offer a global coverage, a variety of services, a better control over the supply chain and a modern and reliable fleet.