PERISHABLE LOGISTICS

A sustainable approach to transporting fresh products
A HISTORY OF TRANSPORTING PERISHABLES

At Air France KLM Martinair Cargo we have been flying perishable goods around the world for as long as we can remember. To this day, perishable logistics is the biggest product group within our portfolio, excelling in terms of stability as well as continual growth. Crucial for our operations are our conveniently located and inter-connected hubs at Amsterdam Schiphol and Paris Charles de Gaulle. Our Amsterdam hub is located around the corner from the world’s largest flower market, while our Paris hub is less than an hour’s drive from the biggest fresh produce market. In other words, we’re right there where the action is.

A SUSTAINABLE APPROACH TO TRADE

We believe in bringing people and businesses together as key drivers to sustainability. At Air France KLM Martinair Cargo, our priority is to integrate corporate social responsibility at all levels of our operations. Our way of working creates a progressive dynamic with our partners throughout the supply chain and makes shipping smoother and easier for you.

LINKING PEOPLE AND MARKETS

We always strive to exceed your expectations when shipping perishables with us. For this reason, we are strongly committed to building a more efficient cool chain through collaborations, innovations and data sharing. These are our key drivers for improving the operational supply chain performance that ultimately contributes to the reduction of food waste. Working together with all stakeholders is essential when it comes to realising our ambition. Currently, we have partnerships with various improvement programs, and we actively seek out new partners who share our vision of a more sustainable supply chain.
DELIVERING THE FRESHNESS OF THE WORLD TO YOU
OUR COOL CHAIN PROGRAM

Air France KLM Martinair Cargo is strongly committed to remain a front-runner in the temperature-sensitive market segment. By continuously improving and investing in our cool chain, we are leading the industry by example, encouraging all actors to comply with food safety requirements, increase shelf life and improve consumer experiences.

To push ourselves and the industry as a whole, we have dedicated a team specialised in cool chain management. The team’s task is to design the cool chain of the future through improved infrastructures and digital innovations to help streamline your operations, while at the same time reduce our collective footprint.

AIR FRANCE KLM MARTINAIR CARGO IS THE FIRST AIRLINE TO BE FLOWERWATCH APPROVED

We are proud to be the first airline combination to be FlowerWatch approved. This means we comply with the industry’s highest standards for handling flower shipments. This quality standard is based on an innovative way to access our flower flow wherein we measure time-temperature exposure throughout the chain. The delicate nature of flowers asks for a reduced transit time at the right temperature. By cutting the so-called degree hours, we can increase the vase life of the flowers we carry out of Kenya, Colombia, and Ecuador.
OUR FRESH OFFERS

We offer a variety of solutions for perishable shipments. All of them are designed for specific needs when shipping frozen meat and fish, fresh fruits and even flowers.

SPECIALIZED FRESH ACTIVE

For perishables requiring temperatures between -20°C and +20°C; such as frozen meat and fish. Your shipment is transported and stored in a constant temperature-controlled environment:

- Temperatures of between -20°C and +20°C, according to your needs
- Transportation in temperature-controlled containers
- Temperature, dry ice and battery check during acceptance, transit and release at all points
- Dedicated storage area during transit
- Storage at temperature of between +15°C and +25°C
- The captain is notified to ensure inflight monitoring of your shipment
- Specialised handling within our global network

SPECIALIZED FRESH +2°C AND +8°C

For temperature sensitive perishables, such as flowers, fresh fish, vegetables and fruits.

- Temperatures of between +2°C and +8°C
- Thermal blankets on request
- Cool storage and air transportation at temperatures of between +2°C and +8°C
- Cool storage and air transportation at temperatures of between +2°C and +8°C
- The captain is notified to ensure inflight monitoring of your shipment.

SPECIALIZED FRESH +2°C AND +25°C

For less sensitive perishables, like certain types of fruits and vegetables, requiring standard handling and protection from extreme temperatures during transportation.

- Temperatures of between +2°C and +25°C
- Thermal blankets on request
- Protection from extreme weather conditions during ramp transportation and storage
From our hubs in Paris Charles de Gaulle and Amsterdam Schiphol we operate more than 1,100 weekly flights to 457 destinations* in 157 countries!

* short/medium/long haul and trucking destinations within our worldwide network

CONNECTED TO THE WORLD

GO DIGITAL WITH US

Manage all your bookings online - anytime, anywhere, on any device.

- Quote & Book compatible
- Track and Trace
- E-freight friendly
- Capability tool
- Dedicated webpages

If you like to know more about how we can help with your cargo needs, scan the QR code. It will take you to our contact page.