



Delivering freshness, from sea to supermarket

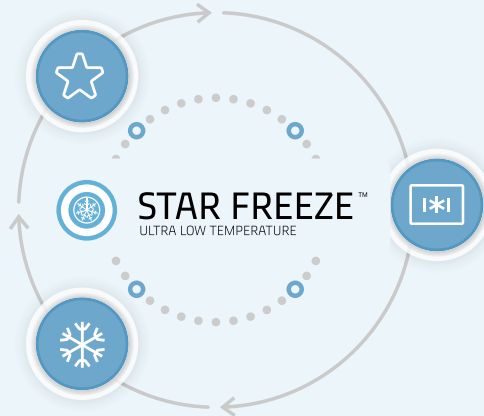
Transporting high-quality seafood at ultra low temperatures with Maersk StarFreeze containers

Preserve the freshness of your seafood with our new StarFreeze containers. Our Ultra Low Temperature (ULT) refrigerated containers maintain temperatures as low as -60C, helping retain the texture, nutritional properties and quality of your frozen cargo, all the way from origin to destination.

Key features of the StarFreeze container:

Advanced insulation and refrigeration technology with low Global Warming Potential (GWP) refrigerants

Operating temperatures of -60C to -20C



64-cubic metre containers with a capacity of 20 standard pallets and a payload of 28.6T

Our StarFreeze Integrated solution and expertise with cold chain logistics give you enhanced reliability and more flexibility to better manage your supply chain. Leverage our global network and readily available specialised equipment to ship your frozen cargo efficiently across the world.

Key Benefits



One Stop Shop: Get the advantage of a single provider managing all your cold supply chain needs from origin to destination.



Global Expertise: Rely on our professionals, who bring industry-best practices and protocols in cold cargo handling and safety.



Enhanced Flexibility: Ship more cargo in our space-efficient ULT containers and use our integrated cold chain logistics services to transport only the volumes you need.



Visibility: Keep an eye on conditions inside the container with Captain Peter, your reefer visibility assistant powered by our Remote Container Management platform.



Compliance: Meet Customs and other regulatory requirements with ease with us taking care of all your documentation needs.



Wider Reach: Enter newer markets and expand your business to reach more customers across the world by leveraging our global network.

If you would like to know more, email us at thue.barfod@maersk.com or daniela.perez@lns.maersk.com or get in touch with a local Maersk sales representative.