



# YOUR RELIABLE PARTNER FOR FOOD AND BEVERAGES REEFER SHIPMENTS

MSC provides bespoke solutions with state-of-the-art reefer technology to ensure optimal shipment of your cargo. As a global leader in shipping, we offer adapted equipment for your container to meet regulations throughout your food and beverages supply chain.



## A TAILORED SOLUTION FOR YOUR GOODS

With decades of experience in shipping beverages and various types of food, MSC provides an extensive knowledge of the specific requirements and challenges in each sector.

### GLOBAL COVERAGE



Our global network connects the world, offering direct calls to key markets

### REEFER FLEET



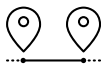
20ft or 40ft high cube containers accommodate your refrigerated and frozen goods and help you adapt to seasonal demand

### MSC iREEFER TECHNOLOGY



With more than 250,000 reefers connected worldwide, MSC iReefer offers real-time visibility into your shipment's position and key cargo telemetrics

### DOOR-TO-DOOR SOLUTIONS



From intermodal solutions and customs clearance to warehousing, MSC ensures a seamless, reliable journey for your goods from end to end

### ADDITIONAL FSM PROTOCOL



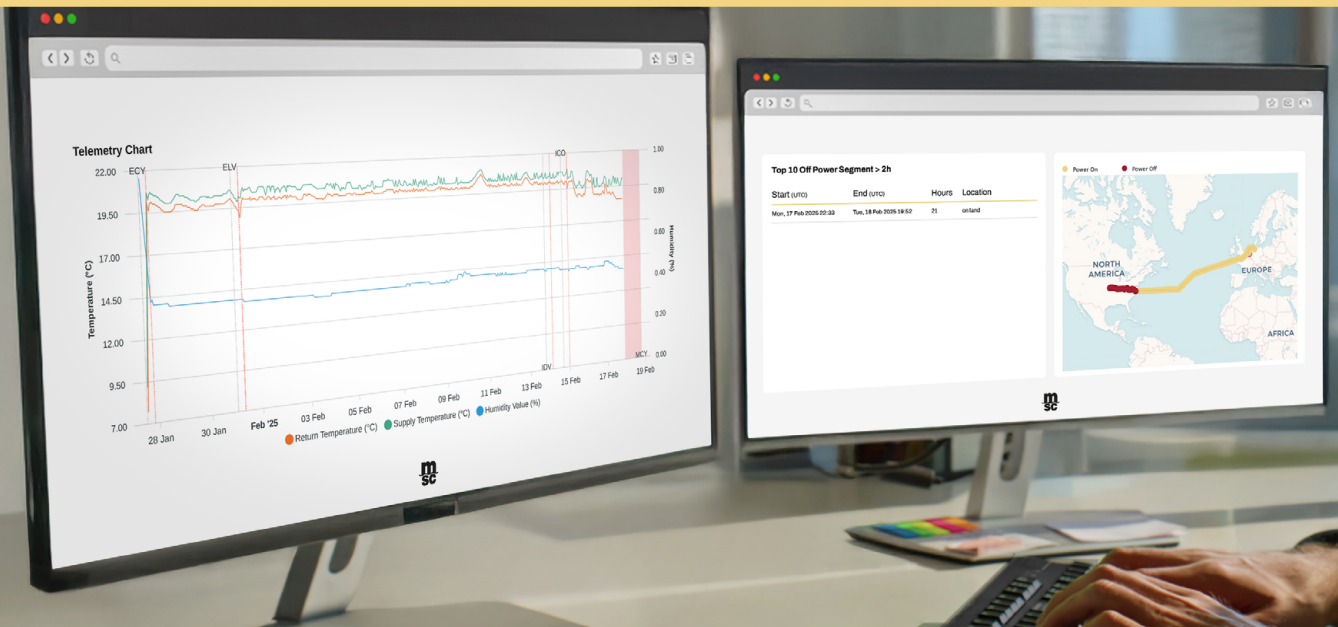
Activate the FSM (Food Safety Management) Protocol to benefit from an ISO 22000-certified transport solution, including 24/7 monitoring provided by a dedicated team of experts

### CARGO COVER SOLUTIONS



Select our cargo cover solution to avoid financial losses in case of unforeseen events. For the partial or full value of your cargo. Simple and fast-tracked claim's resolution process





## OPT FOR THE FSM PROTOCOL – AN ISO 22000-CERTIFIED TRANSPORT SOLUTION

To improve the overall performance and safety of your cargo, MSC offers the option to activate the Food Safety Management (FSM) protocol at the booking stage.

### KEY BENEFITS



**Pre-selected containers**



**MSC 24/7 Control Tower**

- Live monitoring
- Incident Management



**End-of-Trip Report**

### HOW THIS PROTOCOL CONTRIBUTES TO A SECURE AND COMPLIANT SHIPMENT?

Combined with our OPRP Program and a specific Risk Management approach, MSC guarantees safe shipment in accordance with FSM standards.

MSC Control Tower enables 24/7 monitoring of your reefer container parameters, applying immediate corrective action in real time throughout your cargo's journey.

#### OPRP PROGRAMME

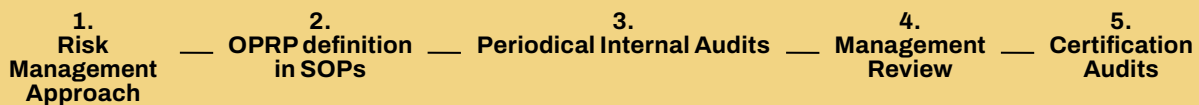
##### EFFECTIVE PRE-REQUISITE PROCEDURES FOR FSM PROTOCOL, EMCOMPASSING

- Seasonal mapping (Winter and Summer)
- Enhanced calibration programme
- Comprehensive inspections and vendor approval checklists

#### RISK MANAGEMENT APPROACH

- Efficient spare parts process to ensure equipment availability and minimize disruptions
- Reduction of contamination risks thanks to a strong security and seal management
- Comprehensive vendor approval process

### FSM PROCESS



To find out more please visit our dedicated page section at the below link, or contact your local MSC Team.

[msc.com/food-beverages](https://msc.com/food-beverages)