Cold Treatment Solutions helping you share goodness with the world
Delighting customers halfway across the world with your fruit and vegetables is not an easy task. But with the help of solutions like Cold Treatment, combined with our end-to-end logistics, you can make sure you retain the quality of your delicate cargo. Because we take complete responsibility for the freshness of your cargo, from your farm to a fridge far, far away.

What is Cold Treatment?

The process of Cold Treatment disinfects your fruits to protect them from unwanted pests such as fruit flies. We do this by maintaining a sufficiently low temperature of the fruit pulp for a specific time period. The time period and temperature required are defined in protocols established by authorities of the importing countries such as the United States Department of Agriculture (USDA).

Our reefer equipment measures the fruit pulp temperature and helps you comply with this protocol. Successful Cold Treatment will ensure that your cargo can access critical markets that are important for your business’ growth.

Once the protocol is completed, the temperature is brought back up to the set point temperature. This is done to avoid chill damage to your commodities. Cold Treatment is most commonly used for citrus, grapes, blueberries, and kiwifruits.
Benefits of Cold Treatment

- Effectively exterminates fruit flies and larvae
- Eliminates the need for fumigation using chemicals that are prohibited in many countries
- Allows fruits to get to your market faster and in peak condition compared to land based cold treatment in cold storage
- Enables your products to enter regulated import countries

Cold Treatment, Commercially Guaranteed

Maersk has a dedicated reefer team in place to manage Cold Treatment shipments. We receive live data from Captain Peter (RCM) which is installed in our reefer containers and on all Maersk and long-term charter vessels. This visibility enables swift corrective measures to be taken if/when required in order to pass the protocol.

With Maersk as your single touchpoint, your fruits are free from the risk of spoilage and will comply to set protocols.
Terms and Conditions

Goods carried under this transport document are subject to cold treatment for which a fee is being charged. For such Goods, Carrier undertakes to exercise due diligence to provide properly approved containers and temperature measuring and recording devices.

Carrier reserves the right to retain the Goods inside the Container:

(i) at origin; if between the time the container has been closed by the Merchant and 24 hours prior to the loading on the first vessel the temperature of the Goods has increased or is still out of the agreed protocol; and/or
(ii) at destination; if at the time of arrival at the port of destination, the sterilization period is due to be completed within a maximum of four days.

Carrier reserves the right to re-start the cold treatment protocol during carriage at its discretion when there is sufficient time to finalize the protocol within a maximum of four days after the arrival of the last vessel, according to the transport plan, to the port of destination.

Carrier reserves the right to change the set temperature in the Container to ensure the timely completion of the cold treatment protocol.

If the Carrier is not able to complete cold treatment of the Goods in accordance with the above, the Merchant's remedy (to the exclusion of any other) is, that:

(i) if the Merchant choses to complete cold treatment after delivery of the Goods by the Carrier; the Carrier will waive any detention, demurrage and/or storage costs for up to five (5) days; or
(ii) if the Merchant decides to divert the Goods to a new destination where cold treatment is not required; (a) the Carrier will waive the change of destination charge and freight to such new destination; and (b) the Carrier will compensate the Merchant for the difference in value of the Goods at the original destination and the destination chosen under this item (ii) (values to be determined with reference to relevant source for sound market value of the particular commodity as determined at the discretion of the Carrier).

Merchant agrees to hold harmless and indemnify Carrier for any and all consequences arising from or out of Goods being carried at an agreed temperature lower than the optimal carriage temperature for the goods.

This commercial guarantee clause will not apply to the goods carried pursuant to this transport document if the goods transportation transit time according to the published schedule and booking confirmation is shorter than the agreed cold treatment protocol timeframe. If the goods are loaded in the container at a temperature higher than specified for transportation (hot stuffed), as indicated by one or more of the probes, or the Carrier has notified the Merchant prior to loading on board the carrying ocean vessel that one or more of the probes indicate a temperature deviation which may result in the goods failing cold treatment protocol and the merchant notwithstanding requests the Carrier to load goods, then the carrier shall not be responsible for successful completion of the cold treatment protocol and the Merchant shall hold harmless, protect and indemnify the Carrier for any and all consequences arising from or connected with the goods being loaded at a higher temperature than agreed in the booking confirmation.