Controlled Atmosphere helping you share goodness with the world

Connect your farm to a fridge in any corner of the world with our innovative Reefer solutions.
Controlled Atmosphere

Take the goodness of your fruit and vegetables further than you ever imagined with our Controlled Atmosphere technology—Starcare™.

StarCare™ extends the shelf life of your valuable produce, leaving no doubt about quality. Captain Peter, your virtual Remote Container Management assistant, gives you peace of mind by allowing you to keep an eye on your cargo throughout the journey. Our cold chain solutions reduce handovers and centralise accountability. All the while, our Reefer specialists, supported by prompt customer service, work towards ensuring that your sensitive cargo gets from your farm to the other end of the world in perfect condition.

Starcare™ is a Controlled Atmosphere container designed to slow down the respiration process of fresh commodities. By using the natural respiration of your fruits, we can now effectively create and maintain the perfect balance of Oxygen (O₂) and Carbon Dioxide (CO₂). Low Oxygen (O₂) levels slow down the respiration of the fruit, resulting in a longer shelf life. Elevated Carbon Dioxide (CO₂) contributes to lower respiration and further suppresses the release of ethylene (the ripening trigger).

Six reasons to choose Starcare™

- It prolongs product shelf lives
- Brings new and distant markets within reach
- Gives you more time to sell your product
- Ripens goods uniformly in all boxes
- Offers the largest fleet of Controlled Atmosphere containers in the market
- Supports your ambitions when it comes to fast growing commodities
**Key features**

Two key features describe the StarCare™ Controlled Atmosphere container.

- A specially designed membrane to remove excess CO₂
- Automatic fresh air exchange

**StarCare+**

StarCare+ is a Maersk Controlled Atmosphere solution for low respiring commodities. Based on the "one-time injection" concept, StarCare+ containers accept elevated CO₂ levels (up to 18%). In addition, you have full visibility - including temperature and gas readings - thanks to RCM.

**Commodities accepted in StarCare+**

- ORGANIC GRAPES
- NECTARINES/PEACHES
- LYCHEES
- BLUEBERRIES
- PLUMS
- RED CurrANT

**Preparation procedure**

For more information, contact your local Maersk sales representative.

- Injection of N₂ and CO₂ using the Starcool Damper
- CA pre-trip inspection
- Box leak testing
- Stuffing at shipper’s warehouse
- CA curtain installation
- Re-checking of gas levels and curtain installation before loading the vessel
- Container segregation

- Stuffing at shipper's warehouse