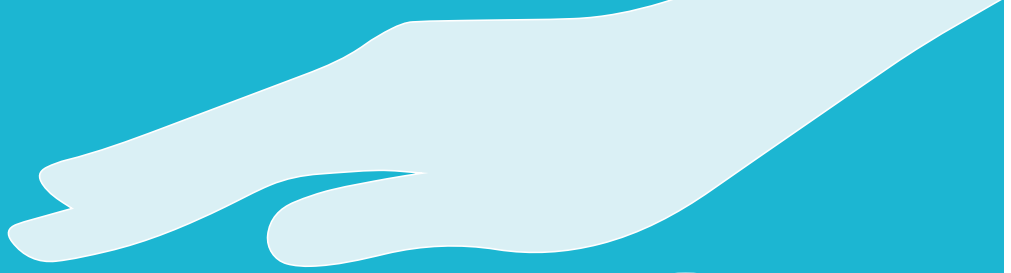


Your promise. Delivered.



**MAERSK**  
LINE



# STAR CARE FOR YOUR CARGO



Starcare™ Controlled Atmosphere containers: Extending the shelf life of your bananas and avocados, allowing you to ship fresh produce to more distant markets than ever before.

Visit us on [www.maersklinereef.com](http://www.maersklinereef.com) for more information



**MAERSK**  
LINE



## REACH NEW AND FAR-OFF MARKETS

StarCare™ containers are Maersk Line's category of refrigerated containers equipped with Controlled Atmosphere technology. This technology will allow clients to reach new distant markets while maintaining excellent cargo quality.

**Maersk Line's Controlled Atmosphere containers help to prolong the shelf life of your bananas and avocados by slowing down the respiration of the commodity while in transit.**

Simply, we use the natural respiration of the fruit, to create the optimal atmosphere during transit.

And your cargo will arrive in the best possible condition.





## KEEPING YOUR FRUITS FRESH FROM FARM TO FRIDGE

StarCare™ assists to extend the shelf life of your avocados and bananas by providing the perfect blend of  $O_2$  and  $CO_2$  inside the container – this by using the natural respiration of the fruit.

Two key features describes the StarCare™ design – these are:

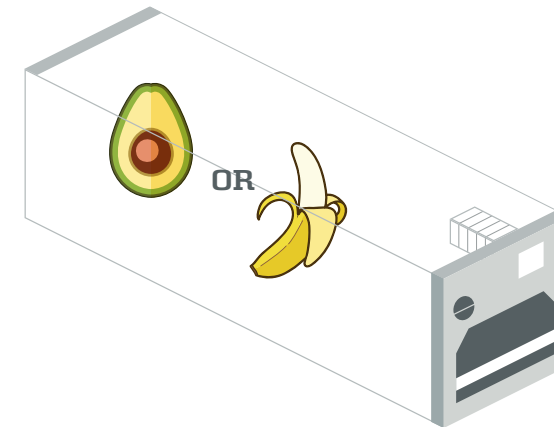
- The special designed membrane
- The automatic fresh air ventilation system

The membrane effectively manages the correct level of  $CO_2$  whereas the fresh air ventilation - on demand, will allow fresh air to enter the cargo space.



Right Temperature

With StarCare™, we take out the guesswork when it comes to the correct temperature and atmosphere settings that will keep your fruit fresh throughout transit. Simply advise us of the ideal temperature and atmosphere your fruit should be carried at and we'll ensure that optimal settings are maintained from origin to destination.



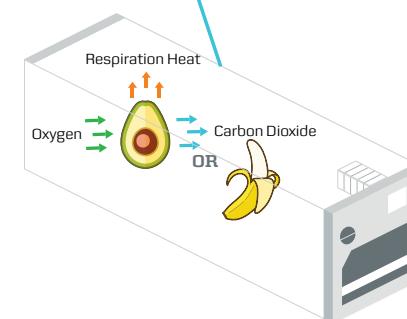
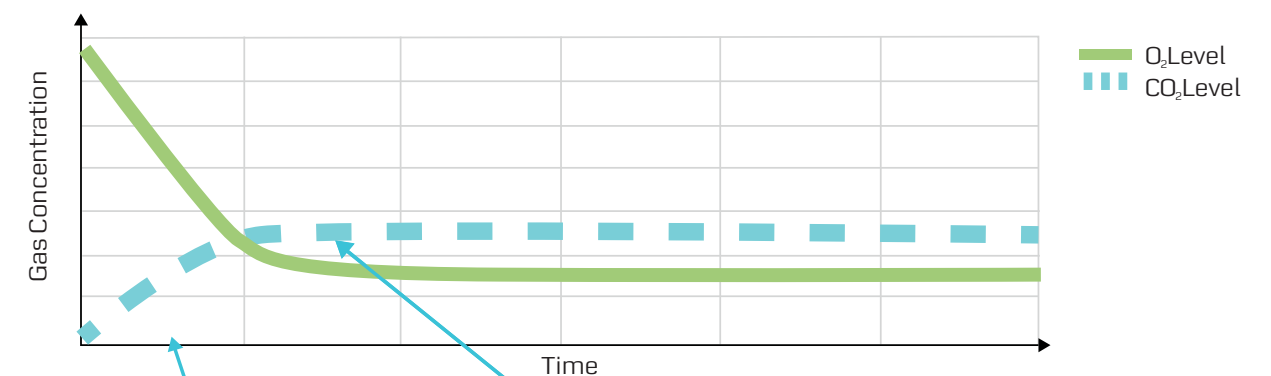
We manage temperature and CA settings according to your demand.



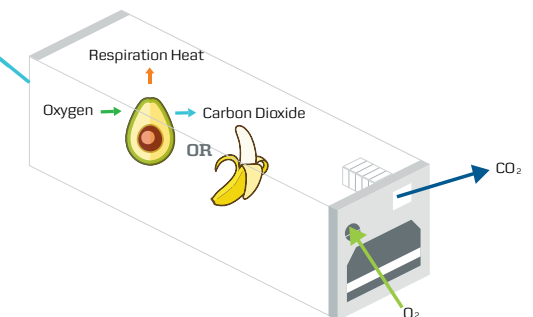
Gas levels

The StarCare™ container is able to correctly maintain gas levels with the assistance of  $O_2$  and  $CO_2$  sensors.

Low  $O_2$  and elevated  $CO_2$  contributes to lower fruit respiration and further suppresses the release of ethylene.



Fruit breathe in  $O_2$  and out  $CO_2$ .



Once the desired gas levels have been obtained, the container regulate and maintain the levels of  $O_2$  and  $CO_2$ , hence lowering the respiration of the fruit and increasing the practical shelf life.

# YOUR GOODS ARE IN GOOD HANDS

When you ship with Maersk Line, you can rest easy knowing that your time-sensitive goods are in the hands of industry leading experts. We always seek to propel your ambitions, so we work hard to deliver your goods in the best conditions possible because we know this is crucial to your business.

We have decades of experience loading reefer cargo, which means we can guide you to ensure your goods arrive in the exact condition intended.

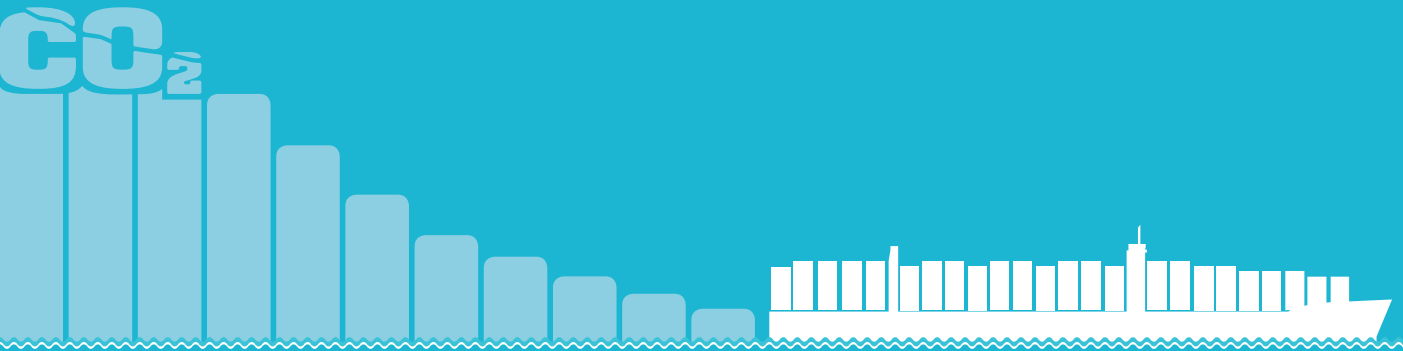
Our reefer experts can provide advice based on the variety of your fruits and vegetables, the harvesting season, the taste of your end consumers and all the variables that will ultimately help your business thrive.



“At Maersk Line, our definition of a reefer expert is someone with at least 10 years of experience in the reefer industry. Which means we know the technology and we understand your challenges. As reefer experts, we take our role in your cold chain very seriously.”

**Henrik Lindhardt**  
**Head of Reefer Innovation**

# TAKE THE LOW CARBON ROUTE



We believe in ‘doing more with less’. We constantly seek out innovative and commercially viable ways to reduce and minimise supply chain impacts. With our new CO<sub>2</sub> target to reduce emissions by 60 percent in 2020, we are giving our business – and yours - a licence to grow. So far, we’re well underway: Today we have reduced CO<sub>2</sub> emissions by 41 percent.

# STARCARE™ CONTROLLED ATMOSPHERE REEFER CONTAINERS FACT SHEET

- 25,000 StarCare containers (January 2017)
- Average age: 5,5
- We are constantly renewing our fleet, which is the largest in the industry.
- We have a dedicated EMR (Equipment Maintenance and Repair) team who ensures the containers are operating at optimal conditions.
- All equipped with latest RCM (Remote Container Management) technology
- Controlled Atmosphere is particularly used when shipping **bananas** and **avocados** over longer distances.



**Container Capabilities:**  
Temperature range: -30C to 30C  
Cargo space: 67 CBM  
De-Humidity Control: Off  
Oxygen Level: 3% - 21%



Description	Non-metric	Metric
Dimensions	40'x8'x9'6"	1240 'x 245 'x 292"
Volume	2,261 cubic feet	67 m <sup>3</sup>
Door Openings, width	7'5 11/16	2,278 mm
Door Openings, height	8'1 5/16"	2,473 mm
Internal, length	37'11 13/16	11,578 mm
Internal, width	7'5 3/4"	2,280 mm
Internal, height to load line	7'11 7/16"	2, 425 mm
Weight, gross	72,753 lb	33,000 kg
Weight, tare	10.582 lb	4,800 kg

Your promise. Delivered.



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