

Essentials for perishables



Fish and seafood

Catch all the best solutions for your perishables with **KN FreshChain**.

Every shipment of fish and seafood arrives with an optimal shelf life and maximum freshness.



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Enjoying a flavourful catch-of-the-day was once an occasional luxury limited to local availability. Today, these products appear in stores and are set out on the family dining table – regardless of season or geography.

Whether spotting trends, building new technologies or adapting quickly to fresh ideas, we want to change the way the world thinks about logistics.

You, and your customers, have direct access to innovative solutions that remove supply chain bottlenecks. Send your products anywhere in the world knowing they'll be at peak freshness on arrival.

KN FreshChain offers advantages you can taste.

→ Get fresh today



The freshest route to travel



Shipping, Planning, and Pre-Carriage

Keep pace with global market growth and consumer demands with the highest standards for careful handling, packing and monitoring. Whether live, fresh or frozen, your perishables arrive in peak condition.

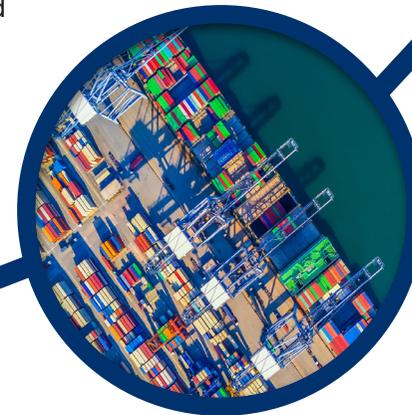


Air, Sea, and Road

KN FreshChain experts operate in the world's key reefer and perishable regions. You can rely on commodity-specific knowledge and seamless cold chain dependability, from source to destination, by air, sea or road.

Cold Storage Solutions, Pick and Pack, and Distribution

Dedicated perishable centres with temperature-controlled environments are vital for product integrity. Growers and retailers have alternatives for sorting, packaging, and distribution.



Authority, Port, and Airport Handling

Shelf-life crucially depends on proper cargo care at every point in your supply chain. Our specialists take on the day-to-day challenges to meet each shipment's unique handling and storage needs.



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There are plenty of fish in the sea

We give them the care and attention they deserve.

With shelf-life tied to proper cargo handling, our team specializes in managing the risks of transporting delicate products.

From air and sea port handling to weather conditions to regulatory requirements, there are possibilities for delays in your supply chain. We look for ways to relieve pressure points and keep shipments on track.

You get seamless solutions that cover product preparation, pre-cooling, x-ray screening, container stuffing, temperature monitoring and storage at ports and distribution centres.

Wherever your consumer market, products are safeguarded from potential risks and delays through the KN FreshChain network.



Contact our Perishables Competence Centres

Vancouver

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Halifax (Goffs)

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For other locations, email us:

canada.perishables@kuehne-nagel.com

Get complete logistics support with KN FreshChain.

→ [Visit our website for more information](#)