

Welcome to
Transmar's Reefer
Container Guide.



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1. Introduction

Did

you know that 1/3 of food produced is wasted globally per year?!

This waste is due inefficiencies along the supply chain from where transportation and distribution plays a large role.



Cool cargo

Fresh fruits & vegetables
Fresh meats, poultry & fish
Eggs & dairy products
Freshly cut flowers & plants
Confectionary & fresh juices

Frozen cargo

Frozen meats, poultry & fish
Frozen processed foods
Frozen fruits & vegetables
Frozen concentrates
Ice-creams and frozen desserts

Special handling cargo

Pharmaceutical products
Batteries
Tobacco products
Live stock
Chemical/biological products

2- Your cargo settings

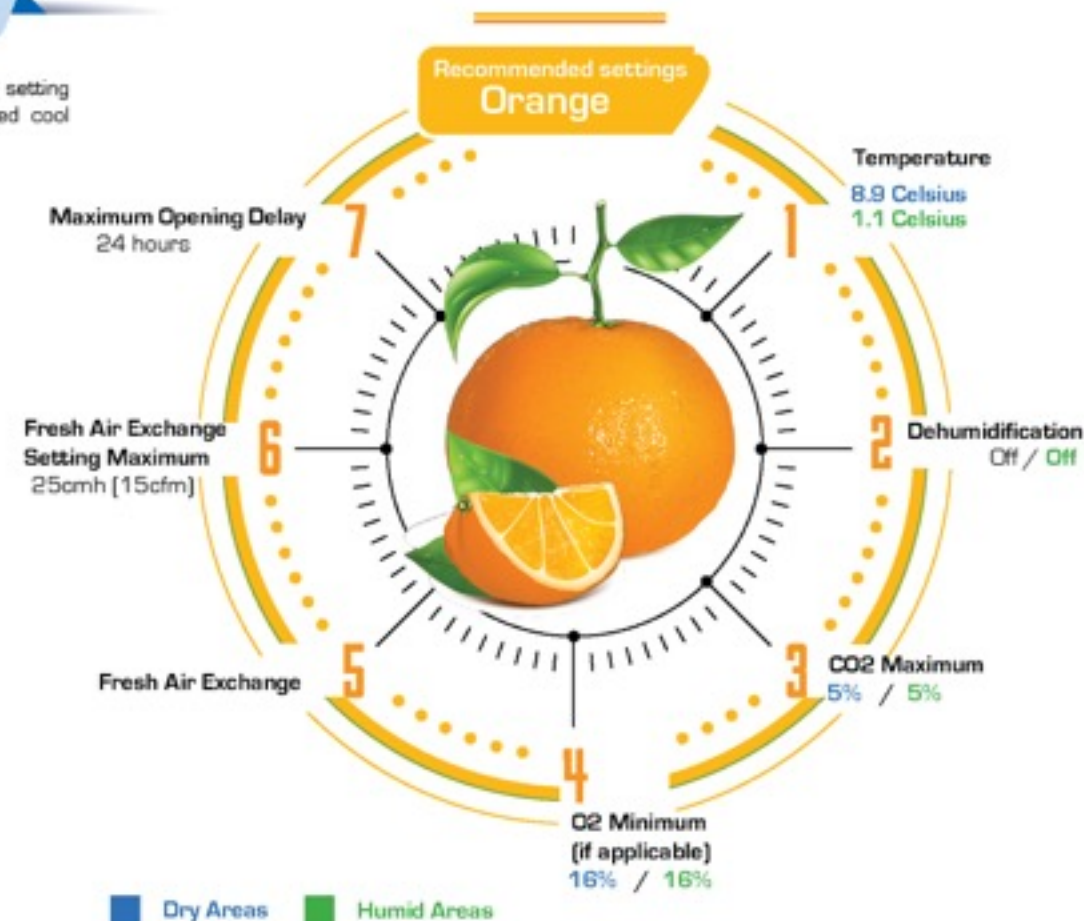
This section details the specifications and setting guides of the most commonly transported cool cargo, fruits and vegetables.

Injury level:

Carbon dioxide levels greater than 5% and oxygen has less than 5% can damage oranges following several weeks at recommended temperatures for different harvest times, varieties and growing areas. High carbon dioxide or low oxygen can cause a change in flavor.

Benefit:

Elevated carbon dioxide treatments of up to 5% at 5 to 7 Celsius [depends on variety and growing regions] may suppress chilling injury symptoms [off-odors, surface lesions and pitting]. Low oxygen can maintain firmness.



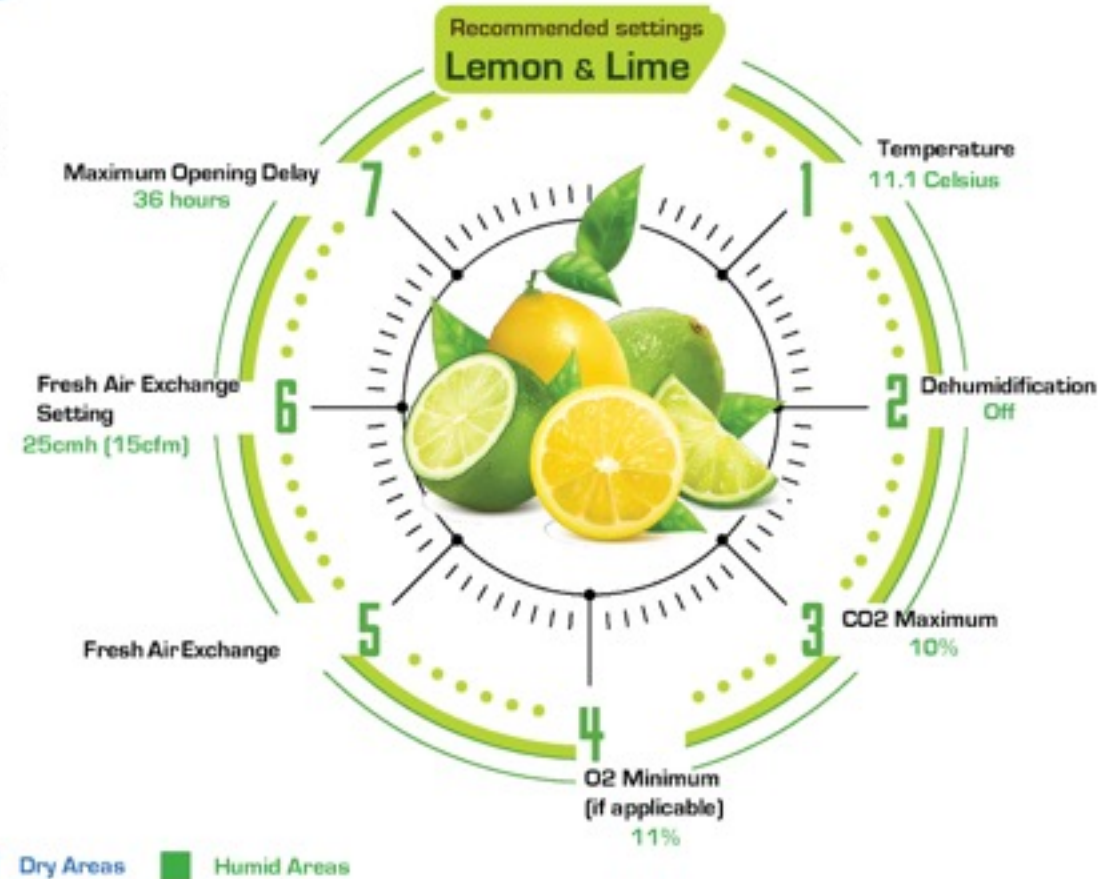
Lemon and Lime

Injury level:

carbon dioxide greater than 10% and oxygen less than 5% can damage lemons and limes following several weeks at 10 Celsius.

Benefit:

elevated carbon dioxide treatments of 10% may suppress decay and slow the loss of green color.



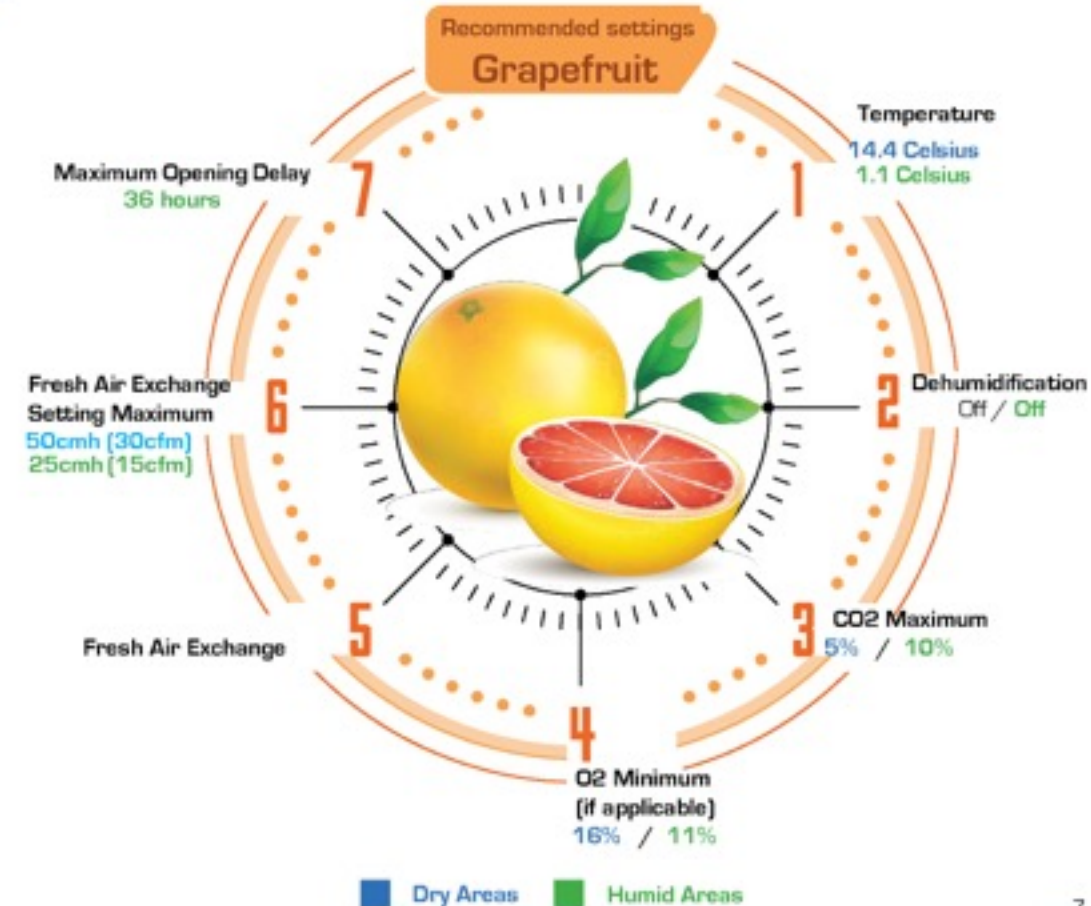
Grapefruit

Injury level:

Carbon dioxide levels greater than 10% and oxygen less than 3% can damage grapefruit following several weeks at recommended temperatures for different harvest times, varieties and growing areas. Elevated carbon dioxide and low oxygen can cause off-flavor. Early season (before January 1) florida fruit should be shipped at 16.1 Celsius. Usda insect quarantine cold treatment can be used for late season, preconditioned (7 days at 16.1 Celsius) fruit.

Benefit:

Elevated carbon dioxide treatments up to 10% may suppress chilling injury symptoms (off-odors, surface lesions and pitting) and stem-end rind breakdown (a darkening of the epidermal tissues around the stem). Low oxygen can maintain firmness.



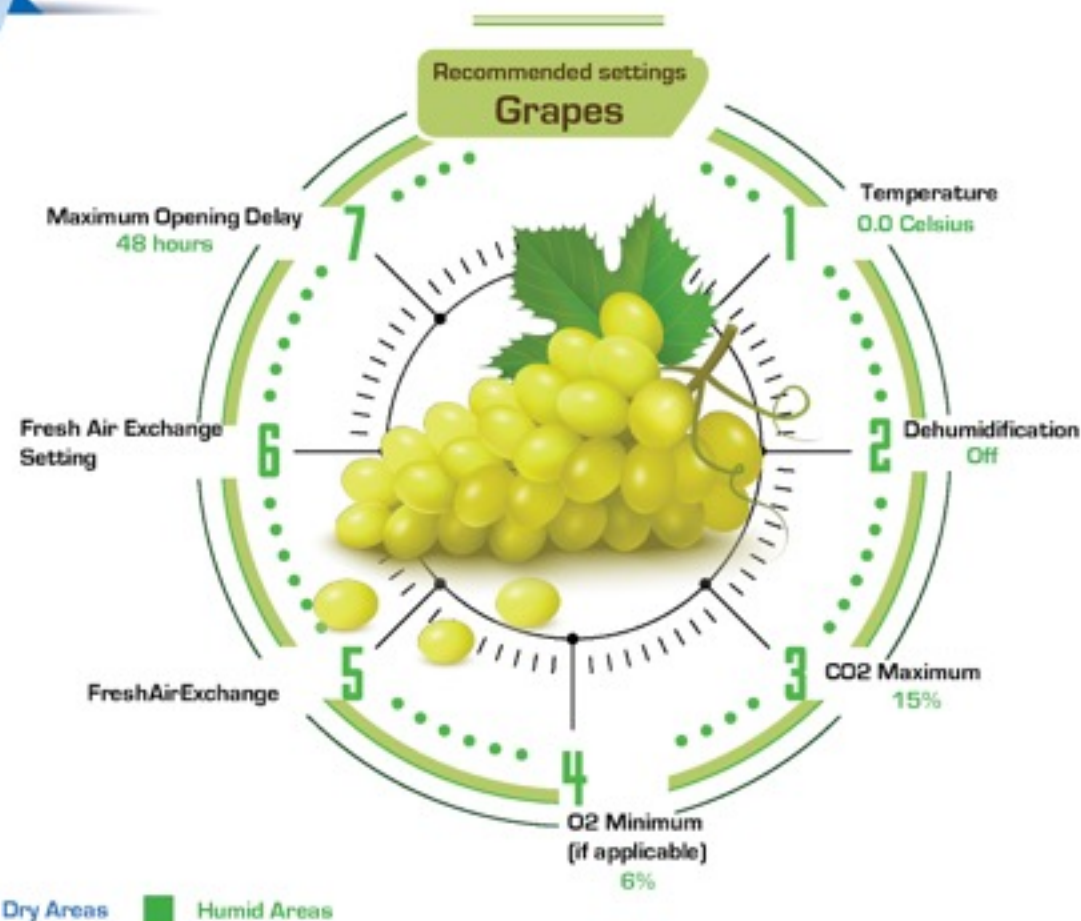
Grapes

Injury level:

Exposure to less than 15% carbon dioxide for more than 2 weeks at 0 Celsius can cause browning of grape pedicels.

Benefit:

Use of 10-15% carbon dioxide at 0 Celsius can be an alternative to Sulphur dioxide "SO₂" fumigation or SO₂- release packets for effective decay control.



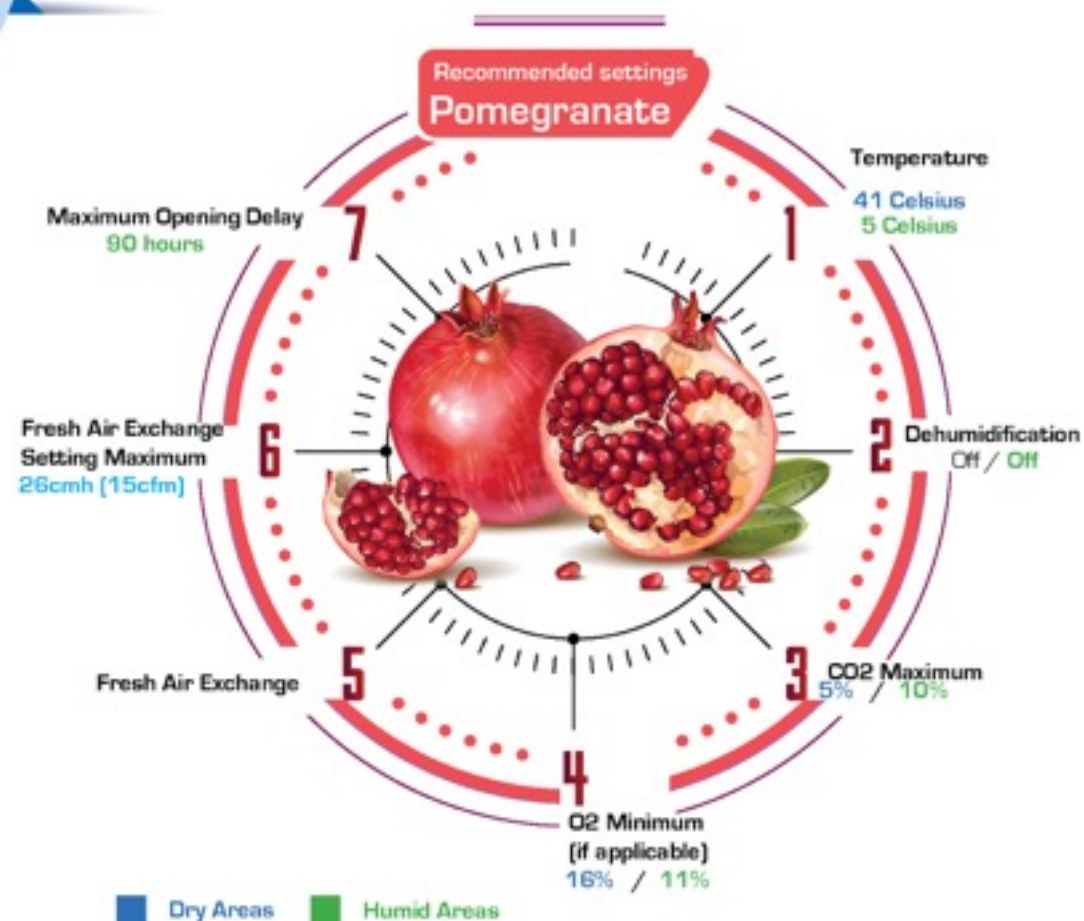
Pomegranate

Injury level:

Carbon dioxide levels greater than 10% and oxygen less than 3% can damage grapefruit following several weeks at recommended temperatures for different harvest times, varieties and growing areas. Elevated carbon dioxide and low oxygen can cause off-flavor. Early season (before January 1) florida fruit should be shipped at 16.1 Celsius. Usda insect quarantine cold treatment can be used for late season, preconditioned (7 days at 16.1 Celsius) fruit.

Benefit:

elevated carbon dioxide treatments up to 10% may suppress chilling injury symptoms (off-odors, surface lesions and pitting) and stem-end rind breakdown (a darkening of the epidermal tissues around the stem). Low oxygen can maintain firmness.



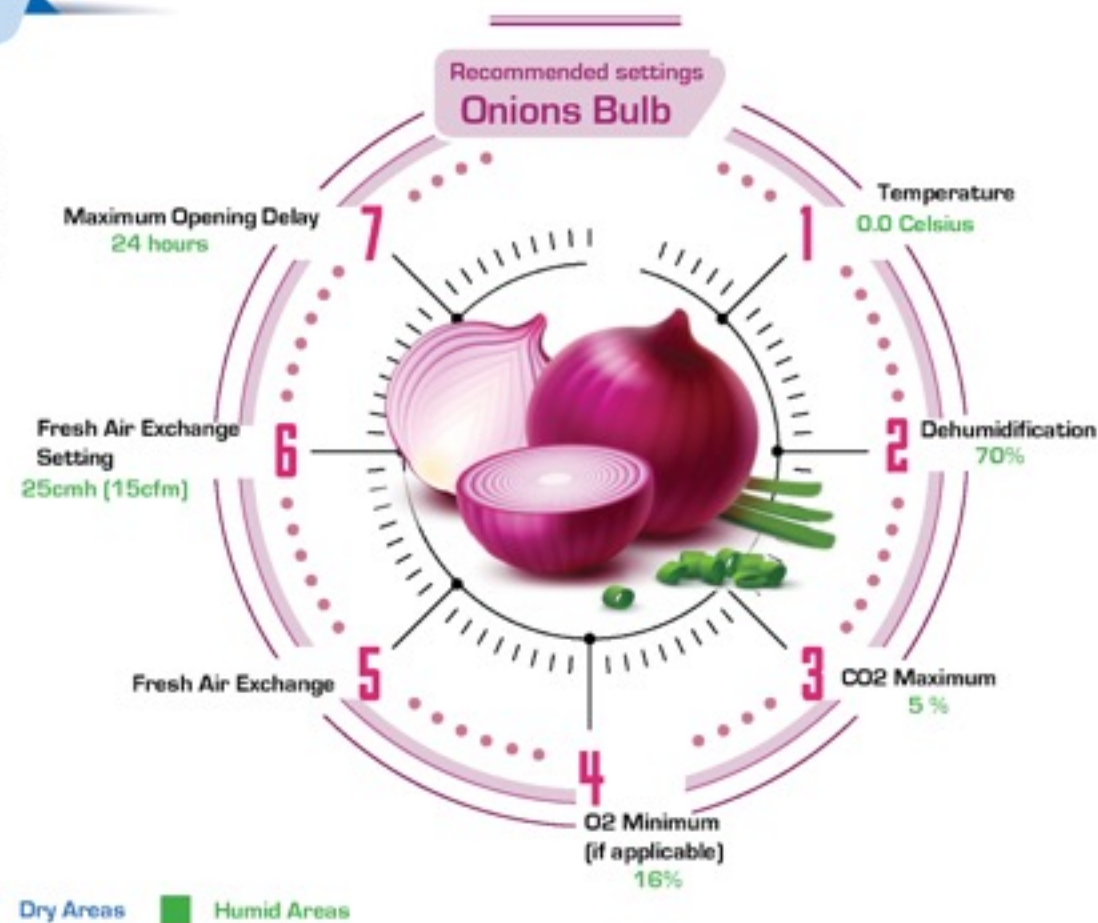
Onions Bulb

Injury level:

Onions can tolerate up to 10% carbon dioxide and 2-3% oxygen at 0-2 Celsius. Higher carbon dioxide levels and lower oxygen levels can cause tissue softening or breakdown, and off odors.

Benefit:

Onions benefit from low oxygen and elevated carbon dioxide. Elevated carbon dioxide reduces sprouting, decay and root growth. Low oxygen extends postharvest life.



Potato

Injury level:

Carbon dioxide and oxygen low levels can be harmful to potatoes can cause sprouting problems. Low oxygen levels at 1.5% or carbon dioxide levels greater than 10% can also cause off-flavors and odors, black heart and decay. Early crop (spring/early summer harvest) potatoes are very perishable. They are usually not cured and are more sensitive to chilling injury, water loss and physical injury than late crop potatoes. Oxygen below 5% and carbon dioxide above 1% inhibit curing of late crop potatoes.

Benefit:

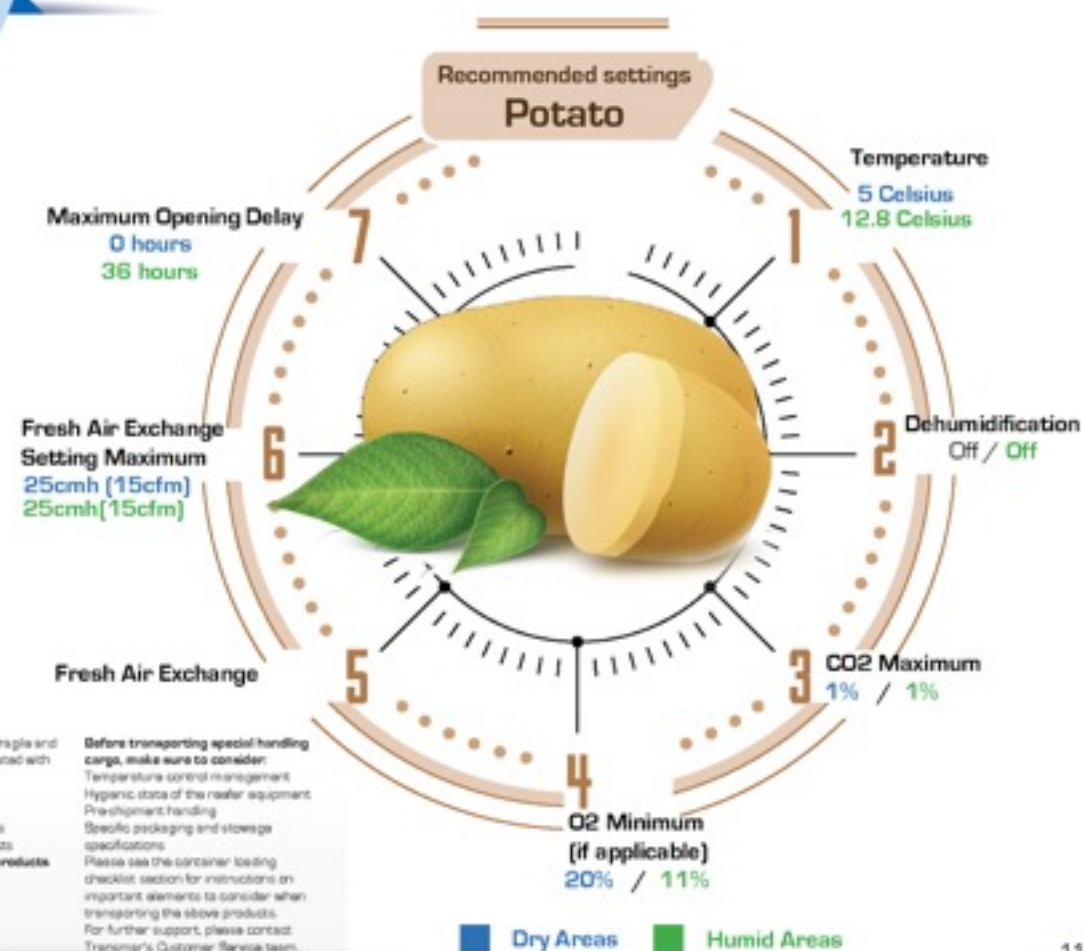
there is little or no benefit of reduced oxygen or elevated carbon dioxide for potatoes.

Special handling cargo:

Pharmaceutical products are fragile and potentially hazardous if not treated with the highest level of care.

Types:
Medical supplies
Medicine and other compounds
Chemical and Biological products
Other special handling cargo products include:
Batteries
Tobacco products
Live stock

Before transporting special handling cargo, make sure to consider:
Temperature control management
Hygienic state of the reefer equipment
Pre-shipment handling
Specific packaging and stowage specifications
Please see the container loading checklist section for instructions on important elements to consider when transporting the above products.
For further support, please contact Transmar's Customer Service team.



3- Planning your journey

3.1. Planning

As a Transmar customer, you are treated like a partner, we become a robust component of your supply chain. We spend time understanding your needs and requirements to offer you the most cost-effective and efficient solution to move your cargo. Your designated sales manager will gather important considerations from you and your stakeholders, most important of which are:

Planning your journey

1. Your commodity types and quantities
2. Equipment types
3. Forecasted volumes
4. Departure and arrival times
5. Destinations and transit times
6. Special considerations such as regulation, etc.

3.2. Booking

When shipping with Transmar, you will have special attention around the clock, especially when it comes to your booking. Your dedicated sales team and account management will not only provide you with all the needed paperwork required of you, but will assist and remind you when needed. When booking with Transmar, you should expect to provide the below documents to proceed with your booking finalization:

1. Contact our sales team at sales@transmar.com with your shipment details to obtain a valid quotation.
2. After receiving your quotation, please fill out and submit the Shipping Declaration Form including all details, and send to customerservice@transmar.com to process your booking.

2-1. For new customers: you will need to submit a scanned copy of your Commercial Registration and Tax Card, in order to register you on our system.

2-2. To withdraw empty containers from our Adabiya yard, your designated trucker must have a Letter of Guarantee, please contact the Customer Service team for more details.

2-3. Your confirmation will be sent within 2 hours.

For reefer cargo, please make sure you provide the below critical details alongside your booking:

1. Type of packing: boxes, drums, pallets, etc.
2. Carrying temperature (indicate °F or °C)
3. Fresh-air exchange requirements (indicate in cm or cmh)
4. Relative humidity setting (indicate in %)

3.3. Post-booking

Issuing your Bill of Lading

Once cargo is stuffed in the container(s) and final weights are verified, the below documents are required to issue your Draft Bill of Lading.

1. Fill out and submit the [Final Shipping Declaration Form](#) including all details and send to (customerservice@transmar.com)
2. Fill out the [VGM Certificate Form](#) and send a signed/stamped copy.
3. Our Customer Service team will assist you with any amendments you may need.
4. Your Draft Bill of Lading must be finalized and confirmed 24 hours before the Voyage Sailing Date.



For more information, or access to forms and templates please visit:

<http://www.transmar.com/help/egypt-export-procedures>



1. Trucking: To provide you with a holistic service, you may contact your Transmar account managers to request inland transportation and trucking services through our sister company Transland International.

2. Pre-trip inspection: Transmar teams work tirelessly to ensure the transport and shipping of customers' cargo is handled seamlessly and timely. As such, equipment control teams coordinate the most suitable container equipment is readily available to meet customers' needs. Before releasing reefer containers to customers, a pre-trip inspection (PTI) is an essential checkpoint. The PTI is an extensive check of the reefer container and the operation of its machinery. With Transmar equipment, you can be rest assured that only state-of-the-art equipment will be transporting your perishable goods.

3. Sanitary control: Transmar team follows IICL guidelines in cleaning and washing reefer containers from both the interior and exterior to ensure that packaged and non-packaged cargo are stowed in optimal condition.

4- Your product handling

While your business has set provisions for food waste, especially during transport and distribution, Transmar strives to completely minimize your losses by offering a meticulous service and stringent quality control. The contents of this section will provide you with the needed and summarized information to ensure minimal damage when transporting your cargo.



4.1. Pre-cooling your cargo

Before stuffing, cargo must be already at the temperature required. In most instances, the cargo must be pre-cooled to the required optimal temperature for transport before being stuffed into the reefer container.

To avoid the problems associated with condensation, pre-cooling is not recommended excepted in case of stuffing in cold store room.

- Reefers are originally created to maintain temperature of products and preserve its state
- All refrigerated cargo should be pre-cooled before it is loaded into reefer container
- Pre-cooling reduces the rate of spoilage, water loss and maintains freshness and quality of perishable products

4.2. Pre-cooling your container

- It is necessary that the container should be pre-cooled to the right product temperature before loading
- Frozen products should be rapidly loaded
- Precooling of the reefer is required only when a proper loading bay is available, the temperature in the cold store and in the container should be identical
- Gen Set should be available and provided upon request

Other important factors to consider before stuffing is summarized in the below checklist. Please review these items before you proceed with stuffing your cargo inside a reefer container to avoid damage and/or waste. There are notable exceptions when your reefer container should NOT be pre-cooled, mainly if there is not a proper loading facility available. This is a very important point as it can cause significant damage such as:

Pre-pecking considerations

1. Condensation inside the reefer container: During stuffing, warmer, more humid air may enter the container and create an ice build-up in several damaging areas in the interior of the container.
 - a. The ice could build up on the evaporator coil which will affect the cooling capacity required for the cargo.
 - b. Condensation could also affect the perishable cargo and cause damage, or even worse contribute to the spread of tropical diseases.
2. Ice build-up especially for frozen cargo is a main contributor to overweight reefers, which poses a high risk to the cargo and the reefer container set. Beware of clogged drain plug and restricted airflow in the case of ice build-up.



4.3. Packing your container

There are specific stowing guidelines set out for securing Cargo Transport Units (CTUs) that shippers should follow while stuffing the container. In general, cargo in a container needs to be secured so that it does not shift during the voyage.

General guidelines:

1. If there are spaces near the walls or between pieces of cargo, they must be filled.
2. Great care must be taken to ensure that cargo is packed in such a way as the weight in the container is evenly distributed and that, for instance, moist goods are not packed with dry goods.
3. The entire floor surface of the reefer must be covered by the cargo, since all containers are bottom air delivery. Even if that is not possible, the floor surface should be covered with other material such as cardboard.
4. Block stowage is recommended, leaving no space between the cartons or between the cartons and the container walls (see next section).

4.4. Stowing your container

To ensure the optimal airflow in your reefer container, you must ensure that your cargo is properly stowed. This section describes some useful tips to help you understand how stowage patterns affect the ventilation of the reefer container.

Cool Cargo

Fresh produce, fruits and vegetables naturally generate heat. When stowing such cargo, it is important to leave ample room for air circulation to pass through and around the cargo. The goal is to ensure that the entire load has sufficient contact with cool airflow in a vertical direction (bottom - up). Cool cargo needs to be block stowed or stacked as a solid block.

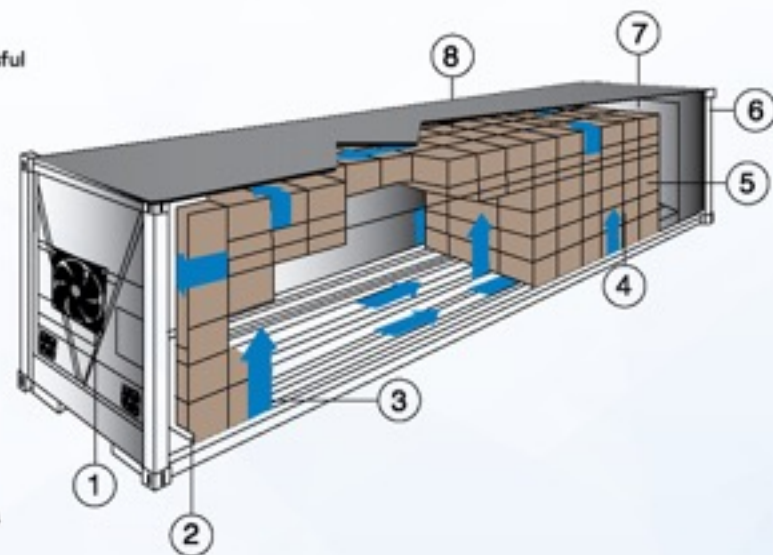
Frozen Cargo

Iced and frozen cargo must always be stacked as a solid block, with no space between the packages or pallets. Unlike cool cargo, airflow must be directed around the load rather than between the load. The direction of air circulation should consequently be under, over and on all sides of the load. To do this, slightly loose stowage is necessary when loading frozen cargo to ensure 360 degree airflow. The goal here is to ensure that no heat penetrate the container nor come into contact with the load.

9- Your product handling

Below is a visual demonstration of the essential elements to successful stowage ensuring adequate air circulation.

1. Refrigeration unit
2. Boxes do not extend beyond pallet
3. Deck board spacing allows for vertical airflow
4. Boxes vented are aligned for vertical airflow
5. Pallet load is secured
6. Rear doors
7. Air space above cargo
8. Airflow



4.5. Block stowing

1. Block stowing hand-stowed cargo
2. Stack cargo as a solid block, do not leave space between the packages
3. Do not leave any space between the cartons, as this will give airflow alternative paths, and will risk damage to other packages
4. Make sure packages are not stowed too tightly to allow for air circulation
5. Cover the entire floor surface with cargo [refer to Packing your cargo, General Guidelines]
6. Leave enough space above and below the load to allow for air circulation
7. Do not stow cargo above the red line on the container wall

Blocking stowing unitized cargo

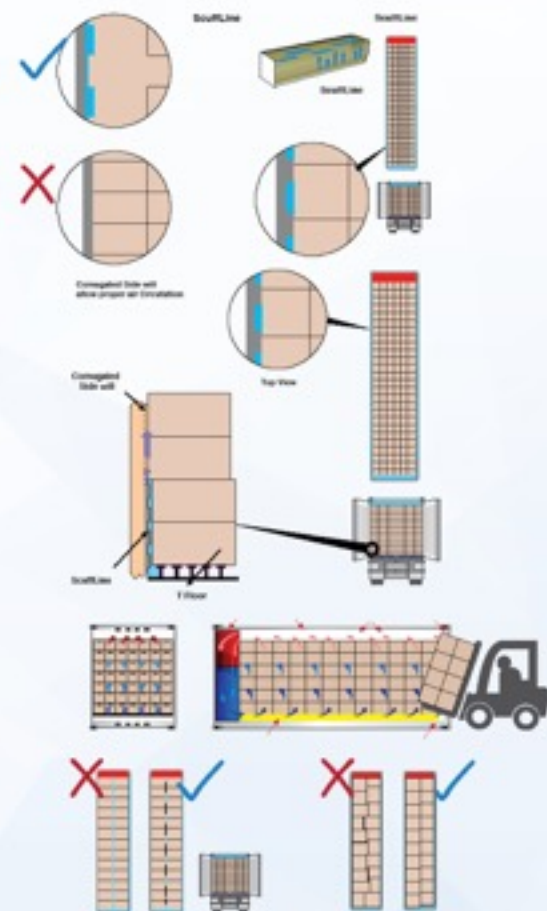
1. In addition to the instructions above for hand-stowed cargo, make sure to:
2. Stack cartons to be aligned on top of the other, so that the weight of each carton is evenly distributed on its four corners
3. Align the top and bottom carton vents so that air can flow properly through the load
4. Do not use shrink-wrap or other material that may block package vents and obstruct airflow

4.6. Stowing Golden Rules

1. Air takes the path of least resistance, so cargo should be block stowed
2. Container floor surface is always covered with cargo
3. Cargo level is below the upper red line to ensure airflow
4. Cargo is not stowed tightly against reefer container walls to prevent heat coming in contact with the cargo from outside the container.

4.7. Container Loading Checklist:

- ✓ Container is not damaged
- ✓ Door seals are in good condition
- ✓ Refrigerator unit is operational
- ✓ Container interior is clean
- ✓ Container is odorless
- ✓ Generator is operating and has sufficient fuel
- ✓ Microprocessor controller is on correct temperature
- ✓ Pre-cooling to the appropriate loading temperature
- ✓ Humidity setting is correct
- ✓ Cargo is properly stowed, stable and loaded below the redline
- ✓ Cargo is not stowed overly tight in flat wall containers
- ✓ Security seal number is recorded
- ✓ Security seal is attached and locked to the container doors
- ✓ Call Transmar customer service teams for assistance



5- Your Reefer Settings

5.1. Your Transmar reefer container is a 40' High Cube with the below specifications

External Dimensions		
MM	FT	
Length	12,192	40'0"
Width	2,438	8'0"
Height	2,896	9'6"
Internal Dimensions		
MM	FT	
Length	11,500	38'0"
Width	2,284	7'5"
Height	2,545	8'4"
Door Opening		
MM	FT	
Width	2,290	7'6"
Height	2,560	8'5"
Height cargo access	2,050	6'9"
Ratings		
Kg	lbs	
Tare Weight incl Reefer	4,700	10,360
Excl Reefer	4160	9,170
Max payload	29,300	64,600
Gross Weight	34,300	74,960
Cube		
MM	FT	
Area	67,4	2,382

5.2. Reefer plugging

All reefer containers, by definition, have a refrigeration unit to cool and circulate air in the container, as well as remove excess heat and manage cargo temperature.

All refrigeration units consist of the following components

1. Compressor
2. Condenser fans
3. Evaporator fans
4. Expansion valve
5. Temperature controller
6. Supply air sensors
7. Return air sensors
8. Humidity sensors
9. Electric Plug (refer to visual below)



5.3. Adjusting Reefer Container settings

Below is the default setting screen on a reefer container for the most commonly used container models; Carrier, Thermo King, and Daikin. This is the control panel you should expect to see on your reefer container.



Thermo King

To change the controller setpoint, turn the **UNIT ON/OFF** switch **ON**.

Complete the following steps:

1. Press the **↓** key.
2. Press the **←** or **→** key to scroll to **TEMP SETP** line.
3. Press the **↑** key. For a minus setpoint, press the **←** key first. Type the new Temperature setpoint in using the general purpose keypad.
4. Press and hold the **→** key until the cursor stops flashing. The new setpoint appears in the LCD display.
5. Press the **←** key to exit the menu.



Daikin

1. Press the **S** key to scroll to "SET-SPC"
2. Press the **↑** or **↓** to change the setpoint.
3. Press the **↵** key to set desired setting and exit the menu.



Carrier

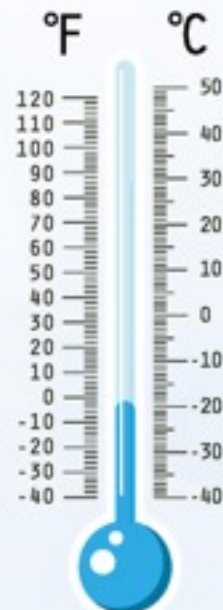
1. Press the **↓** or **↓** key to change the setpoint (the left display will blink) **ENTER** key to the desired setting to confirm and exit the selection menu.

6- Tools and Resources

6.1. Celsius - Fahrenheit converter

Multiply Number of	By	to obtain equivalent Number of
Inches/in	25.4	Millimeters/mm
Feet/ft	0.3048	Meters/m
Millimeters/mm	0.0394	Inches/in
Meters/m	3.281	Feet/ft
Sq. Meters/m	10.7639	Sq. Feet/ft
Sq. Feet/ft	0.0929	Sq. Meters/m
Cu. Feet/ft	0.0283	Cu. Meters/m
Cu. Meters/m	35.315	Cu. Feet/ft
Liters	0.0353	Cu. Feet/ft
Cu. Feet/ft	20.317	Cu. Feet/ft
Liters	0.2642	Liters
U.S. Gallons	3.785	U.S. Gallons
Liters	0.22	Liters
U.K. Gallons	4.5461	U.K. Gallons
U.K. Gallons	1.2001	Liters
U.S. Gallons	0.8327	U.S. Gallons

Multiply Number of	By	to obtain equivalent Number of
Kilograms/kg	2.2046	U.K. Gallons
Pounds/lb	0.4536	Pounds/lb
Long Tons [2240]	1.01605	Kilograms/kg
Tonnes [1000 kg]	0.9842	Tonnes [2204.62 lb]
Bar	14.504	Long Ton [1016.05 Kg]
PSI	0.06895	PSI
Inches HG	0.4912	Inches HG
PSI	2.036	PSI
Kg/sq. cm	14.223	Kg/sq. cm
PSI	0.0703	Bar
Kg/sq. cm	0.9807	Kg/sq. cm
Bar	1.02	Inches HG
Degrees Fahrenheit	5/9, After subtracting 32	Degrees Celsius (Centigrade)
Degrees Celsius (Centigrade)	5/9, And add 32	Degrees Fahrenheit



6.2. Metric - Imperial converter

Generator set technical specifications

Metric Conversion Chart				
Into Metric		Out of Metric		
If you know	Multiply by	To get	If you know	Multiply by
Length				
Inches	2.54	Centimeters	Millimeters	0.04
Foot	30	Centimeters	Centimeters	0.4
Yard	0.91	Meters	Meters	3.3
Miles	1.6	Kilometers	Kilometers	0.62
Area				
Sq. inches	6.5	Sq. centimeters	Sq. centimeters	0.16
Sq. feet	0.09	Sq. meters	Sq. meters	1.2
Sq. yards	0.8	Sq. meters	Sq. kilometers	0.4
Sq. miles	2.6	Sq. kilometers	Hectares	2.47
Mass (Weight)				
Ounces	28	Grams	Grams	0.035
Pounds	0.45	Kilograms	Kilograms	2.2
Short ton	0.9	Metric tons	Metric tons	1.1
Volume				
Teaspoons	5	Milliliters	Milliliters	0.03

Metric Conversion Chart				
Tablespoons	15	Milliliters	Liters	2.1
Fluid ounces	30	Milliliters	Liters	1.06
Cups	0.24	Liters	Liters	0.26
Pints	0.47	Liters	Cubic meters	35
Quarts	0.95	Liters	Cubic meters	1.3
Gallons	3.8	Liters		
Cubic feet	0.03	Cubic meters		
Cubic yards	0.76			
Temperature				
Fahrenheit	Subtracts 32,	Celsius	Celsius	Multiply by 5/9ths, Fahrenheit
	then multiply by 9/5ths to get			then add 32 to get

7- About Transmar Line

6.3. Generator set specifications

Manufacturer	Type	Rating kw	Output Volts	Engine Make	Model	#CYL	Hp	Cooling	Generator	Fuel Capacity	Tare Weight
Thermo King	Clip On	15	440	Yanmar	TK486	4	34.1	Water	Onan I5YD AL	125 gals	1.8860 lbs
Thermo King	Underslung	15	440	Yanmar	TK487	4	34.1	Water	Onan I5YD AL	75 gals	1.510 lbs
Carrier	Clip On	15	440	Kubota	V2203L-DI	4	34	Water	Marathon Electric	130 gals	1.795 lbs
Carrier	Underslung	15	440	Kubota	V2203L-DI	4	34	Water	Marathon Electric	68 gals	1.650 lbs

7.1. Your Regional Partner (About us)

Transmar is a leading container shipping company that provides reliable, sustainable and safe services to businesses across the Middle East, Red Sea, Arabian Gulf and East Coast of Africa. Previously known as IACC Shipping, Transmar is a wholly-owned subsidiary of IACC Holdings (formerly IACC Group).

With nearly four decades of experience, we have built a solid reputation as a strong, agile, and highly-responsive shipper. As pioneers of container liner service, we are forward-looking innovators who continually strive to improve regional trade while expanding our growth on a global scale. We believe that our customers are also first and foremost our partners; their needs ours, and their best interest a priority. As such, we take pride in our long-term partnerships with valued customers, and relationships we have long nurtured. We take the time to listen, utilize all needed resources, and are available around the clock to provide effective solutions tailored to each individual need.

We don't just move your cargo; we are your regional partner.

As a subsidiary of IACC Holdings, Transmar customers enjoy a full-fledged service along the maritime and logistics supply chain. Your cargo is transported inland through Transland International, TCI will handle your stevedoring and warehousing needs. Safina Agency will be your agent representative, and Transmar Line will move your cargo to your final destination.

7.2. The Adabeya Advantage

As a group of companies, we extend a special privilege to our customers, that being the exclusive shipping line out of Adabeya Port, south of Suez. Your business needs will be handled with extreme diligence and you will receive exceptional customer service tailored to your unique demands.

- Adabiya Port is a medium sized port known for handling all types of cargo & commodities both imports & exports
- Adabiya Port is situated on the western coast of Suez Bay, and 17 km. distanced from Suez City. It consists of 9 berths with estimate length of 1840 m and draft between 27 and 42 feet.
- All port charges including OTHC and other fees are charged in Egyptian Pounds
- Transmar Line has been exclusively operating in Adabiya Port since 1979.
- Subsidiary companies TCI (Transcargo International) and Transland International operate and complement Transmar Line services.
- Unique Geographic location Adabiya port is well connected to Egypt's major desert and agricultural roads, capital, industrial cities, agricultural and commercial areas.

About Transmar Line



7.3. Subsidiary companies



TCI (TransCargo International)

TCI is an owner and operator of a fleet of modern stevedoring equipment necessary for the safe handling, loading and offloading of cargo, specialized in project cargo handling, heavy- lift, break bulk, industrial break bulk, general cargo and container handling. TCI also offers comprehensive warehousing solutions. TCI provides stevedoring and port handling services at Adabiya port.



Transland International

Transland International is a leading provider of comprehensive inland trucking solutions. Since 2008, Transland International has grown and expanded to cover all of Egypt's key industrial, agriculture and commercial areas, as well as all sea ports. Through a wide array of trailers and special equipment, we have the expertise to handle all various types of cargo including containers, break bulk, bulk and project cargo.



Safina

Safina Shipping Services offers comprehensive shipping services to vessels throughout all Egyptian seaports. Established in 2007, Safina has since built and nurtured long-term sustainable relationships with its client base, through the consistent provision of integrated and customized offerings. Services include ship agency, ship supplies and maritime repairs, chartering and tramp shipping services.



8- Contact us

Egypt

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