

Refrigerated containers: Potential problems and how to avoid them



Published: 07 September 2022

Refrigerated container cargo claims are a recurring problem. A multitude of different cargoes are carried in refrigerated containers such as meat, vegetables, fruit, live plants, flowers and medicines. All of these goods require bespoke temperature and atmosphere management. Claims costs can be substantial, particularly if the contents of a complete container are impacted. Depending on the nature of the product, the refrigerated container will be set at an appropriate carriage temperature, either frozen or chilled as requested by the shipper. This temperature is to be maintained from the loading of the container at the shipper's facility through to the final delivery of the goods. In addition, the atmosphere inside a refrigerated container can be modified or controlled.



Fabrice Levesque, Director General at CL Surveys, discussed the pitfalls and problems during the journey of refrigerated containers and provide advice on how to prevent losses from occurring.

Following Fabrice's presentation, the participants had an opportunity to ask him questions.

Please click here to access the [RECORDING](#) and the [SLIDES](#) of Fabrice Levesque.