

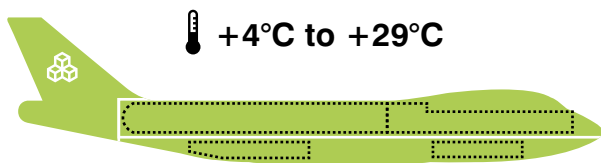
CV fresh

Fruit & Vegetables | Flowers/plants
Meat/poultry | Fish/seafood

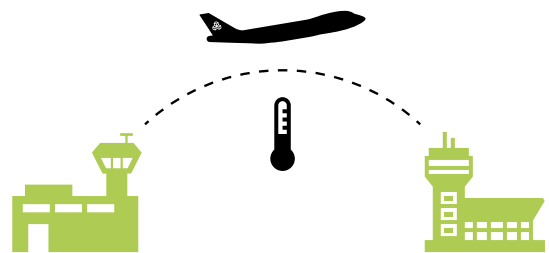
We extend perishables' shelf life!



CV fresh at a glance



4 independently controlled temperature zones in our modern 747 freighters allow the transportation of perishables at the right temperature



Airport-to-airport temperature controlled process for any fresh shipment



Thermal blankets protect sensitive cargo from extreme temperature variations

45+

years of experience
position Cargolux as foremost player in the perishable air cargo market



between the truck and the aircraft at Luxair Cargo Center offers shortest transit time from/to aircraft



Your CV fresh benefits

- Cargolux ensures an unbroken cool-chain from origin to destination
- Vacuum cooling facilities for flowers at LUX hub
- Thermal blankets to protect sensitive cargo from extreme temperature variations
- Dedicated handling staff trained in the handling of perishable cargo
- Immediate off-loading of perishables after landing and direct transfer to cooling facilities
- Automated shipment tracking and tracing
- Extensive global network of scheduled and charter flights
- Extensive and speedy road feeder service using temperature controlled trucks

CV fresh handles any perishable shipment:

- Fruits
- Vegetables
- Flowers
- Plants
- Seafood
- Meat

We transported over 400.000 tons of fresh cargo over the last 5 years.



Join the world's first
lean & green airline



We've got all your air freight needs covered by our comprehensive product line.



CV classic



CV jumbo



CV power



CV hazmat



CV pharma



CV fresh



CV alive



CV precious

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cargolux

you name it, we fly it!

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