



A Kuehne+Nagel Company

Your Leading Perishables Freight Forwarder

2023



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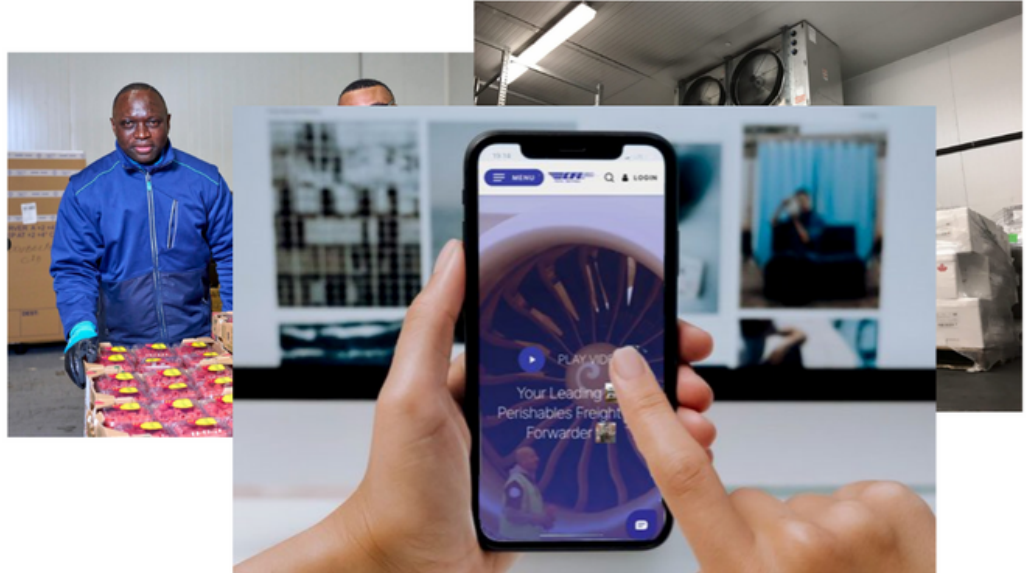
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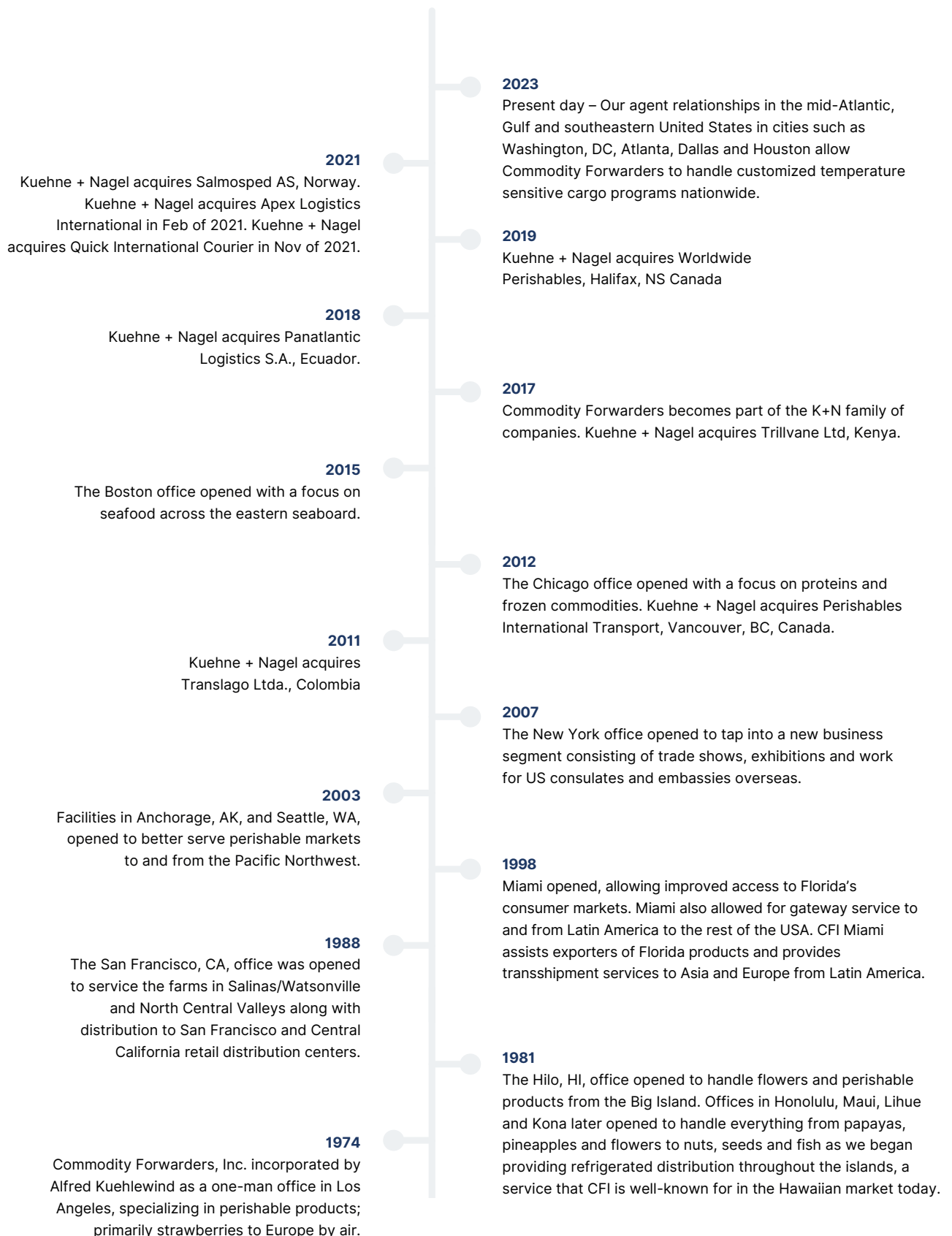
ABOUT US

Transporting perishable products worldwide, while exceeding expectations through our people, network and technology.



As part of the Kuehne+Nagel family of companies, Commodity Forwarders operates independently, but as a member company in their FreshChain brand, focused on non-pharmaceutical perishable products imported, exported, and distributed within the United States, Canada, and Mexico. In addition to our air freight services offered at all our locations, CFI does scheduled and ad-hoc domestic trucking between gateways such as Los Angeles, San Francisco as well as Miami, Boston and JFK, connecting CFI stations and offering temperature-controlled pickup and delivery services to points throughout the United States. From our locations in Hawaii, Alaska, and Florida CFI locations can offer barge services to beyond points. CFI's experienced leadership and operations teams, coupled with a technology stack focused on visibility and temperature continuity, robust compliance, and adherence to local, state as well as federal standards for product safety and cleanliness mean that product is handled with extreme care from receipt to delivery.

Our History





FreshChain

As an integral part of the Kuehne+Nagel Group, Commodity Forwarders Inc. (CFI) is proud to offer its specialized division, FreshChain, dedicated to providing comprehensive supply chain solutions for temperature-sensitive cargo. Our team, rich in its understanding of the intricate challenges inherent in perishable logistics, is committed to preserving the freshness and quality of your goods from start to finish. We utilize our extensive network and state-of-the-art technology to provide tailored services, spanning air, sea, and land transportation, bolstered by our specialized warehousing and advanced monitoring systems. At CFI's FreshChain, we prioritize developing strong partnerships with our clients, gaining deep insights into their unique needs, and exceeding their expectations with our reliable, efficient, and sustainable solutions. Trust in us to handle your perishable cargo with the utmost care and commitment.

Driving The Change

We aim to retain our vanguard position on sustainability in the Air Logistics industry. We will continue our strong focus on creating innovative, industry-leading and accessible sustainable solutions and projects in the areas of visibility, avoidance and reduction, and co-operations.



Values

Commodity Forwarders, Inc. has established a standard method of operation that allows the company to operate efficiently while growing our customers brands. This method of operation will be repeated in additional markets, allowing CFI to remain a premier perishable goods logistics company with world-wide accessibility.



Environmental Policy

At Commodity Forwarders Inc., we intertwine our passion for outstanding logistics services with a profound respect for our planet. We're committed not only to safeguarding your precious products and fulfilling your delivery expectations, but also to doing so with a keen eye on environmental stewardship. By adhering to relevant industry regulations and specifications, we ensure our competitively-priced services are not just top-notch, but also environmentally conscious. We believe in striking a harmonious balance between operational excellence and our ecological footprint, all the while nurturing the trust you've placed in us. In essence, we're not just delivering goods, we're delivering a promise of sustainability.

People Strategy

Our people are our most important asset. Emphasis is on the development, implementation and follow through of a Staff Development Program. The strategy for hiring new personnel will be driven by the success of the merger and acquisition strategy as well as by increases in revenue from markets and identified customers.





Export - Air

Commodity Forwarders knows export perishable air cargo. The Foundation on which we were founded in 1974.

Strategically located, less than five miles away from each of the US gateway airports which we serve; Los Angeles, San Francisco, Seattle, Anchorage, Chicago, New York (JFK), Boston, Honolulu, Miami, and Hawaii. This proximity provides us an advantage for quick recovery and tender of perishables for transshipment, domestic on-forwarding by air or ground and consolidate then tender for export. When CFI executes air moves, the following variables are taken into consideration: pieces, weight, cube, temperature requirement, value, commodity, origin location, destination airport, seasonal weather, airline reliability, airlines refrigeration capacity, schedule, and transit time. Whether it is a ten-pound sample shipment, a seven-hundred-pound skid, that ten-thousand-pound order, or a charter aircraft, CFI's cold chain layered approach gives us the capacity to maintain the integrity of the product and represent your global brand.

CFI has integrated our systems with many of the nearly four dozen airlines with whom we work in the United States and around the world. We book cargo and submit documentation electronically, ensuring speed and accuracy. Our proprietary technology tracks and monitors cargo in transit for delays, diversions, or out-of-bounds movement. Your cargo ships by air for a reason. Whether for a deadline, product shelf life or it's just "the only way", we have designed our processes around the quick and proper handling of perishable cargo moving by air or sea, anywhere in the world.

Export - Air



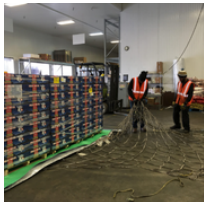
Air Cargo Network

Contracts and space commitments with over forty domestic and global airlines allows CFI to ship asparagus, strawberries, cherries, fresh fish, and a wide variety of other perishable products worldwide.



Door to Door Services

With locations in eight states and network partners across the globe, CFI offers door to door services everywhere available. We make sure your cargo is covered, no matter where it needs to go.



Packaging & Sorting

To ensure product arrives in conformance from a temperature standpoint, we take into consideration the commodity, quantity, weight, transit time, global destination, airline refrigeration capacity and destination requirements.



Tracking Updates

CFI was the first company in the industry to offer 24 hours, 7 days a week coverage along with a full line of inbound, high humidity forced-air cooling, inventory temperature control and distribution services software including web access remote printing of all documents.



Export Ocean

Commodity Forwarders Inc., an established force with many carrier alliances, ensures your cargo arrives on time and in pristine condition.

CFI utilizes refrigerated containers with a controlled atmosphere to prolong the shelf life of certain products to maximize freshness. Achieved through the reduction of respiration, this process inhibits the ripening process, reduces susceptibility to chilling injury, has less weight loss, and reduces discoloration. This process extends the shelf life of the product, which, along with a more uniform color and firmness, translates into higher quality at the store level.

We are representatives of our clients' global brands. If we do not correctly pack the shipment for transit, ensure the documentation is accurate and the labels are correct, and understand the unique conditions of each destination, we can potentially compromise their strategic objectives. One of which is the health and safety of the consumer, and we utilize the latest technology, constant status updates, and our commitment to excellence to protect that objective.

SERVICES

Export Ocean



Consolidated Cargo

Don't have enough cargo for a full container? CFI offers consolidated ocean freight so you get the space you need, and none of the space you don't.



Tracking & Information

We are a service industry and at our heart is information. CFI offers 24/7 tracking updates, temperature monitors and real time information on your shipments.



Customs Support

Customs is complicated. CFI is here every step of the way to help you move cargo without costly delays and mistakes. With our expert overseas agents, we help you avoid problems before they happen.



Overseas Agents

We're only as strong as our weakest links. At CFI we value our overseas partners and spend years crafting strong relationships so our customers can rest easy that even when cargo leaves our shores, it's still protected by CFI and our partners.



Air and Ocean Freight Import

CFI is your bonded perishables partner.

CFI is not a customs broker; however, we work with many US customs brokers and cargo owners here and abroad on best ways to receive, report, and protect your inbound perishable commodities. Most of our locations are bonded Container Freight Stations. This means we can hold both cargo that has been released by the government or is pending clearance. Many of our locations have multiple coolers so we can segregate commodities for optimum storage. With refrigerated trucks in each of our locations, CFI can also arrange the transfer of cargo from the arriving airline in bond or customs cleared to all our refrigerated facilities. Our locations are audited for food safety, and we always follow HACCP principles for produce, seafood, plant, and flower handling.

Consignments arriving by air would be retrieved from the air carrier once available, brought back to be broken down as instructed and stored in the appropriate cold chamber. If any item comes in too hot, CFI can provide corrective action to improve shelf life such as forced air cooling or re-icing as required. Arriving refrigerated sea freight containers are retrieved from seaports or inland rail ramps and transported for devanning, segregation, and short-term storage, and/or final delivery. CFI partners with USDA, APHIS and FDA nationwide and works with brokers and cargo owners in the event cargo must be held pending examination or, if an actionable pest is discovered, remediation. Coupled with our technology which tracks, monitors, and reports automatically on cargo in our possession, CFI is your perishable import partner. Whether it's the whole shipment to one consignee or a pick-n-pack concept, Commodity Forwarders Inc. has you covered.

Air and Ocean Freight Import



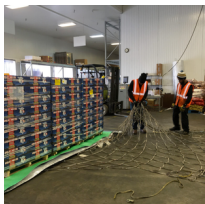
Compliance

CFI partners with participating government agencies to ensure cargo is imported in compliance with all applicable rules and regulations. From APHIS to the USDA, CFI is your expert partner.



Import Records

CFI maintains extensive records during the import process. As soon as the cargo reaches our hands, we're recording the temperature and sending information straight to our clients. We take the guesswork out of your perishable shipments.



Bonded Warehouses

Many of our locations are bonded Container Freight Stations meaning we can recover cargo at any point during the release process and immediately begin re-icing, repacking, or documenting while the customs process unfolds. Early recovery saves time and troubles.



On Time

Imports can go straight from the tarmac to our refrigerated trucks so our customers don't have to waste time with complicated transportation issues. From the moment it arrives until it reaches the destination, CFI is your trusted perishables expert.



Domestic - Air

Domestic airfreight to every state.

Through Commodity Forwarders network of air carriers both big and small, CFI can provide a “road in the sky”, allowing time and temperature sensitive commodities access the whole of the US domestic market. Be it a wide body aircraft to/from Hawaii, New York, Los Angeles, Miami and Puerto Rico or narrow body lift to the whole of the United States, CFI has you covered with cost effective options from a perishable mindset to get your goods to market.

Our origin locations can screen cargo to TSA standards in a controlled temperature setting and tender close to departure time. CFI can customize perishable overpack to reduce the impacts of heat during transit. We have priority truck unloading and aircraft loading with many of our airline partners. EDI tracking capabilities with most domestic airlines allows us to monitor your shipments with timely data through to destination and confirm consignee pickup.

The CFI Customer Service teams can make bookings at any time of day or night. Domestic air cargo is all about having a sense of urgency at time of booking, tender, onboarding, monitoring the ever-changing weather before tender while proving updates via email, our CFI App or client ability to access through our one stop website. In essence, time is money. CFI understands we help to represent your brand and its about results, not excuses.

Domestic - Air



Domestic Shipping

Not all cargo is crossing an international border. If you need a domestic shipper who specializes in perishables cargo, CFI has you covered.



Fast Delivery

Once your commodity arrives, trust CFI to ensure the fastest domestic delivery by leaning into our dynamic air cargo network. From Miami to Middle America, CFI handles your perishables perfectly.



Market Hubs

CFI serves key domestic and international markets from hubs throughout the United States.

Domestic – Refrigerated Ground

Commodity Forwarders operates as a truck broker and asset carrier throughout the United States.

From local pickup and delivery to trucking coast to coast or state to state, CFI can handle your refrigerated trucking needs. In addition to our point-to-point service, we have regularly scheduled consolidated shipments between Los Angeles and San Francisco, Seattle and Portland, New York, and Boston, as well as weekly services to other destinations.

Moving cargo between airports or seaports may be a snippet of the voyage, but the trip is dead without it. Understanding this is where CFI excels. Each CFI station has its own climate-controlled equipment or ground refrigerated truck network to service the crucial first or last-mile stretch with total security. Our layered approach to the cool chain process offers solutions to every temperature need. Our constant attention to detail and updated information keep you in the driver's seat for every domestic shipment we carry. Let CFI help you stay cool on the hot streets this summer.

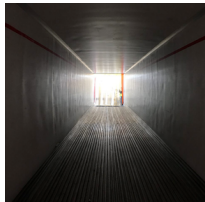
CALIFORNIA SERVICES

CFI offers daily shuttles between Los Angeles and San Francisco to transport both loose and ULD cargo between airports, in addition to our local pickup and delivery service. This allows our clients to optimize their supply chain by selecting SFO as their arrival or departure point instead of LAX. If this is the case, we can collect import cargo and deliver export cargo to SFO, then return it to LAX for further inland distribution or local delivery as needed.

JFK-BOSTON SERVICES

CFI operates daily trucking services between JFK and Boston Logan Airport and our CFI facilities in both cities. Our Boston seafood customers who need widebody lift throughout North America benefit from the service that runs to JFK. Conversely, we collect from international and domestic widebody operating airlines servicing JFK and bring the cargo to Boston for local distribution to restaurants, retailers, and markets. This shuttle also allows CFI to craft a domestic on-forwarding solution for cargo that arrives at JFK and needs to be forwarded by domestic air.

Domestic – Refrigerated Ground



Refrigerated Trucking

CFI trucks refrigerated cargo seven days a week, twenty four hours a day. We've built a specialty out of complex and temperature sensitive shipments.



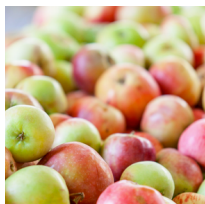
Cross-Dock

With locations in eight states, including Hawaii, we are able to ship sensitive cargo domestically with no temperature excursions, even if that cargo needs to be transferred to a new route.



Packing Options

We offer repacking, cool packs, ice packing and package repair in all of our locations to make sure your cargo is protected and controlled to arrive at the destination in pristine condition.



Safety & Sanitation Program

CFI knows that the safety and sanitation of the foods we consume is of the most vital importance. We offer complete transparency into our trucking and refrigeration with 24/7 monitors and access to set your mind and belly at ease.



Alaska-Seattle-Alaska

By air, barge or truck.

Commodity Forwarders Inc. is uniquely positioned to handle cargo of all kinds to/from the State of Alaska and the lower 48. Our hubs in Seattle and Anchorage have multiple coolers to customize distribution between the two states.

Fresh Produce and assorted foodstuffs from Los Angeles and Seattle can access Anchorage with refrigerated forwarding to all points within Alaska. Via Seattle, CFI can offer refrigerated distribution to beyond points for the likes of fresh and frozen seafood.

Truck to Air, Barge to Air, Air to Air, barge to truck are all options to find the right price for the needed service.

SERVICES

Alaska-Seattle-Alaska



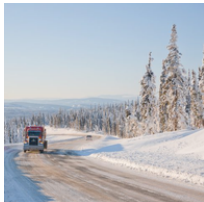
From Alaska to Seattle and back

CFI has your perishables cargo covered. Whether you need distribution from Alaska to the lower forty-eight, or shipment to Anchorage and further trucking throughout the state, you can trust us to offer custom tailored solutions to suit your perishables.



Decades of Unparalleled Perishables Service

When time is of the essence, trust the experience CFI has to offer. After decades of unparalleled perishables service, our industry experts are committed to helping you protect and secure your cargo all year long.



A Multitude of Options

CFI offers a multitude of options to suit your cargo's capacity requirements. Our extensive network of partnerships ensure you're always moving down the road and never, ever left behind.



Hawaiian Inter-Island

CFI has been handling perishables
in Hawaii since 1981.

Starting first in Hilo forty-two years ago, and then expanding to all the neighboring islands, CFI's commitment to serving the people of Hawaii is unwavering. From our largest hub in Honolulu to our outer island stations in Lihue, Kona, Hilo, and Maui, CFI can cover your logistics needs.

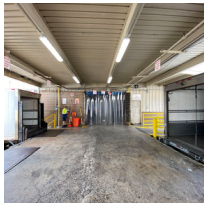
SERVICES

Hawaiian Inter-Island



People and Relationships

CFI is dedicated to serving the Hawaiian people and providing safe, reliable transportation for perishables to and through the islands.



Air, Sea & Ground Logistics

Whether airfreight coming into or departing Hawaii, temperature controlled ocean freight moving between islands or first or last mile pickup or delivery with CFI's own fleet of refrigerated trucks, we are your cold chain logistics partner.



Intra-Island Logistics

With closings on multiple days of the week for scheduled ocean consolidations or same-day air cargo bookings, CFI's buying power offers competitive rates and service for our local shipper customers.



Cold Chain Logistics

Utilizing our own refrigerated trucks, temperature-controlled docks, freezers, coolers and innovative packaging solutions, CFI is Hawaii's premier provider of service to the perishables supply chain.



Cold Storage and Distribution

We know how to handle it right
because we handle it all.

From packaging to controlled atmosphere, our warehouse and distribution options are customized to meet your perishable needs across the country. In each of CFI's thirteen locations, we operate and manage our own refrigeration, with temperatures set specifically to protect your cargo, and we operate multiple units dedicated to storing seafood, produce, and flowers. With a global network of partners, we can execute your perishable distribution plans from any of our warehouses.

As part of our layered approach to cool chain, CFI has also invested in the necessary equipment to repackage and cool cargo in our possession before it is exported or continues in transit. We offer forced air chilling and re-icing at select locations with dry or wet ice and gel packs. In Los Angeles, Seattle, San Francisco, Miami, Boston, and New York, we have flake ice machines for wet-icing seafood. Many of our facilities also operate refrigerated docks, allowing cargo to be kept chilled during the buildup, breakdown, or transfer process.

Through our digital ecosystem, temperature monitoring, and inventory control alerts give you full visibility into your cargo. CFI's 24/7 monitoring and integrated warehouse management updates provide transparency throughout the distribution process.

CFI understands that warehousing items for human consumption require being aware of sanitation, temperature excursion, the Food Safety Modernization Act (FSMA), HACCP, and good handling practices. We constantly monitor our facilities and train our staff in proper handling and food safety. Our Los Angeles, San Francisco, Seattle, New York, and Honolulu facilities are also PRIMUS certified, giving produce shippers extra comfort to know that we have been trained in how to handle your cargo properly.

Cold Storage and Distribution



Frozen & Chilled

CFI offers temperature sensor monitoring so you have peace of mind that no cargo has a temperature excursion while in our hands.



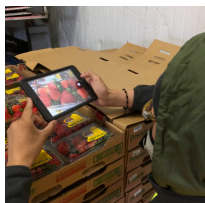
Pick & Pack

Do you need orders filled? We offer pick and pack services from warehouses in eight states to help you fill orders.



Computerized Inventory Control

Managing your inventory doesn't have to be a challenge. CFI offers both pick and pack and SMI options to make sure you never run out and your customers keep their inventory stocked, even in the most complicated shipments.



Quality Assurance

CFI goes to great lengths to maintain the quality of your cargo from door to door including temperature monitoring and photographing the cargo upon receipt to confirm its condition.



Digital Ecosystem

Commodity Forwarders deploys the latest technology to protect your perishable shipments.

What does technology have to do with perishables? Everything!! It is part of our layered approach to Cool-Chain.

Knowledge is power and CFI knows that the technology we deploy gives peace of mind to our clients. From the moment your perishable cargo arrives at our facilities, we inspect and report back on key data points. From the initial temperature check to the consistent shipment milestone updates provided on inventory, overpack, tracking, and storage, we are dedicated to offering you full visibility and transparency to help you document the journey.

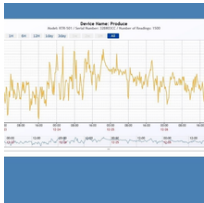
CFI is committed to being the leader in integrating technology into our operations to provide the best quality customer service data possible. With that commitment, we invest a great deal of resources into our systems with three full-time programmers dedicated to development. Training of our teams from the warehouse and trucks to customer service go hand in hand. This includes integrated customer web portal access and iPhone App, internal iPod connectivity to our database at the warehouse and driver levels, barcoding, API connectivity with both customers and carriers as well as automated shipment functionality to provide as proactive service as possible. CFI uses the data wallet concept for mapping out data flows between client data systems to help drive efficiencies on as many sides of the transaction for those who are interested. Technology is a tool for collaboration, and with a sense of urgency needed for perishables, goes hand in hand to drive success with our clients.

Digital Ecosystem



Live warehousing updates

Live warehousing updates as cargo arrives, takes the worry away from clients when they can see their products are safe, sanitary and held in the proper temps.



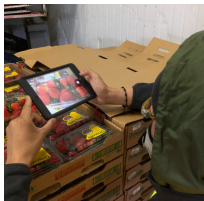
24/7 access

CFI has 24/7 access and monitoring with customer service support which means our cargo is never out of customer's sight and temperature excursions are a thing of the past.



Complete shipment tracking

Complete shipment tracking, with real-time updates from door to door provides transparency to your supply line with CFI.



Peace of Mind

Have peace of mind with CFI. Your cargo is safe, sanitary and on time, in real-time when you need it, wherever you need it.



Cool Chain as a Culture

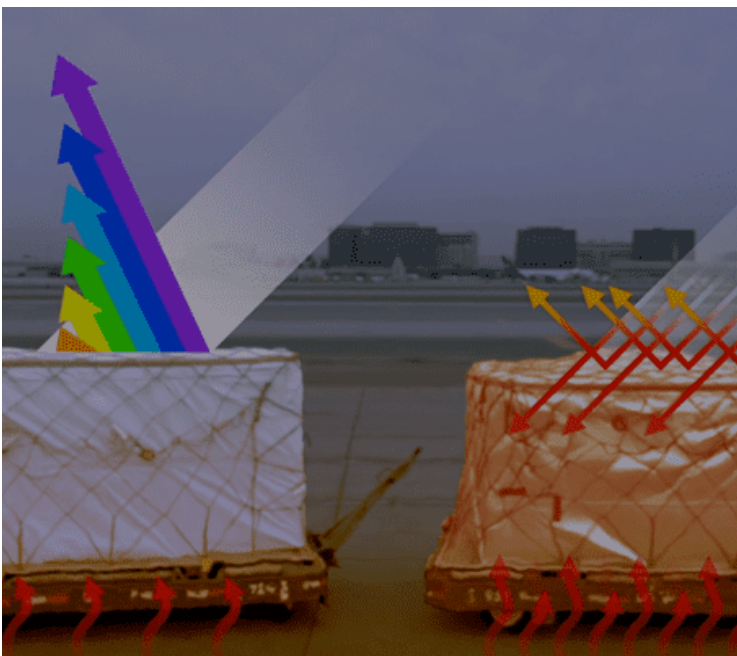
We're the warmest cold people
you'll ever meet.

Our mindset 24/7 is about ensuring products in our care are kept clean, at the right temperature, and handled properly. Commodity Forwarders offers a complete cool chain focus for your perishable shipments, with a monitoring sensor option, and absolute visibility for your cargo's entire chain of custody through our track-n-trace feature. By implementing CFI's layered approach to cool chain, every shipment is checked, reported, and protected. You can trust in CFI's time-tested cool chain strategy to reduce temperature excursions and deliver your product to market as intact, fresh, or frozen as possible. We have a sense of urgency in everything we do. From timely movement of shipments to proactive communication, we have you covered.



It all starts when product hits the dock of one of CFI's refrigerated facilities. Our receiving team inspects packaging, looking for any damages, conducting a piece count check, and takes core temperatures. Once received, product is put into the appropriate temperature storage, the crew check the packing for markings such as sizing or use by dates as needed, then a receiving report is forwarded or available via customer CFI's customer portal.

Commodity Forwarders takes our layered approach to air cargo cool chain very seriously. By combining our unparalleled perishable logistics experience and a vast worldwide network of strategic partnerships, our state-of-the-art layered approach to cool chain with cutting-edge coolant solutions, our dedication to protecting the temperature integrity of your perishable cargo is unmatched. For items being tendered for domestic or export air freight services, CFI operates as a TSA approved Certified Cargo Screening Facility (CCSF). This provides the control needed as we prepare shipments for departure using air cargo using a perishable mindset.



Traditional bubble foil is not recyclable, reflects light, heating up its metalized portions, putting heat into the overpack system more quickly. CFI's CoolSkys™ concept with TempEdure for overpacking on air cargo movements uses a recyclable overpack material that acts as a "refractor" of infrared light, meaning it scatters light back out, absorbing less heat, allowing colder airflow longer around the product being shipped. Because less heat is radiating into the cargo itself, less water loss or less melting, the shipment retains more moisture and stays cooler long than traditional metal bubble foil wrap strategies. Our team customize overpack based on the commodity, adding other recyclable packing materials to promote air flow with specialized coolants based on the routing and weather. Tendering as close to flight departure and continuous tracking are additional layers withing our cool chain strategy.



At CFI, we view our commitment to Environmental, Social, and Governance (Living ESG) factors as not just essential but integral to the future of commodity forwarding. By focusing on reducing our environmental impact, enhancing our social performance, and adhering to good corporate governance practices, we are dedicated to shaping a more sustainable and equitable future.

CFI uses a HACCP based corrective action strategy in that if anything arrives out of specification, we report it and conduct several corrective actions that help to minimize loss and maximize ROI.



With refrigerated docks, dry, cold, chill, and frozen storage, regular shipments, and deliveries in refrigerated trucks, CFI keeps it cool, even on the hottest days.

Living ESG

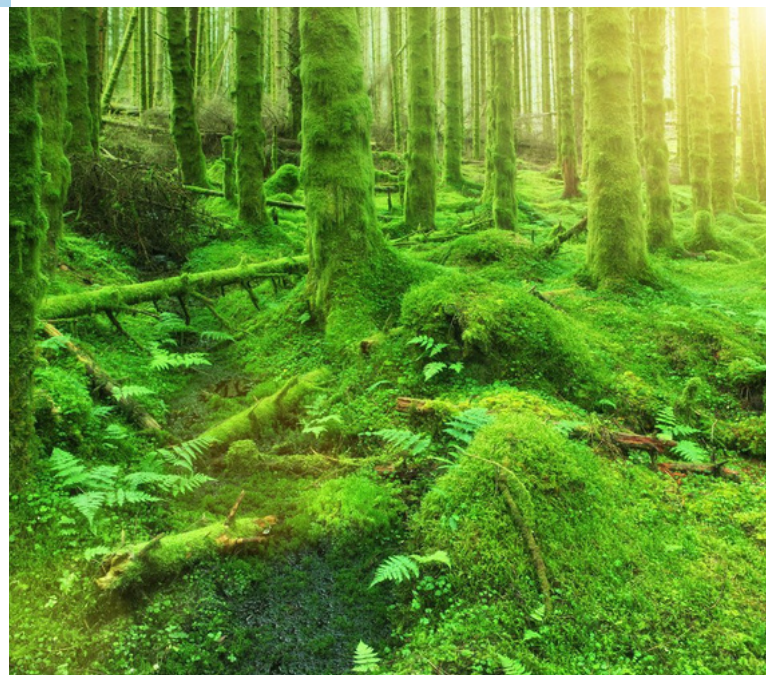


Our Living ESG Vision

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Environment

At Commodity Forwarders Inc. (CFI), we recognize the critical role we play in promoting environmental sustainability. Our commitment is evident in our robust efforts to reduce greenhouse gas emissions and improve energy efficiency. As part of our ambitious vision, we aim to decrease our emissions by 50% by 2030, striving towards achieving net-zero emissions by 2050. Key to this goal is our investment in renewable energy projects and energy efficiency initiatives, as well as our commitment to utilizing sustainable materials in our packaging and operations.





Social

We're not just in the business of logistics; we're in the business of people and communities. At CFI, we ensure our employees receive competitive wages and benefits, along with opportunities for training and career development. We aim to create a positive social impact, extending beyond our offices to the communities in which we operate. Our corporate social responsibility programs are a testament to our commitment to these communities. We firmly believe in conducting our operations in a socially responsible manner, and uphold the highest ethical standards in every aspect of our work.

Governance

Good corporate governance is at the heart of our operations at CFI. With a strong and independent board of directors providing oversight, we operate under a comprehensive code of ethics that reflects our values and principles. We believe in transparency and accordingly, we are open about our reporting and disclosures.



Sustainability is an extremely urgent and universal concern. We can no longer put off our efforts to fight the climate crisis. The time to act is now.



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2021 Impact Award – 2nd Place

PROJECT COST

\$206,618

LADWP REBATE

\$115,800

NET COST

\$90,818

ANNUAL SAVINGS

\$140,000

ENERGY SAVINGS

772,000 KWH

ROI

10

Respect for Our Planet

At Commodity Forwarders Inc., we intertwine our passion for outstanding logistics services with a profound respect for our planet. We're committed not only to safeguarding your precious products and fulfilling your delivery expectations but also to doing so with a keen eye on environmental stewardship. By adhering to relevant industry regulations and specifications, we ensure our competitively-priced services are not just top-notch, but also environmentally conscious. We believe in striking a harmonious balance between operational excellence and our ecological footprint, all the while nurturing the trust you've placed in us. In essence, we're not just delivering goods, we're delivering a promise of sustainability.



The reduction and elimination of perishable waste is a top priority for CFI. From our cutting edge overpack technology to our commitment to reducing packing waste and choosing sustainable options wherever we can, our dedication to protecting the temperature integrity of your perishable cargo is unparalleled. Every year we dedicate ourselves as stewards of the planet and it's perishable foods, to ensuring we do everything in our power to help in the fight against climate change. The links below are our latest discussions on how we are growing in our commitment to sustainability and supporting our planet.



Fruits and Vegetables

Commodity Forwarders has five decades of experience handling U.S. domestic and foreign produce for import, export, or transshipment of perishable goods. In Los Angeles, San Francisco, Portland, Seattle, Chicago, New York, Miami, Texas, and Hawaii we receive a mix of year-round and seasonal produce that is shipped worldwide. We offer transshipment services, acting as a re-packer and handler for cargo in transit between a foreign seller in one region and a foreign buyer in another. Whether you have a shipment of cranberries coming via Chicago, or a plethora of herbs in Hawaii, CFI is your perishables partner for the duration.

COMMODITIES



In Los Angeles, we receive produce such as asparagus, spring onions, grapes, and berries from farms in Mexico and California that ship to Asia, Europe, and the Middle East as well as Hawaii and Alaska. In addition, our locations in San Francisco, Seattle, Vancouver, are there to handle products from their growing regions but also products trucked in from all over. The focus is around freshness first. Our overpack facilities are tailored to handle perishable cargo of all types with multiple chambers with different temperatures and humidity settings possible. All locations are TSA CCSF and screening conducted in a temperature-controlled setting. We do a layered approach to cool chain where our team customizes based on routing, type of commodity and weather at origin, destination, and transport point. QC spots checks before the added cost of transportation is available on request.

For stone fruit like peaches, nectarines, and plums to snow peas, sugar snaps, watercress and okra, our Miami location is the launch pad for fruits and veg grown throughout Georgia and Florida as well as transshipped from Central and South America. Los Angeles, San Francisco, and Seattle are great departure points for air programs for Western USA grown produce. Each departure point is equipped with the needed refrigeration, TSA screening and close to airline cargo facilities. For those needing services from Texas, New York / New Jersey or Chicago, CFI offers similar facilities that help expedite export, domestic or import movements.



Blueberry – aka Blues – Export season begins end April in California and lasts through September as it makes its way up the west coast of the United States with both ocean and air freight shipments. CFI moves Oregon and Michigan Blues via expedited ocean vessels in controlled atmosphere (CA) containers. Import Blues from Chile and Peru come into our gateways of Miami, Los Angeles, and New York where CFI helps to clear customs, navigate USDA and provide onforwarding to final delivery.

CFI moves weekly containers loaded with Apples and Pears from the Pacific Northwest to Asia from September through March. In addition to apples and pears, CFI provides ocean export services for other commodities such as assorted vegetables and row crops, fruits, and nuts in addition to protein movements year-round.





Cherries

CFI's layered approach to cool chain ensures that cherries are protected while shipping to various countries, including Japan, China, South Korea, Australia, the Netherlands, the United Kingdom, Vietnam, Brazil, and many more. As an exceptionally high-value commodity, cherries have a short season and shelf life, requiring vital monitoring throughout the supply chain to preserve their value. Working with grower-packer-shippers across the USA, Canada, and Chile, our FreshChain™ has developed a managed process that sets the benchmark for quality in domestic and international movements. The sense of urgency is everything when it comes to perishable air and ocean cargo. Be it exports from Los Angeles, San Francisco, Portland, Seattle, and Vancouver or coordinating "Sea 2 Air" from Chile via Miami, New York or Los Angeles or imports into Miami, New York, and Los Angeles, we understand that it is about freshness of product but also information that allows for the quickest as possible delivery to market.



CFI pioneered the exportation of cherries to China. We built upon our layered approach to cool chain by utilizing our broad network of strategic partnerships to secure the equipment and capacity needed to ensure that all perishables arrive in excellent condition.

As cherries aren't available all year, we see excitement build as the first shipments ripen, and it's our business to ensure that the cherries that appear on shelves are the freshest, crispiest possible. By ensuring shipments are chilled immediately after pickup from the shed and following strict quality control along the journey, cherries can keep their harvest flavor from farm to table.



Cherries must move to the retail market quickly after harvesting for optimum freshness and quality. With each passing day, the fruit loses a portion of its peak value for the grower or seller. CFI offers refrigerated and atmospheric-controlled containers that put the fruit ripening to sleep. Hence, it arrives as fresh as when it left the U.S.

California's cherry season starts in mid-April. It lasts until June, maybe overlapping the Washington season from mid-June until late August. BC Canadian fruit follows shortly after. California cherries set the standard for the fruit in the market and must reach store shelves as fast as possible. Chile provides product November to March. Our layered approach to cool chain incorporates levels of protection to ensure the fruit is protected, maximizing returns.





Seafood – Fresh, Frozen & Live

Commodity Forwarders (CFI) is a crucial link in the aquaculture and seafood supply chain, allowing our customers to transport a wide range of species from various regions worldwide. Farmed salmon from Canada, Chile, and Europe (Faroe Islands, Norway, and Scotland), as well as farmed tilapia filets from the likes of Costa Rica, Ecuador, Honduras, and Mexico, in addition to fin and shellfish from New Zealand, Pacific Northwest, Northeast and the South Pacific, CFI ensures efficient supply to all the major distribution centers. We start each year with the Alaskan cod season in January, which is then air-freighted from Alaska and the Pacific Northwest. We have freight solutions from remote locations throughout the state of Alaska to the many destinations year-round. It's wild-caught salmon season in the late spring, which continues through the summer. We have Hawaii covered with locations on many islands to handle all forms of wild and farmed finfish.

We take immense pride in being an industry leader in shipping live aquaculture brood stock (finfish, crustaceans such as lobsters, shrimp, and crab....) as well as animal eggs (fish eggs, poultry...). Dungeness crab movements from Pacific Northwest and Northern California take to the air October to March. Live Lobsters begin to ship from Eastern Canada, Maine to Florida for onforwarding throughout the USA and world. CFI and Kuehne + Nagel's knowledge of international trade regulations, customs procedures, and cross-border logistics are intricate and require specialized expertise to navigate successfully.

CFI's proficiency in handling these complexities contributes to seamless cross-border movements, enabling businesses to access foreign markets and expand their reach, all while keeping the products at peak freshness. Our relentless commitment to technological innovation is a core pillar of its success. Recognizing the importance of staying at the forefront of logistics technology, CFI consistently invests in cutting-edge solutions. These advancements translate into tangible benefits for their customers, including real-time tracking capabilities, enhanced shipment visibility, and efficient inventory management.

The fish and seafood industry are fast-paced, ever-changing industry. With different types of items like live seafood, fresh or frozen fish, and other seafood, it is critical to have a logistics partner who can deal with the complexities of seafood transportation. CFI and Kuehne + Nagel has a solution for every seafood situation.



CFI has made a significant investment in flake ice machines at many of our stations. We are breaking away from the traditional cubed ice which is harmful to fillets and whole fish alike.

Wild Alaskan Salmon season starts off with Copper River Sockeye and King Salmon and runs into the summer with Coho, Keta, and Pink Salmon openings and runs, always giving you the freshest catches available.



October to March is all about Dungeness crab, from Washington, Oregon, and Northern California, straight to you, from CFI.

CFI ships wild caught albacore tuna, mahi mahi, tuna (big eye, blue fin, yellowfin), and swordfish imported into LAX year-round from Mexico, Central America, South America, Hawaii, and the South Pacific.



Its lobster time June, July, and December to February when they are at their peak of freshness from Eastern Canada and Maine departing out of our locations in Halifax, Boston, and New York. Spiny lobsters and brood stock are serviced from our location near Miami International Airport August through March.



Meat, Dairy and Confection

Chilled and frozen meats, dairy products and confections are among the most challenging products to export. Public health regulations governing shipping from North America and being entered into foreign countries can be complex and strict. The commodities themselves each can have special needs regarding documentation and cold chain management. CFI has decades of experience sending these commodities to Europe, the Middle East, Asia, and the rest of the world. We attend trade shows in these regions, networking with importers and speaking to government representatives to remain current with changing entry requirements. Most importantly, because CFI monitors market conditions, space, and equipment availability, we can recommend the most appropriate mode of transportation, routing, and determine the most competitive pricing to get a shipment to the destination in the best possible condition whether you're shipping within or out of North America.

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As a temperature sensitive and normally fragile shipments, CFI makes sure that these delicacies arrive on time and in perfect condition. A tailored approach to cool chain is priority #1. Fresh to Frozen. Beef, pork, or chicken. Yogurt, milk, or cheese. Ice cream or chocolates. Within or out of North America. Each have a different requirement as we put together over pack before shipment departure. Our cool chain strategy keeps these commodities exactly as shipped while they travel to their destinations both at home and overseas.

CFI pays attention to the ingredients that are contained in certain protein items themselves. Awareness of these ingredients can influence what documents should or should not accompany certain shipments or whether the importer of record is even permitted or authorized to receive the product pending the destination country.



Our organization's objective is to qualify the items we send overseas. We realize that we are representative of our client's global brand. If we do not properly pack the shipment for transit, ensure the documentation is accurate, the labels are correct, the used by dates are inline and take other factors into consideration, we can potentially compromise their strategic objectives.

Depending on the shipping lane, some commodities cannot transit certain countries. Regulations and requirements continuously change, and our staff monitors these changes to be proactive and ensure our client's products are not refused upon arrival. In essence, Commodity Forwarders is privy to the nuances associated with exporting proteins to ensure there are no issues when the product arrives at its destination. Being aware of these dynamics prior to shipment departure avoids rejection upon arrival, additional costs at the destination, expensive fines and worse yet claims.





Confections

Commodity Forwarders knows that confection cargo is both a work of art and a test of strength. Chocolate itself is a temperature masterpiece. The shipping of chocolate shouldn't be. CFI is prepared to make sure your cargo stays cool even on the hottest days or room temperature during the coldest one's.

COMMODITIES



Chocolate itself is a temperature masterpiece. The shipping of chocolate shouldn't be. CFI is prepared to make sure your cargo stays cool even on the hottest days.

Whether you're shipping the finished delicacy or the raw materials of a future dessert, CFI is prepared to move your cargo to an exacting degree.



We're ready with a complete cold chain strategy to make sure your confections are pristine upon arrival at destination, including temperature sensor monitoring. With CFI, there are no more temperature excursions. You can see exactly what temperature journey your confection has had when you ship with CFI. If it's too warm, it melts. If too cold, chocolate turns white. Particularly for confectionary items, the journey has to be right the first time in order to maximize your profits and minimize the risk.



Confection is a commodity that CFI moves via air and sea freight. Our organization offers temperature-controlled trucking, refrigerated containers for sea freight and passive over pack solutions, via air, to maintain the integrity of the product as well as its packaging. CFI is well versed at handling confectionary items, understanding they are fragile in nature and sensitive to heat up and cool down.





Organic, Plant-Based and Food Supplements

The increased interest in understanding organic farm-to-table, sourcing methods and its environmental impact is driving some consumers to seek out alternatives to traditional farmed and large-scale ranched proteins. Moving from animal to plant based foods, conventional to organic produce, a focus on health and wellness can positively impact the planet, our environment, climate, and the health of our society. As a member of the California Certified Organic Farmers group and Plant Based Food Association, CFI recognizes the importance of this growing sector of consumers and is positioned to help our customers deliver cold chain logistics solutions with unparalleled service and efficiency, and technology.

CFI and Kuehne + Nagel are committed not only to safeguarding your perishable products and fulfilling delivery expectations but doing so with a keen eye on environmental stewardship. By adhering to relevant industry regulations and specifications, we ensure our competitively priced services are not just top notch, but also environmentally conscious. We believe in striking a balance between operational excellence and our ecological footprint, all while nurturing the trust you've placed in us. In essence, we're not just shipping goods to market, we are delivering a promise of working toward sustainability within our footprint as we move toward the goal of Net Zero by 2050.



Whether from small, regional producers or large, organically-focused nationwide organizations and co-ops, CFI is well-versed in the documentation and handling requirements of organic food and holds certifications from governing bodies such as Oregon Tilth. Our efficiency benefits your bottom line and brings peace of mind to shippers and grocers around the world.

As a Kuehne + Nagel company, CFI regularly audits our facilities and processes as we focus on exceeding the standards set by PRIMUS GFC as well as other validating organizations through our FreshChain™ certification initiative. The facilities focus on a HACCP-based approach. Our commitment to excellence is unmatched in the industry because our customers cannot abide any less.



From our refrigerated warehouses and trucks to our innovative packaging that refracts heat and sunlight while in transit, keeping products at their freshest is a multi-layered process. Plant based and organic products are protected by the expertise and experience of the CFI team.

Plant-based proteins include plant-based beef, chicken, pork, seafood, and cheeses have skyrocketed in popularity in recent years. Animal agriculture is a major contributor to greenhouse gas emissions and deforestation, among other environmental issues. The rise in demand drove suppliers to expand and refine their offerings, making plant-based proteins to fit each dietary, social, or budget need. Choosing plant-based options can help reduce your carbon footprint and support more sustainable food systems. Innovative plant-based alternatives to traditional products require an innovative company like CFI. Our understanding of evolving documentation requirements, temperature and technical requirements, and familiarity with handling perishables makes us the ideal partner to handle these new and exciting products makes us the ideal partner to handle these new and exciting products.





Flower, Plants and Floral Greens

A wide variety of cut flowers, rooted plant stock, floral greens and trees are handled within many of our locations. Import flowers primarily into our Los Angeles, Miami, New York, and Hawaii facilities where we can assist with government clearances while providing refrigerated storage, forced air cooling and the ability for pick-n-pack services as well as final mile. Like minded services are available in Amsterdam and London. Domestic air cargo services allow for movement closer to door within the USA. Through Kuehne + Nagel, cut flowers can be handled from our flower hubs in Kenya, Columbia, and Ecuador.

From the US Pacific Northwest, CFI is the industry leader in air export and sea freight of floral greens into Amsterdam airport or to door in Aalsmeer as well as onforwarding within Europe. With over twenty-five years of experience, we can offer shippers and consignees a complete season-long package of services. With 7,500 square feet of coolers at or below 40F, we can help our customers reduce temperature abuse before and during transit.

Depending on the shipping lane, some varieties should not transit certain countries. Regulations and requirements continuously change, and our staff monitors these changes to be proactive as possible and ensure our client's products are not refused upon arrival. In essence, Commodity Forwarders is privy to the nuances associated with transporting flowers, plants, cuttings, and greens to ensure there are no issues when the product arrives at its destination. Being aware of these dynamics prior to shipment departure avoids rejection upon arrival, additional costs at the destination, expensive fines and worse yet claims.



Flowers and greens begin their journey being cooled to prevent early blooming. Our goal is to extend vase time, so the final recipient has the longest, freshest, sweetest smelling bouquets possible.

By maintaining our florals and greens in a controlled atmosphere and specially maintained warehouses, we can extend the life of blooms and reduce waste with sensor monitors to ensure even cooling throughout the journey.



Flowers are shipped with a controlled atmosphere to extend the shelf life which translates into fresh blooms and full greens. This is achieved through a reduction of respiration which inhibits the ripening process and reduces susceptibility to chilling injury.



Our ferns come from the timber in the Pacific Northwest and ship all over the globe. CFI protects these precious greens in a controlled atmosphere container for ocean shipments or climate stable trucks for domestic transit. Our goal is to see them reach their destination just as lovely and lush as they ever were transit.

A rootstock is part of a plant or a tree, often an underground part, from which new above-ground growth can be produced. In some cases, such as vines of grapes and other berries, cuttings may be used for rootstocks, the roots being established in nursery conditions before planting them out. Careful consideration of the importing country as it can vary if allow dirt on the roots for smooth government clearances. When shipping rooted plant stock is that it does not get too cold, nor too warm, but just right!





Eggs, Hatchlings and Poult

Hatching Eggs and day-old chicks, poult and duckling require a specialty handling mindset throughout. Hatching Eggs are very sensitive to rough handling, temperature extremes and fluctuations. Recommended transit temperatures are between 55 to 65 degrees F. Improper handling can cause the embryo to die within the shell, losing hatchability.

For day-old-chicks its important the plastic or cardboard case has adequate ventilation. Temperatures during transport should be 65-to-75-degree F. For poult, we recommend reverse engineering to the number of cases that can be taken per aircraft. This can vary pending trade lane. CFI understand there is a long advance planning stage that takes place as timing the hatch to ship is crucial. With limited oxygen or air flow depending on aircraft cargo hold, making sure we don't "over ship" to what the aircraft should take is important. Making sure no dry ice is in that hold departure day and when loading the container ensuring there are enough air flow channels that also help manage the heat coming from the chicks themselves is also things we keep in mind.

At CFI, a sense of urgency is a must with the limited time allowed for transit, so mortality is minimized, and ROI maximized. It's about continuous monitoring, the best route to the destination, the most oxygen in route, limiting sunlight, heat and cold exposure while the documentation is organized in such a way allowing for as smooth as possible clearance at destination.



When packing and loading poult or chicks for transit, we take into consideration the transit time, quantities, space, and oxygen flow to mitigate any issues upon arrival.

CFI understands that the journey is just beginning when the poult reach our care, and we make sure the temperature and transit ensure they reach their destination at exactly the right time.



Poult ship from March through August and fertile eggs ship from May through July. Whether you're looking for chicken eggs, bantam chicken eggs, duck eggs, turkey eggs, guinea eggs, quail eggs, pheasant eggs, or non-fowl hatchlings, CFI makes sure they're happy and healthy at arrival.

We understand that for live hatchlings, only the gentlest and most cautious care will do. We make sure each one has the best chance to grow after we deliver them safely to your door.





Pharma Handling at LAX Airport

Transporting pharmaceutical and medical cargo is a serious business. Patient safety is always top of mind. In Los Angeles, Commodity Forwarders Inc. has a dedicated cooler solution less than a mile from Los Angeles International Airport (LAX). A certified PharmaChain™ service provider, including staff, cross dock facilities, trucks, and access to carriers. The location is registered with the TSA as a CCSF location and uses less intrusive methods of cargo screening. Our cooler and trucks have been temperature mapped by Sensitech. The pharma cooler is checked 24 hours a day by a KE2 temperature monitoring system. A robust sanitation program is in place with frequent staff trainings specific with the handling of pharmaceutical cargos.

Transporting pharmaceutical and medical cargo is a serious business. Patient safety is always top of mind. In Los Angeles, Commodity Forwarders Inc. has a dedicated cooler solution less than a mile from Los Angeles International Airport (LAX). A certified PharmaChain™ service provider, including staff, cross dock facilities, trucks, and access to carriers. The location is registered with the TSA as a CCSF location and uses less intrusive methods of cargo screening. Our cooler and trucks have been temperature mapped by Sensitech. The pharma cooler is checked 24 hours a day by a KE2 temperature monitoring system. A robust sanitation program is in place with frequent staff trainings specific with the handling of pharmaceutical cargos.

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We are 24 hours a day, seven days a week available facility. CFI can retrieve shipments from the LAX in our specialized vehicles and store in a monitored refrigerated setting until pickup.

We are also able to receive shipments and store in an approved refrigerated setting, screen cargo to TSA standards and deliver to an air carrier's ground handler ensuring compliance with all local, state, and federal regulations.



CFI builds on close collaboration with our customers to deliver a configurable service offering with superior compliance and the best possible reliability.

Terms and Conditions

In addition to specified carrier and CFI liability CFI offers secondary insurance coverage available at an additional charge. The same restrictions apply as coverage outlined for carriers concerning delay in transit of 48 hours for domestic and 72 hours for international, physical damage or cargo lost in transit. The benefit of this coverage is that claim settlement is significantly quicker than 3rd party carrier and allows you to cover the shipment for the full value. Please read the following very carefully to ensure a positive claim resolution.

- All Fresh Produce Shipments must be insulated with reflective foil.
- All Fresh and Frozen Seafood shipments must either be insulated with reflective foil or packed in styro-foam or wax boxes with gel packs and or dry ice.
- Freight Charges must be included in the value declared at time of booking.
- All shipments must be picked-up at destination within 12 hours upon arrival or the claim will be denied.
- Commodity Forwarders must be notified of all claims immediately upon arrival at destination or no later than 24 hours or claims will be denied. Claim intents must be submitted in writing by completing our Claim Notification form.
- Any claim in excess of \$10,000 Commodity Forwarders must be notified immediately upon consignee pick-up. All goods must be made available for 3rd party surveyor inspection prior to any disposal of the product to substantiate the claim. Salvage may be performed prior to inspection if authorized by Commodity Forwarders.
- Claims should be paid within 30 days after proof of loss or damage has been submitted as well as all necessary documentation to CFI.
- All formal claims must be submitted within 30 days from date of arrival of the shipment at destination or will be denied.
- Concealed loss or damage must be reported in writing either via fax or e-mail to CFI within 24 hours. Supporting documents including Pictures, Invoices, Inspection Reports, Dump Certificates etc. must be submitted within 7 days.
- Claims lodged based on the sole reasoning that damage or product deterioration was a result of delay in transit of less than 48 hours for domestic and 72 hours for international will not be considered a valid basis to file a claim and cannot be submitted to the carriers at any time.
- The Shipper or Consignee must make every reasonable attempt to mitigate the loss on the insurance carriers behalf. Based on the value of the claim the carrier reserves the right to have a surveyor examine the goods prior to mitigation. At no time does the insurance carrier or Commodity Forwarders take ownership of the cargo.
- The Insurance carrier shall not be liable for loss, damage, or delay caused by Acts of God, public authorities, strikes, labor disputes, acts of war, weather, mechanical, aircraft failures, acts or omissions of Customs or quarantine officials or civil commotions.

Liability

In tendering this shipment, the Shipper or Consignee agrees to these Terms & Conditions of Contract. No agent or employee of the parties may alter the attached document prepared by the Shipper or on Shipper's behalf by Commodity Forwarders, Inc. henceforth known as CFI.

Commodity Forwarders does not assume liability for any claim as a result of an inability or unfulfilled responsibility deemed that of the air or ocean carrier. These responsibilities include and are not limited to sufficient air space to accommodate a specific booking, a delay resulting from enhanced security measures, weather or mechanical failure, lack of appropriate container equipment, failure to board on a designated flight or a re-accommodated routing which differs from the original booking. Further, it is stipulated that once the cargo is tendered to the air or ocean carrier any and all claims which are caused after the time of tender are to be considered a Carrier Claims and you should refer to our "Carrier Claim Procedure" section.

The shipper warrants that their shipments are packed adequately to protect their shipments and ensure safe transportation with ordinary care in handling. Shippers are required to pack their shipments to withstand 48 hours in transit for domestic air freight shipments and 72 hours for international air freight shipments. Commodity Forwarders offers our customers several options to help maintain the most optimal temperature while in transit. These options are a deterrent to temperature fluctuations and are in no means a guarantee concerning arrival temperatures.

Due to the inherent nature of the airfreight business, CFI does not guarantee delivery by a stipulated date or a stipulated time, nor shall CFI be liable for the consequences of failure to make timely delivery. CFI shall not be liable in any event for any special incidental or consequential damages, including but not limited to loss of profits or loss of income, whether or not CFI had knowledge that such damage might be incurred.

Any claim which is to be filed as a result of Commodity Forwarders handling or negligence must be done so according to our claim procedure. Any claim not filed accordingly may be rejected as a result. CFI shall not be liable for loss, damage, acts of terrorism, of delay caused by Acts of God, public authorities, strikes, labor disputes, weather, mechanical, aircraft failures, acts or omissions of Customs or quarantine officials, or civil commotions. All claims are paid based on costs of goods only and loss of profit or replacement of goods value will not be covered. Freight Invoice for all claim shipments must be paid in full prior to claim settlement payment. Legal action to enforce a claim must be brought within one year after the claim has been denied in writing by CFI, in whole or in part.

Commodity Forwarders liability in the event of a claim is \$.50 USD per pound but not less than \$50.00 per shipment, whichever is higher. Higher liabilities may be acceptable only by written contract, duly signed by the Shipper and Commodity Forwarders, Inc.

Forms and Waivers

* Documents can be printed online and faxed or emailed

[CFI TERMS & CONDITIONS](#)

[CREDIT APPLICATION](#)

[EXPORT POWER OF ATTORNEY](#)

[CREDIT CARD PAYMENT FORM](#)

[RECURRING CREDIT CARD CHARGE FORM](#)

[CLAIM FORM](#)

[FROZEN WAIVER FORM](#)

[YOUNG BROTHERS – FROZEN WAIVER](#)

[COMMERCIAL INVOICE AND PACKING LIST](#)

[VGM \(VERIFIED GROSS MASS\) STATEMENT](#)

[SHIPPING INSTRUCTIONS – CHILLED GOODS](#)

[SHIPPING INSTRUCTIONS – FROZEN GOODS](#)

[SHIPPING INSTRUCTIONS – DRY GOODS](#)

[SHIPPING INSTRUCTIONS – CERTIFICATE OF HEALTH & HUMAN CONSUMPTION](#)

[CERTIFICATE OF HEALTH AND HUMAN CONSUMPTION](#)

Third-Party Insurance

In addition to specified carrier and CFI liability CFI offers secondary insurance coverage available at an additional charge. The same restrictions apply as coverage outlined for carriers concerning delay in transit of 48 hours for domestic and 72 hours for international, physical damage or cargo lost in transit. The benefit of this coverage is that claim settlement is significantly quicker than 3rd party carrier and allows you to cover the shipment for the full value. Please read the following very carefully to ensure a positive claim resolution.

- All Fresh Produce Shipments must be insulated with reflective foil.
- All Fresh and Frozen Seafood shipments must either be insulated with reflective foil or packed in styro-foam or wax boxes with gel packs and or dry ice.
- Freight Charges must be included in the value declared at time of booking.
- All shipments must be picked-up at destination within 12 hours upon arrival or the claim will be denied.
- Commodity Forwarders must be notified of all claims immediately upon arrival at destination or no later than 24 hours or claims will be denied. Claim intents must be submitted in writing by completing our Claim Notification form.
- Any claim in excess of \$10,000 Commodity Forwarders must be notified immediately upon consignee pick-up. All goods must be made available for 3rd party surveyor inspection prior to any disposal of the product to substantiate the claim. Salvage may be performed prior to inspection if authorized by Commodity Forwarders.
- Claims should be paid within 30 days after proof of loss or damage has been submitted as well as all necessary documentation to CFI.
- All formal claims must be submitted within 30 days from date of arrival of the shipment at destination or will be denied.
- Concealed loss or damage must be reported in writing either via fax or e-mail to CFI within 24 hours. Supporting documents including Pictures, Invoices, Inspection Reports, Dump Certificates etc. must be submitted within 7 days.
- Claims lodged based on the sole reasoning that damage or product deterioration was a result of delay in transit of less than 48 hours for domestic and 72 hours for international will not be considered a valid basis to file a claim and cannot be submitted to the carriers at any time.
- The Shipper or Consignee must make every reasonable attempt to mitigate the loss on the insurance carriers behalf. Based on the value of the claim the carrier reserves the right to have a surveyor examine the goods prior to mitigation. At no time does the insurance carrier or Commodity Forwarders take ownership of the cargo.
- The Insurance carrier shall not be liable for loss, damage, or delay caused by Acts of God, public authorities, strikes, labor disputes, acts of war, weather, mechanical, aircraft failures, acts or omissions of Customs or quarantine officials or civil commotions.

Claim Process

Commodity Forwarders is dedicated to taking an aggressive approach to the processing of freight claims on behalf of our customers. Commodity Forwarders views ourselves as your logistic partner and will make every effort to see that your freight claim is settled to your satisfaction. However, the claim process tends to be lengthy and our customers should not expect a final ruling from date of filing for at least 120 days.

Due to the inherent nature of the airfreight business, CFI does not guarantee delivery by a stipulated date or a stipulated time, nor shall CFI be liable for the consequences of failure to make timely delivery. Although CFI, its agents or the airline will make every effort to secure and board your preferred flights, we are not responsible for loss of market value due to normal delays in transit, enhanced security protocols, failure to board scheduled flights, delays due to mechanical failure or lack of appropriate equipment necessary to properly tender the freight for air transportation.

Commodity Forwarders shall not be liable for loss, damage, or delay caused by Acts of God, public authorities, strikes, labor disputes, weather, mechanical, aircraft failures, acts or omissions of Customs or quarantine officials, or civil commotions. As a licensed IATA Air Freight Forwarder Commodity Forwarders acts as your agent with the carrier and does not influence the final ruling on any freight claim.

In the event of a freight claim in the absence of additional insurance coverage the airlines maximum liability on domestic air freight shipments is \$.50 per lb. and \$20.00 per Kilo on international shipments. As a customer of Commodity Forwarders you have the option to request at an additional charge excess insurance coverage and must do so at time of booking. Rates for this additional coverage differ and are based on airline tariff.

Shippers are required to pack their shipments to withstand 48 hours in transit for domestic air freight shipments and 72 hours for international air freight shipments. Commodity Forwarders offers our customers several options to help maintain the most optimal temperature while in transit. These options are a deterrent to temperature fluctuations and are in no means a guarantee concerning arrival temperatures. The carriers are not required to maintain a cold chain for air freight shipments nor required to possess cold storage. For those carriers that do have cold storage they do so on a space available basis only.

Claims lodged based on the sole reasoning that damage or product deterioration was a result of delay in transit of less than 48 hours will not be considered a valid basis to file a claim and cannot be submitted to the carriers at any time. To insure that both CFI and our customers do everything possible to collect on all valid claims, please read the following carefully. All claims must be completed in the following manner. Upon acceptance of goods at the carrier your staff or designated agent should follow the following guidelines to minimize the possibilities of a claim denial. Freight Invoice for all claim shipments must be paid in full prior to claim settlement payment.

Shipper

For our purposes the shipper is defined as the party which instructs Commodity Forwarders to co-ordinate the transportation of a particular shipment and not to be confused with the supplier of goods. These are not one and the same.

Notifications

All claims (except overcharges) must be received in writing by CFI within 7 days after CFI accepted the shipment.

Concealed loss/damage must be reported in writing to CFI within 7 days after delivery, or if perishable, verbally within 24 hours, and with written follow-up either fax or e-mail within 48 hours after delivery.

Commodity Forwarders makes every attempt to settle their claims as quickly as possible. The claim process for carrier claims should take no more than 180 days from date of final document submittal. Commodity Forwarders will also file claims with the carriers on the shipper's/consignee's behalf, however, Commodity Forwarders are dependent on carrier's; their investigations, offers and settlements. Claims against Commodity Forwarders for handling should take no more than 30 days.

Mitigation

The Shipper or Consignee must make every reasonable attempt to mitigate the loss on Commodity Forwarders behalf. At no time does Commodity Forwarders take possession of the goods the final settlement value will be based on our interpretation of the Shipper or Consignee's attempt to salvage. The Shipper of record bears title to the goods until such time as they are signed for and possession is taken by another party.

Documentation

All necessary documentation must be submitted for submittal to 3rd party carrier. The better we can do to substantiate the claim the better the settlement we can obtain. Failure to provide all necessary documentation could impact the claim settlement negatively. Documents required include the following:

- Signed Mawb from destination
- Airline Inspection Claim
- Pictures
- Commercial Invoice
- Claim Breakdown
- Salvage calculation
- Destruction Certificate and pictures of disposal
- 3rd party Survey

Customer Service

- Area Code / Zip Code Finder – www.melissadata.com/
- Time – www.worldtimeserver.com
- Maps – www.maps.com
- Currency Converter – www.xe.com
- Measurement & Temperature Converter – www.digitaldutch.com/unitconverter/
- Envirotainer – www.envirotainer.com
- Airport Codes – www.nationsonline.org
- ULD's – simpleflying.com

Fruits & Vegetables

- Produce marketing Association – www.pma.com
- The Produce Newspaper – www.thepacker.com
- Everything about produce – www.aboutproduce.com

Seafood

- Seafax – www.seafoodbusiness.com
- HACCP – www.fda.gov
- NOAA – www.noaa.gov

Flowers

- Everything about flowers – www.aboutflowers.com

Meat & Poultry

- Meat & Poultry – www.meatpoultry.com
- Food Safety & Inspection Service – www.fsis.usda.gov
- Member of USMEF usmef.org
- Safety of exported and imported meat, poultry and egg products fsis.usda.gov/inspection/import-export
- Export Guidance fsis.usda.gov/inspection/import-export/export-guidance

Government Agencies

- Census Bureau (Schedule B Numbers) – www.census.gov
- USDA – www.aphis.usda.gov
- U.S. Customs – www.cbp.gov
- Federal Aviation Agency – www.faa.gov
- Transportation Security Administration – www.tsa.gov
- Food & Drug Agency – www.fda.gov
- International Trade Commission – www.usitc.gov
- U.S. Fish & Wildlife – www.fws.gov
- Federal Trade Commission – www.ftc.gov
- U.S. Treasury – www.ustreas.gov
- Foreign Agricultural Service – www.fas.usda.gov

Track and Trace

- AZ Freight – www.azfreight.com
- Air Cargo Tracking – track-trace.com
- CFI Shipment Tracking – portal.cfiperishables.com

Time Converter

- World Time Buddy – www.worldtimebuddy.com

Data Security

Effective management of risks to the confidentiality, integrity, and availability of Information Assets is essential. CFI staff are required to take all efforts to maintain confidentiality and integrity of internal information and data, such as, but not limited to, customer and supplier details, shipment data, routings and timings, shipment values, and other sensitive internal information.



CFI Corporate Security has developed a robust security regime embracing international industry standards and recommended practices set by bodies like:

- ISO (International Standardisation Organisation)
- ICAO (International Civil Aviation Organisation)
- IRU (International Road Transport Union)

These provide global protection to employees, customers, company assets, and entrusted property and mitigate potential security risks. CFI's security regime was designed to fulfill legal, customer, and industry requirements related to:

- WCO SAFE framework of standards and subsequent supply chain security programs
- AEO (Authorized Economic Operator)
- C-TPAT (Customs-Trade Partnership Against Terrorism)
- BASC (Business Alliance for Secure Commerce)

By regularly assessing the above standards, CFI contributes to a seamless supply chain for its customers. Additionally, all staff are continuously trained to create the necessary security awareness and to impart the required knowledge and skills, thus enabling our staff to execute security-related tasks in their competence to the highest standards.

CFI strives to achieve continuous customer satisfaction by preventing security incidents and eliminating security-related non-conformance. For this purpose, CFI established the integrated QSHE risk-based management system. Moreover, a web-based integrated non-conformity reporting system was introduced, helping to detect and mitigate possible security vulnerabilities.

Corporate Security supports CFI in:

- Establishing a secure and stable environment for our staff, customers, and goods entrusted to CFI.
- Reducing security vulnerabilities by monitoring and analyzing incidents and implementing appropriate counter-measures.
- Conducting continuous security awareness training, which encompasses all divisions.
- Encouraging staff to adhere to all relevant laws, regulations, guidelines, and working instructions at all times.
- Developing, in cooperation with IT Security, appropriate measures to protect information data assets against unlawful interference.

This policy statement is implemented through the integrated QSHE management system, accessible via the company intranet and disseminated to the public through the company website and other communication channels.

Anchorage, Alaska

4000 W 50th, #1 Anchorage, AK 99502 | P: (907) 243-1144 | [View Map](#)



Located two blocks from Anchorage International Airport, CFI meets the needs of Alaska's seafood shipping community year-round. Our facility features five dock doors including one street high door with ramp.

REFRIGERATION

1,500 square feet of racked refrigeration at 28 F (-2.2 C)
1,400 square feet at -10 F (-23.3 C)
1,000 square feet at 0 F (-17.8 C)

EQUIPMENT

Two refrigerated vehicles:
24' van, 26' van

PERSONNEL

7 employees, including 3 office and 4 warehouse personnel.

HOURS

07:00 Monday to 00:00 Saturday, On call 24 hours a day, 7 days a week

LOCATIONS



Boston, Massachusetts

88 Black Falcon Avenue, Suite 140 Boston, MA 02210 | P: (617) 439-0740 | [View Map](#) | [Download Schedule](#)

Located less than 3.5 miles from Boston Logan International Airport, CFI's Boston facility easily serves the local seafood market and provides daily trucking connections between Boston and JFK Airport in New York. Boasting a newly expanded seafood cooler. We have 14,000 square feet of warehousing including eleven dock height doors and one ramp for street-level access for vans and easy access for tractor-trailers. Combined with 1,200 feet of office space for our twenty-six employees, CFI is your preferred Boston perishable logistics partner.

REFRIGERATION

14,000 square foot cooler

EQUIPMENT

Five 24' refrigerated bobtail trucks. Eleven loading doors with levelers including a ramp door.

PERSONNEL

26 employees, including 9 office and 17 warehouse personnel.

HOURS

Open 06:00 to 21:00 – Monday – Friday, Saturday 08:00 to 13:00. On call as needed when closed.

LOCATIONS

Chicago, Illinois

500 East Touhy Avenue Unit A Des Plaines, IL 60018 | P: (630) 616-3965 | [View Map](#)



CFI Chicago handles a diverse set of commodities such as beef, pork, poultry, fruits, vegetables, dairy products, confection, raw food ingredients, assorted chilled/frozen food products, and seafood. Given the location of food manufacturers and airline capacity Chicago is an ideal location to export to any global destination. The same convenience exists for imports as well. Flight availability into O'Hare provides frequent, consistent schedules for domestic air truck moves as well. Chicago, IL is a major hub for trucking and the vast rail networks offer competitive solutions and are available for sea freight containers to move out of the Midwest.

REFRIGERATION

8,900 square feet of refrigeration divided into three separate areas: A -10 F (-23.3 C) freezer, a flower cooler and a fish cooler.

EQUIPMENT

Roller-bed tractor trailers, refrigerated bobtails and straight vans.

PERSONNEL

Eight employees: Four office and four warehouse.

HOURS

24 hours a day, 7 days a week.

LOCATIONS



Dallas, Texas

2450 W Airfield Dr, Grapevine, TX 76051 | P: (469) 629-0132 | [View Map](#)

We have consistently earned the respect of the customers for delivering the highest level of safety and service across all divisions.

REFRIGERATION

Cooler space 125000 sq ft

Warehouse space 14000 sq ft

LOCATIONS

A photograph of a glass door or window with a sign for CFI Hilo. The sign features the CFI logo (a stylized 'CFI' with wings), the text 'COMMODITY FORWARDERS INC.', 'A Kuenle + Nagel Company', 'Transporting Perishable Products Worldwide', and the phone number '808-935-4811'. Above the sign, a small white label with the number '4680' is visible. The background of the image is a blurred view of the airport cargo building.

Hilo, Hawaii

586 Kanoelehua Avenue, #400 Hilo, HI 96720 | P: (808) 935-4811 | [View Map](#) | [Download Schedule](#)

CFI Hilo is located in the cargo building at Hilo International Airport. Hilo serves the eastern side of the island of Hawaii. From Hilo, CFI can also offer distribution services in Kona, the location of one of CFI's other offices in Hawaii. We boast the largest footprint for the Hawaiian Islands, serving them from five facilities across four islands.

1,500 Square foot warehouse with two high doors and easy truck access.
1,000 square foot office space.

REFRIGERATION

Access to refrigeration and freezer available in cargo complex.

EQUIPMENT

1 refrigerated Econovan.

PERSONNEL

Two office and warehouse personnel.

HOURS

08:00-16:00 Monday-Friday 08:00-12:00 Saturday. Closed Sundays unless prior arrangements are made.



Honolulu, Hawaii

2312 Kamehameha Highway, Building B Honolulu, HI 96819 | P: (808) 833-0043 | [View Map](#) | [Download Schedule](#)

Our anchor location for the Hawaiian market, CFI Honolulu is our largest station by square footage, trucking power and personnel. Located on the Island of O'ahu, Honolulu is home to nearly a million residents and an equal number of tourists year round. Honolulu is considered to be the most southern and western city of it's size within the United States.

We are a scant 1.5 miles from Honolulu International Airport and have a total of 21,000 ft² of warehousing accessible by eight dock-high doors, one street level ramp and easy access for tractor trailers carrying 20' or 40' ocean containers or 48' or 53' refrigerated trailers. 2,800 Square foot office space.

REFRIGERATION

18,500 square feet of refrigeration, 1,500 square feet of pre-cool, forced air and 2,000 square feet of freezer space with a total capacity of 600 pallets. CFI Honolulu accommodates the needs of government inspections agencies including USDA's PPQ and APHIS.

EQUIPMENT

Ten vehicles: Two 24' refrigerated trucks, Three 18' refrigerated trucks, Two 22' flatbeds, one 20' flatbed and two refrigerated cargo vans. The warehouse has six forklifts and four electric pallet jacks.

PERSONNEL

55 employees, including 10 office and 45 warehouse personnel.

HOURS

24 hours a day, 7 days a week.

LOCATIONS



Houston, Texas

9577 Lee Rd Suite 200 Humble Texas 77338 | P: (713) 941-9078 | [View Map](#) | [Download Schedule](#)

We have consistently earned the respect of the customers for delivering the highest level of safety and service across all divisions.

REFRIGERATION

Cooler space 12000 sq ft

Warehouse space 37000 sq ft

LOCATIONS



Kahului Maui, Hawaii

124 Manea Place, Unit 3 Wailuku, Maui, HI 96793 | P: (808) 243-9301 | [View Map](#) | [Download Schedule](#)

CFI Maui is located two miles from Kahului International Airport in the Kahului Industrial Area Complex. Our total 3,600 ft² warehouse has two dock-height doors and four hundred square feet of office space. We are capable of making accommodations for USDA examinations for both PPQ and APHIS.

REFRIGERATION

2,500 square feet of refrigeration including one sub zero freezer and a chilled cooler at 32 degrees F.

EQUIPMENT

Four vehicles, all refrigerated: Three 16' vans and one Econovan.

PERSONNEL

Five office and warehouse personnel.

HOURS

08:00-16:00 Monday-Friday 08:00-12:00 Saturday. Closed Sundays unless prior arrangements are made.

LOCATIONS



Kona, Hawaii

73-234 U'u Street, Bldg #104 Kona, HI 96740 | P: (808) 329-9030 | [View Map](#) | [Download Schedule](#)

Located on airport at the Kona Airport cargo facility, we have 6,309 ft² of warehouse space including 2,000 ft² of refrigeration. We offer a total of six doors; five dock height and one street level.

REFRIGERATION

2,000 square feet of refrigeration divided into two zones, a chill at 32 degrees Fahrenheit and a freezer at 15 degrees Fahrenheit.

EQUIPMENT

Four refrigerated vehicles.

PERSONNEL

3 employees, including 1 office and 2 warehouse personnel.

HOURS

08:00-16:00 Monday-Friday 08:00-12:00 Saturday. Closed Sundays unless prior arrangements are made.

LOCATIONS

Lihue, Hawaii

Lihue Municipal Airport, Kauai, HI 96715 | P: (808) 246-0493 | [View Map](#) | [Download Schedule](#)

Located at the Lihue Municipal Airport.

REFRIGERATION

One 20ft ocean container on-site and access to additional refrigeration and freezer capabilities as needed.

EQUIPMENT

Two refrigerated bobtail trucks and one refrigerated van with access to flatbed and larger refrigerated trucks as needed.

PERSONNEL

Four employees including one customer service person and three drivers.

HOURS

08:00-16:00 Monday-Friday 08:00-12:00 Saturday. Closed Sundays unless prior arrangements are made.



Los Angeles, California

11101 South La Cienega Blvd, Los Angeles, CA 90045 | P: (310) 348-8855 | [View Map](#) | [Download Schedule](#)

The corporate headquarters and flagship location of Commodity Forwarders, CFI LA is located less than one mile from the south and north sides of Los Angeles International Airport at the corners of 111th Street and La Cienega Blvd. CFI Los Angeles offers multiple buildings, coolers, freezers and handling locations for domestic distribution, import deconsolidation and export consolidation. Across our multiple buildings, we operate a combined 84,000 ft² of warehousing with twenty-three dock height doors, two street level doors and easy access and turn-around for tractor-trailers.

CFI Los Angeles is also a USDA PPQ and APHIS quarantine station.

Air distribution services are also available from Phoenix, Las Vegas and other airports throughout the United States and Canada.

REFRIGERATION

33,000 square feet of refrigeration across 9 separate units including: pre-cool chambers, humidifiers, 1,500 square feet of freezer and 15,000 square feet of refrigerated loading dock space.

EQUIPMENT

Ten refrigerated vehicles: Four 24' roller bed, two 48ft roller bed tractors, three 24' bobtails and a cargo van. All dock doors have levelers and we offer a mechanized roller system for ULD loading and unloading.

PERSONNEL

270 employees, including 70 office/accounting and 200 warehouse personnel.

HOURS

Open 24 hours a day, 7 days a week. Customer service is also 24 hours a day, 7 days a week.

LOCATION



Miami, Florida

8150 NW 21st St., Doral, FL 33122 | P: (305) 593-1774 | [View Map](#) | [Download Schedule](#)

Operating in Miami since 1998. We provide our customers with quicker airport recoveries and shorter transit times to most airline cargo operations. We will also have separate and larger coolers for produce, proteins and seafood.

Because of Miami's status as a gateway to and from Latin America, Miami features multi-lingual staff offering customer service in English, Spanish, and Portuguese.

REFRIGERATION

Five coolers kept between 31 and 40 degrees Fahrenheit for storage and handling of produce, proteins, seafood and flowers.

EQUIPMENT

Five refrigerated vehicles: Three 53' trailers, two 48' trailers, and one bobtail.

PERSONNEL

32 employees including, 9 office employees, and 23 warehouse personnel.

HOURS

08:00 Monday to 22:00 Sunday. On call 24 hours a day, 7 days a week.

LOCATIONS



New York, New York

220 Lawrence Avenue # 2201, Lawrence, NY 11559 | P: (516) 239-3300 | [View Map](#)

Serving John F. Kennedy International Airport, CFIPERISHABLES New York is located less than 3.5 miles from this major global gateway at the intersection Lawrence and Wanser. The facility is APHIS, USDA, AMS and FSIS Certified as well as being a CBP bonded facility. JFK handles cargo coming to and from the New York metropolitan area as well as domestic air freight, import deconsolidation, export consolidations and operates a regular scheduled truck service to CFIPERISHABLES's Boston facility. Our JFK facility has 8,000 ft² of warehouse space and offers truckers a choice of six dock-height doors or one street-level ramp ensuring we can easily load and unload from the smallest vans to the largest tractor trailers.

REFRIGERATION

5,000 square foot refrigeration with 4 separate units including one sub-zero freezers and 2,800 square feet of 34 degree Fahrenheit cooler space.

EQUIPMENT

One refrigerated 40-foot trailer and two refrigerated roller bed bobtail trailers.

PERSONNEL

17 employees, including 5 office and 12 warehouse personnel.

HOURS

08:00 to 00:00 Sunday - Thursday. 08:00 to 16:30 Friday and Saturday. On call 24 hours a day, 7 days a week.

LOCATION



San Francisco, California

11101 South La Cienega Blvd, Los Angeles, CA 90045 | P: (310) 348-8855 | [View Map](#)

Handling a variety of items year round from the West Coast's produce growing regions, CFI San Francisco handles commodities ranging from Mexican and California asparagus and green onions in the late fall and winter to grapes, strawberries and stone fruit during California's year-long growing season.

San Francisco focuses on Asian and Far East destinations such as China, Vietnam and Japan for stone fruit and other year-round mixed produce and berries. Year-round import commodities include seafood from Europe, Asia and the South Pacific.

CFI San Francisco is conveniently located less than 1.5 miles from San Francisco International Airport at the corner of Lawrence and Littlefield Avenues in South San Francisco.

We are a USDA PPQ and APHIS quarantine station and PRIMUS certified.

Our facility features a 15,000 ft² warehouse with six dock high doors and one street ramp. We offer easy access for tractor trailers in our parking and dock area.

REFRIGERATION

1,500 square feet of racked refrigeration at 28 F (-2.2 C)

1,400 square feet at -10 F (-23.3 C)

1,000 square feet at 0 F (-17.8 C)

EQUIPMENT

Three refrigerated vehicles:

16' van, 24' van, 26' bobtail

PERSONNEL

25 employees - 5 office, 20 warehouse, Equipment: 6 refrigerated Vehicles

HOURS

08:00 Monday to 00:00 Saturday, On call 24 hours a day, 7 days a week.

LOCATIONS



Seattle, Washington

19034 13th Place S, Bldg 3 Seattle, WA 98148 | P: (206) 439-6765 | [View Map](#) | [Download Schedule](#)

CFI Seattle is a facility whose cargo mix changes with the seasons. As one of our key gateways for Alaskan seafood to the lower 48, Hawaii and beyond, CFI's experienced Seattle team knows how to handle everything from seafood to Washington state produce and floral and greens that are raised and harvested year round.

Located one block south of the Seattle-Tacoma International Airport, we have a total of 9,000 ft² warehouse with 12 dock doors and one street high door with ramp to accommodate vans. Our parking lot offers ample space for tractor-trailers to enter and exit easily.

We are able to offer on-site USDA PPQ and APHIS examinations on site. CFI Seattle is also PRIMUS certified and fully Bonded.

REFRIGERATION

2,500 ft² shellfish cooler – 34 degrees Fahrenheit
4,000 ft² fish cooler – 27 degrees Fahrenheit
2,200 ft² produce cooler – 36 degrees Fahrenheit
5,175 ft² refrigerated warehouse area – 45 degrees Fahrenheit

EQUIPMENT

Seven refrigerated vehicles: 16' van, 24' rollerbed, 26' bobtail, 53' trailers.

PERSONNEL

43 employees, including 20 office and 23 warehouse personnel.

HOURS

07:00am to 12:00am Monday - Friday. 07:00am to 06:00pm Saturday and Sunday. On call 24 hours a day, 7 days a week.

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Halifax, Canada

Hollis St #1701, Halifax, NS B3J 3M8, Canada | P: (902) 873 3185 | [View Map](#) | [Download Schedule](#)

Halifax offers 7,000 SQFT of refrigerated space with 3 dock level doors and 1 ground level door. Our staff is made up of only dedicated perishables experts who operate 7 days a week. The warehouse is open 24/7 with extra support available from on-call staff. This facility is FreshChain certified.

REFRIGERATION

7,000 square foot with 3 dock level doors and 1 ground level door.
FreshChain certified.

EQUIPMENT

X-ray screening under temperature control.
5 separate loading doors.

PERSONNEL

6 employees, including on-call warehouse employees for seasonal and operational needs.

HOURS

08:30 am – 17:00 pm with afterhours on call staff.
Warehouse hours: Open 24/7.

LOCATIONS

Vancouver, Canada

Howe St 900 , Unit 1000 V6Z 2M4 Vancouver, Canada | P: (604)684-4531 | [View Map](#)

Vancouver holds 4 coolers and a freezer in their 9,000 SQFT bonded warehouse. With 5 docks and temperature-controlled x-ray screening facilities, our staff is made up of 19 dedicated perishables experts in the warehouse and 14 perishables experts working in the office to assist you with all of your requirements. Operating M-F 06:00 – 21:00, we also have weekend hours from 06:00 – 21:00 Saturday and 06:00 – 19:00 Sunday. This facility is FreshChain certified.

REFRIGERATION

4 coolers + freezer (9,000 SQFT bonded area)
5 Docks
FreshChain certified

EQUIPMENT

X-ray screening under temperature control.
5 separate loading doors.

PERSONNEL

Office Staff: 14 dedicated perishables experts
Warehouse staff: 19 dedicated perishables experts

HOURS

MON-FRI 06:00 – 21:00
SAT 06:00 – 20:00
SUN 06:00 – 19:00

LOCATIONS

Guadalajara, Mexico

Carretera el Verde El Castillo 2000 B, Edificio LA-2A 45860 El Salto Mexico | P: +52 (33) 3688-5248, 32846484 | [View Map](#)

Guadalajara offers fully refrigerated docks entering into over 4800 M3 of refrigerated space offering electronic temperature control from 0°C to 16°C, and more than 1100 M3 dedicated to frozen cargo. With 3 x-ray machines, an explosive detector, 96 CCTV cameras running 24/7, full cargo scanning capabilities and rollerbeds. Guadalajara also uses perishable packing materials when possible including mosquito mesh, gel packs, and more.

REFRIGERATION

1150 M3 of freezing rooms
Refrigerated docks

EQUIPMENT

4850 M3 of reefer rooms with up to 8 different temp ranges
Electronic temp control from 0°C to 16°C

PERSONNEL

6 employees, including on-call warehouse employees for seasonal and operational needs.

HOURS

Monday - Friday 08:30 - 17:30

LOCATIONS



Mexico City, Mexico

Fs Blvd. Adolfo Ruiz Cortines 01900 Ciudad de Mexico Mexico | [View Map](#)

In Mexico City, our warehouse is less than 3km from the Aeropuerto Internacional de la Ciudad de México (MEX). Offering more than 4,200 M2 (45,000 SQFT) for warehousing including reefer chambers and a dry cargo area, we have 70 M2 of forced air space, and separated chambers offering temperature control from 2°C – 8°C and 15°C – 25°C.

Mexico City also offers value-added services such as labeling and repackaging with inventory management services included. Forklifts and trucks are available for pickup and deliveries.

REFRIGERATION

4,200 M2 (45,000 SQFT) total space, 70 M2 (800 SQFT) forced air space, and dual climate space ranging from 2°C – 8°C and 15°C – 25°C.

EQUIPMENT

We offer forklifts and trucks for pickup and deliveries.

PERSONNEL

Full time coverage, including on-call warehouse employees for seasonal and operational needs.

HOURS

MON-FRI 08:30 to 17:30 with fully staffed security for weekends and holidays.

LOCATIONS

FreshChain Worldwide

