

LIVORNO Cold Chain

ITALY



your fruit in good hands

LIVORNO Cold Chain ITALY

INTERPORTO TOSCANO AMERIGO VESPUCCI

-31°C | -2°C | +18°C



5 • Discharge in storage/distribution area
• Controls

-2°C | +18°C



5 • Discharge in storage/distribution area
• Controls

LIVORNO REEFER



4 Haulage

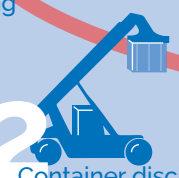


markets



3 Terminal safe storage and temperature monitoring

TDT Terminal Darsena Toscana



2 Container discharge

1 Container ship

PORT NETWORK AUTHORITY OF THE NORTH TYRRHENIAN SEA



- State Property Concession
- Port Governance Body
- Customs Procedures at sea

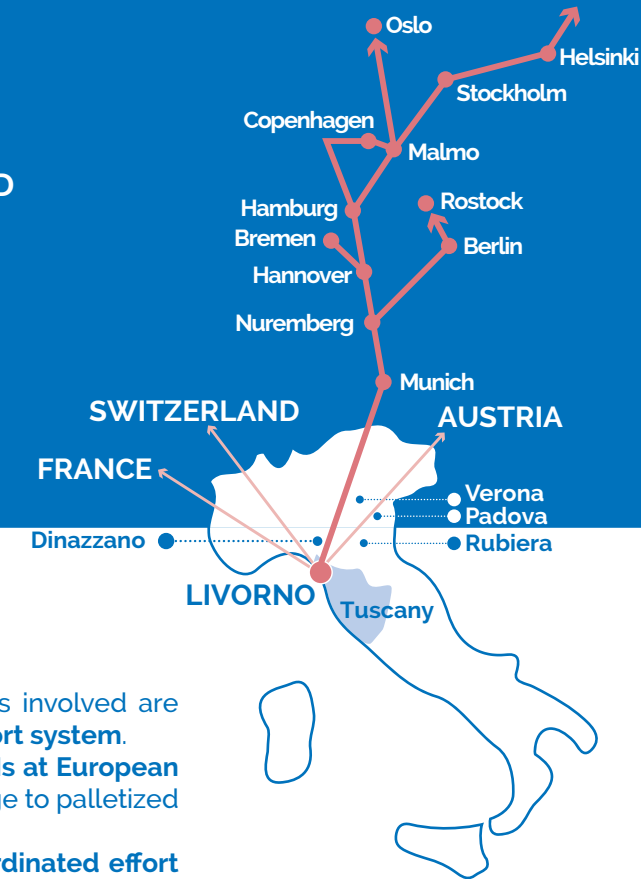
OUR COLD CHAIN BENEFITS

- + INTEGRATED COLD CHAIN FOR FRUIT AND AGRIFOOD
- + "EASY" GEOGRAPHICAL LOGISTICS
- + LOW DWELL TIME AT PORT TERMINAL
- + EFFICIENT, FAST DISTRIBUTION
- + STORAGE SPACE IN DIFFERENT LOCATIONS
- = A QUALITY PRODUCT AT REDUCED COSTS

What is the Livorno Cold Chain?

It isn't a company, but a successful, ongoing working process. The North Tyrrhenian Port Network Authority and the companies involved are convinced this represents a **point of excellence for the Livorno port system**. For years, the Cold Chain has offered efficiency standards and KPIs at **European level**, a mix of operations (a fast fruit cycle from container discharge to palletized delivery) and professional phytosanitary controls. In this working environment, it has been proved that a **joint, coordinated effort** delivers better results than the sum of the individual components. Different professional profiles concentrated in the same area make the Livorno experience unique industry-wide. A **zero-kilometer Cold Chain** providing unparalleled **vessel discharge efficiency** and performance, with state-of-the-art **product tracking** that reduces delivery times and improves the shelf life of fruit at market costs. Strategically positioned Dry Port infrastructures offer space and modern facilities.

Scan-Med Corridor



In accordance to the Italian legislative decree n. 169/2016, the Port Network Authority of the North Tyrrhenian Sea gathers the ports of Livorno, Piombino, Portoferraio, Rio Marina, Cavo and Capraia. Penetration into the markets of Central and North Europe is particularly relevant for the logistics of fruits and vegetables and Livorno area is strategically placed. The presence of an efficient Port Community System (TPCS) facilitates the sharing of information between the actors involved in port and logistics processes.

- High number of plugs (890)
- Dedicated Inspection Area
- Low Reefer dwell time (avg 2 days on RF cargo; 1,4 days on FRUIT)
- Seal number check at discharge on demand
- AEOF certified, ISO 45001, ISO 9001, ISO 37001, ISO 14001, EECS

LIVORNO Cold Chain ITALY



- VAT Warehouse
- Containers stripping/stuffing - Quality controls and on-site phyto/customs clearance certificates
- Cross docking & Cold storage - Temperatures range covering all fruit & vegetables varieties
- AEO certified



- Developed infrastructure within Livorno Dry port (Guasticce)
- Optimised logistics and intermodal transports
- Cold storage to -31°C for frozen goods (Dec. 2020)
- Customs-approved cold storage (-2°C to +18°C) for the distribution of perishable goods.