

Food/Refined food



Shipping in containers is an economical and safe way of shipping most types of cargo. But putting cargo into a container also involves a constant risk of moisture damages for almost every kind of cargo on every voyage.

is a reliable partner with our head office in Sweden and an integrated, global supply chain. We have specialists following the specific needs in a wide range of industries so we can offer you effective moisture protective solutions.



In this segment even small changes in taste or smell must not happen! If so, the product simply can't be used. Further, it has a negative impact on your brand. Even an undamaged product with a peeled label containing information about production date creates consumer uncertainty, which can result in unnecessary waste. Collapsed packaging generates extended un-loading time and eventually impacts the EBIT. Even worse, the cargo may have been partly smashed and must be scrapped.

An easy and cost-efficient solution is to use desiccants to absorb the excess moisture during shipment, meaning the goods are arriving in the same condition as loaded. By using container desiccants to absorb the excess water the moisture damage can be eliminated. Our desiccants are using calcium chloride which significantly outperforms traditional methods. In order to save you time and money and make the process safe we have also developed simple but efficient installation tools for our AbsorRange™ desiccant solutions. These accessories will allow you to dress a container in minutes. Speed and safety are important in a high volume business like food and refined food.

Typical moisture damages

-  Bad or changed smell
-  Bad or changed taste
-  Damaged packaging
-  Collapsed packaging
-  Peeling labels
-  Mould and mildew

