

#### **ECEPLAST SRL**

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# ITALIAN COMPANY ESTABLISHED IN 1995

UNI EN ISO 9001:2015 UNI EN ISO 14001:2015 UNI EN ISO 22000:2018 UNI EN ISO 45001:2018

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# CARGO

Container Liner In Modified Atmosphere



# CARGO CLIMA



#### **CONTAINER LINER IN MODIFIED ATMOSPHERE**

#### **ECE ADDED VALUE**

- Designed and manufactured in Europe for over 25 years
- Internal R&D team developing new solutions and innovations
- Personalized consultancy and onsite assistance
- HSE & Quality Management System (ISO 9001 14001 22000 45001)
- Global distribution network granting fast response time

PREVENTS OXIDATION, MOULD DEVELOPMENT AND INSECT INFESTATION OF COMMODITIES DURING THE SHIPMENT IN CONTAINER

# SUITABLE FOR

# MADE OF



Cocoa

A multi-layer gas barrier film, food approved (FDA – EU 10/2011). It is hermetically sealable and easy to install.



Coffee



Nuts



Spices

**Modified Atmosphere** helps to maintain the quality

of the product and extend its shelf life. Through a specially designed air funnel, it allows the complete and homogenous distribution of inert gases inside the container to achieve a complete fumigation.

The treatment is non-toxic and curative.

That is how organic goods maintain their organic status,

also during transport and storage.

### **VERSIONS**

CARGOCLIMA

- only vacuum treatment
- CARGOCLIMA
- combined vacuum and gas treatment



Sustainable Development Goal 12.3 aims to reduce food losses along production and supply chains by 2030. The CargoClima liners have a significant impact on reducing food loss maintaining product quality along the supply chain.











CargoCLIMA
safeguards
product quality
and prevents
food losses
along the supply
chain.

# **DESIGNED TO**

- Apply the principals of Vacuum and Modified Atmosphere
- Reduce condensation
- Prevent oxidation
- Prevent moulds development
- Prevent cargo infestation
- Eliminate the need for chemical fumigation
- Ideal for Organic products
- Prevent food loss and waste

# OPTIONS

CargoClima is available for:

- 20ft container for Bulk beans
- 40ft container for Bulk beans and Jute bags

# BIO TREATMENT

Once the container with the CargoCLIMA has been loaded, a bio treatment is performed. Vacuum treatment decreases the volume of the internal atmosphere. By inserting nitrogen, carbon dioxide, or a mixture of these gases, the oxygen level is controlled. This slows down the oxidation process and the development of microorganisms. In combination with the right temperature, it also eliminates insects at all stages.

# THREE-WEAPON SYSTEM

- 1. LOW PRESSURE
- 2. LOW OXYGEN
- 3. TEMPERATURE





