



GLOBAL LOGISTICS COOL CARGO
PERISHABLE COOL CARGO EXPERTS!
A DIVISION OF GASSAN LOGISTIC, INC.

We offer services for your perishable freight with Temperature-Control Air Cargo Containers

- ▶ Temperatures of between -20°C and $+20^{\circ}\text{C}$, according to your needs
- ▶ Transportation in RAP temperature-controlled containers
- ▶ Temperature, dry ice and battery check during acceptance, transit and release at all points



LIFE SCIENCES & PHARMACEUTICAL

Pharmaceutical and medical device manufacturers face a variety of challenges, perhaps the greatest of which is compliance.

GLCC understands that lives depend on the pharmaceutical supply chain and ensuring that life saving medications make it from the manufacturer to the patient is our highest honor. With a solid cold chain supply line to protect even the most sensitive treatments.



SEAFOOD AND MEATS

When shipping temperature-sensitive products, you need peace of mind that the integrity of your product is maintained from pickup to delivery.

GLCC offers RAP Units for perishables requiring strict temperature control, such as frozen meat and fish. Your shipment is transported and stored in a constant temperature-controlled environment.



PRODUCE

GLCC provides RAP Units for less sensitive perishables, like certain types of fruits and vegetables, requiring standard handling.

- ▶ Temperatures of between $+2^{\circ}\text{C}$ and $+25^{\circ}\text{C}$
- ▶ Protection from extreme weather conditions during ramp transportation and storage. Our expert commercial and operational teams are always available to assist you at any point along the logistics process. By working together, we can continue to improve our services and meet your specific needs.



FLORALS AND GREENS

We provide exceptional care and handling for flowers both on the ground and in the air.

When shipping perishables, freshness is key. We have years of experience developing efficient handling procedures to ensure that shipments arrive on time.



CONFECTIONERY CARGO

Without question, confectionery cargo is unique.

Refrigeration is needed in the manufacture of other bakery products as well, to maintain product uniformity, prevent spoilage, and for storage.

We know that having perishable merchandise can be quite difficult to handle, but we have the best solutions for that. Together with our partners, we offer the best temperature controlled air freight solutions, we can manage your goods and have them shipped anywhere in the Caribbean, Mexico & Latin America in the best



INTERNATIONAL CATERING

At GLCC, we know how important temperature controlled shipping management is for sensitive products.

For Cruise Ships, delayed flights overseas...

We will control the temperature of your shipments using special containers and equipment, and transport them at the chosen temperature.

Recommended for perishables which value freshness.

Main commodities; perishables (e.g. meat, fresh fish, ice cream, bread dough, etc.)

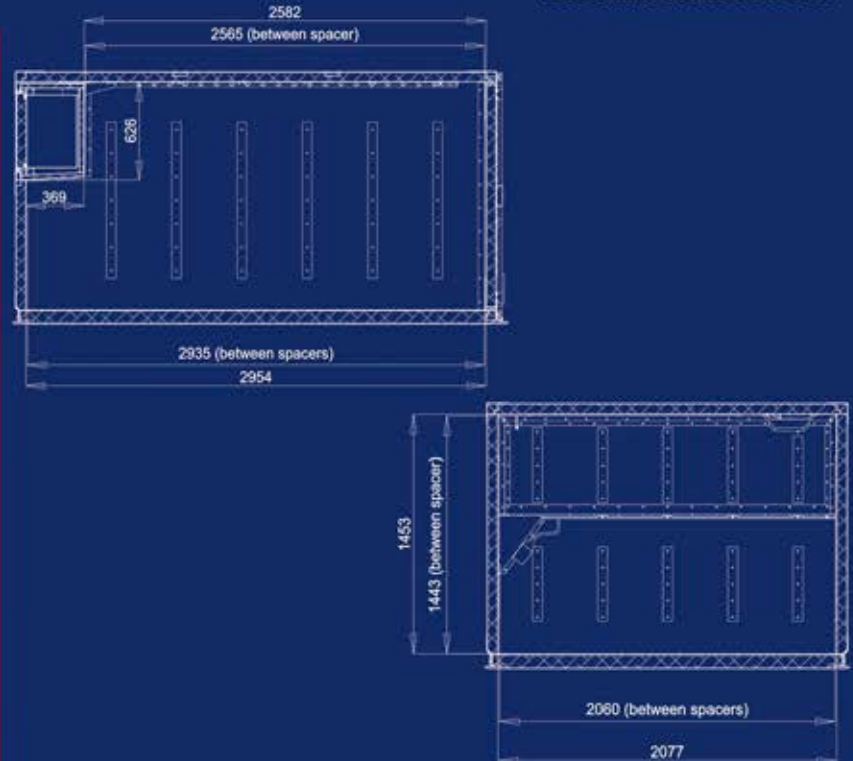


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The RAP container provides exact and trustable protection for your shipments of temperature-sensitive products. Suitable for use on aircraft A300, A310, A330, A340, A350, A380, B747, B767, B777, B787, DC10, MD11.



Internal dimensions



DIMENSIONS

External dimensions (L x W x H)	3175 x 2235 x 1614 mm 125 x 88 x 63.5 in
External volume	11.1 m ³ 394 cu.ft
Internal volume	8.4 m ³ 297 cu.ft

WEIGHT

Tare weight	565 kg 1246 lbs
Max gross weight (including dry ice)	6033 kg 13300 lbs
Max net weight	5468 kg 12054 lbs

COOLING SYSTEM

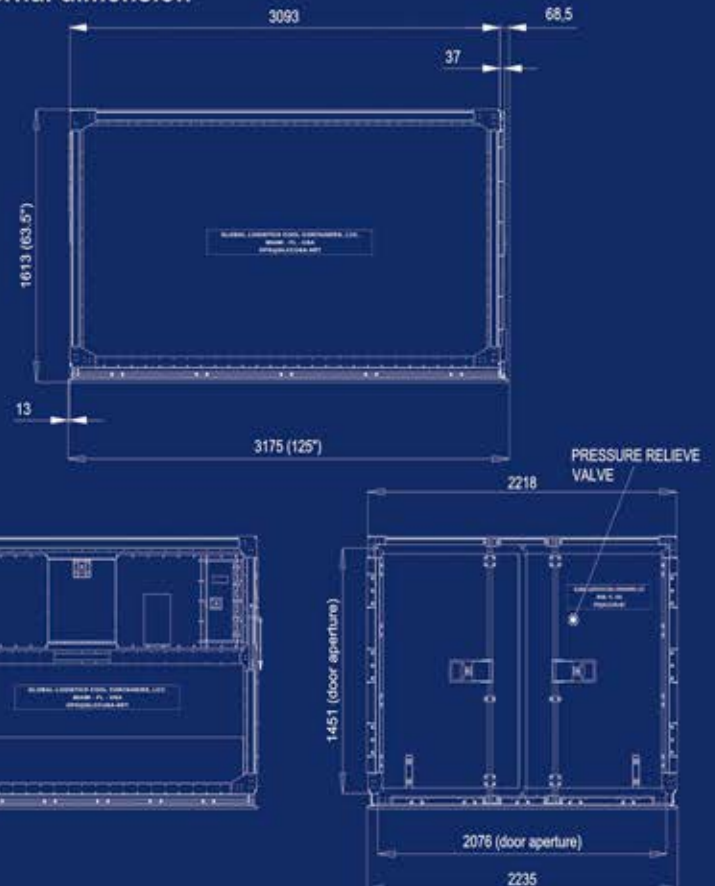
Thermostat controlled system using dry ice as coolant, powered by 16 D-size alkaline batteries.

Cooling range ¹	-20 to +20 °C -4 to +68 °F
Max period without re-icing or replacing batteries	72 hr
Max dry ice bunker capacity	300 kg

OTHER INFORMATION

Certification	EASA and FAA
LD-9 sized container (lower deck)	

External dimension



SALES TEAM

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