



The Global Conference for Perishable Transport & Logistics

26-28 September 2011 | Crowne Plaza, Antwerp

www.coollogisticsconference.com



COLLABORATIVE PLANNING: MANAGING THE UPSWING

Cool Logistics 2011 Conference Update | 22 September 2011

As global trade patterns shift and widen, perishable supply chains are ever more dependent on logistics expertise and the performance of transport networks. Driven by increasing world demand and improved living standards - especially in emerging economies - a whole range of commodities and markets are presenting new challenges and opportunities for perishable logistics managers and their service providers.

Evolving retail patterns, sustainable sourcing, rising consumer expectations and new policy regimes for food safety, carbon and waste management are all converging to change how the perishables industry does business worldwide.

Cool Logistics is the event where the entire cold chain community meets to tackle the issues: from production to retail and all the vital logistics in between.

Collaboration, the main theme of this year's conference, marks an aspirational process. As cargo owners, logistics and transport providers acknowledge the need for more joined-up planning and information sharing, Cool Logistics 2011 continues the debate on how to improve end-to-end cold chain performance: on land, at sea and in the air.

Combining market, trade development, operational and technical issues, Cool Logistics is still the only forum to provide first mile to last mile insight for international perishable logistics professionals.

The Cool Logistics team looks forward to welcoming you to Antwerp this September.

To join the leaders in perishable logistics, book your place today at www.coollogisticsconference.com/register

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The Global Conference for Perishable Transport & Logistics

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SPEAKERS & MODERATORS

View full speaker details at www.coollogisticsconference.com/speakers

Andreas Allenspach, Managing Director, Fruit and Vegetables, **Van Rijn**
Dr. Mohamad Amin bin Kassim, Deputy Managing Director, **Century Logistics Holdings**
Luc Arnouts, Chief Commercial Officer, **Port of Antwerp**
Doug Bannister, Director, **Box Trade Intelligence**
Arjan Bezemer, General Manager, **Daikin Refrigeration Office**
David Bouchard, General Manager Post-Harvest and Transport Solutions, **Purfresh**
Mitchell Brooke, Logistics Development Manager, **Citrus Growers Association of Southern Africa**
Yntze Buitenwerf, General Manager, **Seatrade**
Alfred Cheung, Founder, **Green Society Association**
Andy Connell, Business Unit Manager, Shipping & Logistics, **Dole Food Company**
Mark Copsey, General Manager Inter-European Trades, **MacAndrews**
Dr. Dermott Crombie, Vice President Global Marine Solutions, **Thermo King**
Yves De Cocker, **Bettens De Cocker Van Hemelen Advocaten**
Michael Dempsey, Senior Vice President Sales, Port Solutions, **Identec Solutions**
Dr. Malcolm Dodd, Managing Director, **Coldchain Solutions**
Thomas Eskesen, Global Head of Reefer Management, **Maersk Line**
Axel Günther, Managing Director, **Nagel Airfreight**
Britta Heine, Marketing and Public Relations, **Nordfrost**
Ralf Heske, Director Reefer Logistics, Europe and South Africa, **Kuehne + Nagel**
Jan Jansen, Director, **Fresh Park Venlo**
Palle Joergensen, General Manager, **Johnson Controls**
Alexander Kapitonov, Commercial Manager, **Procontainer**
Heinrich Kerstgens, Managing Director, **Contargo**
Rick Kimura, Senior Vice President, Global Reefer Management, **MOL Liner**
Kartik Kumar, Director, Marketing & Strategic Planning, **Carrier Transicold**
Dr. Leo Lukasse, Specialist Climate Control, **Wageningen UR Food, Food & Biobased Research**
Sean Maguire, Business and Product Development, **Mark-IT Services**
Torsten Meyer, Sales Director, **Eurogate**
Tom Mikkelsen, Managing Director, **Marine Harvest Terminal**
Mike Nicometo, Cool Chain Solutions Specialist, **Intelleflex**
Marc Rooms, Global Reefer Sales Manager, **Safmarine Container Lines**
Martin Schoeler, Deputy Director Logistics Technology, **Hamburg Süd**
Mathijs Slangen, Maritime Advisor, **Seabury Cargo Advisory**
Dr. Andrea Spolidoro, Senior Cargo Surveyor, **K. Spolidoro**

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David Sussmann, President, **Seafoodexport - Great Northern International**

Marcel van Steveninck, M&R Manager Europe, **Hyundai Merchant Marine (Europe)**

Marc Van Peel, Alderman of the City & Chairman, **Port of Antwerp**

Dirk Visser, Senior Shipping Consultant; Managing Editor Publications & DynaLiners, **Dynamar**

Edwin Wenink, Manager Supply Chain Development, **FloraHolland**

Monday 26 September | TECHNOLOGY WORKSHOP

08:30-10:00 Networking, registration & refreshments

MORNING THEME: ADVANCES IN PERISHABLE SUPPLY CHAIN INTELLIGENCE & RESOURCE MANAGEMENT

New technology promises to enhance cargo-level traceability, control, risk management and decision-making along the perishable supply chain, plus improve cold chain asset deployment and management. Speakers review latest technologies and explore how to define and derive the business value for all concerned.

10:00-10:10 Moderator's opening remarks

Rachael White, Director, Cool Logistics Resources

10:10-10:30 Beyond visibility to action - using real-time informatics to drive new business efficiencies along the fresh produce supply chain

Cloud computing is converging with wireless sensing and location technologies to create a new generation of real-time information systems that can continuously track the location and condition of fresh produce from field to shelf. How can producers, buyers and carriers all benefit, and what will it take to realise the full value?

- Food safety legislation and public health – taking a holistic approach
- Real-time risk management to optimise cargo conditions and routing
- Intelligent planning – using in-transit trip data to mitigate stock out risks
- Intelligent merchandising and 'worst in, first out' – new approaches to shelf life planning and reduced wastage
- Continuous improvement through scorecarding and benchmarking on the 'fly'
- Real-time data as an internal management tool for carriers

David Bouchard, General Manager Post-Harvest and Transport Solutions, Purfresh

10:30-10:45 **Case study 1: Using new standards-based wireless monitoring to reduce waste and false claims while improving quality and safety in the berry supply chain**

The technology reviewed here will touch the way industry works with many different temperature sensitive logistics segments: pharmaceutical, seafood, meat, dairy, fresh food, frozen, flowers and more. The ability to measure what happens 'inside the box', without disrupting work flow represents a likely paradigm shift for the cool chain industry to reach new levels of quality, food safety and reduced overall food waste.

This presentation will explore the adoption of wireless technology through the lens of a recent fresh food project, working with a world class blackberry producer exporting product from Mexico to the US and Canada.

Mike Nicometo, Cool Chain Solutions Specialist, Intellex

10:45-11:00 **Case study 2: GPS-based tracking of tuna in reefer containers**
Alfred Cheung, Founder, Green Society Association

11:00-11:40 Networking & refreshments

11:40-12:40 **Technology discussion panel: Cargo and asset management along the cold chain**

- 💧 Remote sensing, monitoring and control technologies: how are the options evolving and what are the key drivers?
- 💧 Remote tracking, monitoring and control at the cargo, pallet, equipment and facility levels
- 💧 Accessing and sharing information: cloud computing, on-demand software and mobile applications
- 💧 Making sense of the data: dashboards, metrics, scorecards and KPIs
- 💧 Who pays for what and how to define the ROI

Technology panel members:

Alfred Cheung, Founder, Green Society Association

David Bouchard, General Manager Post-Harvest and Transport Solutions, Purfresh

Michael Dempsey, SVP Sales, Port Solutions, Identec Solutions

Palle Joergensen, General Manager, Johnson Controls

Sean Maguire, Business and Product Development, Mark-IT Services

Mike Nicometo, Cool Chain Solutions Specialist, Intellex

12:40-14:15 **Networking & lunch**
Lunch kindly sponsored by Purfresh



AFTERNOON THEME: IMPROVING THE PERFORMANCE OF TRANSPORT ASSETS & COLD CHAIN INFRASTRUCTURE

The second part of the workshop turns to cold chain transport equipment and cold chain distribution infrastructure, including asset management, energy conservancy and carbon footprint reduction, alternative refrigerants and climate management.

- 14:15-14:20 **Moderator's opening remarks**
Martin Schoeler, Deputy Director Logistics Technology, Hamburg Süd
- 14:20-14:40 **Re-thinking the reefer box: new approaches to construction and air flow management**
Dr. Malcolm Dodd, Managing Director, Coldchain Solutions
- 14:40-15:00 **Cost and reliability of the four reefer machinery suppliers – a user perspective**
Marcel van Steveninck, M&R Manager Europe, Hyundai Merchant Marine (Europe)
- 15:00-15:20 **Discussion**
- 15:20-16:00 Networking & refreshments**
- 16:00-17:00 **Advances in container refrigeration technology**
- Next steps for transport refrigerants
 - New directions in compressor technology
 - Reducing energy consumption and carbon footprint
 - Cargo temperature and climate control
 - Operational and maintenance performance
- Arjan Bezemer**, General Manager, Daikin Refrigeration Office
Dr Dermott Crombie, Vice President Global Marine Solutions, Thermo King
Kartik Kumar, Director, Marketing & Strategic Planning, Carrier Transicold
Dr Leo Lukasse, Specialist Climate Control, Wageningen UR Food, Food & Biobased Research
Marcel van Steveninck, M&R Manager Europe, Hyundai Merchant Marine (Europe)
- 17:00-17:15 **Workshop summary & close**



Use our new online Cool Logistics Community service to boost the value of your attendance before, during and after the conference. Put a name to a face, send group and individual messages, arrange meetings, organise your personal schedule, start conversations and carry on connecting after the event itself. Log on at <https://www.etches.com/esocial/coollogisticscommunity>

18:15-22:00 ICEBREAKER EVENING

Sponsored and hosted by DP World, foodcareplus™ and Nova Fresh Logistics



Connect with business colleagues old and new while viewing some of Antwerp's newest reefer box handling and perishables storage facilities at the Cool Logistics Icebreaker Evening. Dress warm and casual!

Start the evening with an optional **guided tour of the DP World Antwerp Gateway Terminal**. Take the chance to see a cutting-edge automated container terminal in action and understand how DP World has applied new technologies and logistics thinking to its operations.

Places on the tour are limited and will be allocated on a first-come, first-served basis. Email helen@coollogisticsconference.com to book your place.

The evening then continues at the **Cool Welcome Reception at Nova Fresh Logistics**. Mix and mingle over drinks and sushi prepared on the spot at the Nova Fresh cold store, part of a 160,000m³ warehousing and logistics operation handling a large volume of Antwerp's containerised fish, meat, fruit and vegetable traffic.

Evening schedule in detail:

- 18:00 Coach departs from Crowne Plaza for terminal tour (optional, places limited)
- 18:20 Guided tour of DP World Antwerp Gateway Terminal
- 19:00 Coach departs from Crowne Plaza for Nova Fresh Logistics
- 19:20 Minivan transfers from Antwerp Gateway Terminal to Nova Fresh Logistics
- 19:30 Guests arrive at Nova Fresh Logistics from Crowne Plaza and DP World
- 19:30 Cool Welcome Reception commences
- 21:30 First coach returns to Crowne Plaza
- 22:00 Second coach returns to Crowne Plaza

Tuesday 27 September | CONFERENCE DAY ONE

07:30-09:00 Networking, registration & refreshments

Refreshments kindly sponsored by Port of Rotterdam



09:00-09:30 CONFERENCE WELCOME & OPENING REMARKS

Welcome from the organisers

Alex von Stempel & Rachael White, Directors, Cool Logistics Resources

Opening remarks from the host port and city

Marc Van Peel, Alderman of the City & Chairman of the Port of Antwerp

09:30-12:30 SESSION 1: GLOBAL PERISHABLE TRADE & POLICY TRENDS

Global and regional markets are more intertwined than ever and have become more prone to rapid and unexpected change. Economic predictions and detailed perishable commodity forecasts have to be frequently revised to take into account dramatic events, not least the recent tragedy in Japan. This requires greater data and risk analysis and better response mechanisms.

09:30-09:40 Moderator's opening remarks

Doug Bannister, Director, Box Trade Intelligence

09:40-10:10 Carrier keynote: Global reefer trends - a Maersk perspective on the future

Thomas Eskesen, Global Head of Reefer Management, Maersk Line



10:10-10:40 **Shipper keynote: Global fresh produce trends - is logistics still the elephant in the room?**

The role of importers is changing as they have to deal with increasing volumes of cargo dispersed over far greater geographical catchment areas. What does this mean for global logistics planning and execution?

- The impact of changing sourcing strategies on supply chain operations
- Challenges resulting from greater export fragmentation
- The impact of retailer direct buying
- Import coordination and distribution
- Consolidation potential for perishable freight forwarders
- Controlling final mile distribution

Andreas Allenspach, Managing Director, Fruit and Vegetables, Van Rijn

10:40-11:00 **Discussion**

11:00-11:30 **Networking & refreshments**

Refreshments kindly sponsored by Port of Rotterdam



11:30-11:50 **The global outlook for perishable commodities: trade volumes, transport capacity and the business of forecasting**

Mathijs Slangen, Maritime Advisor, Seabury Cargo Advisory

11:50-12:15 **The short and longer term impact of the Japanese crisis on fish stocks, meat and global seafood shipments**

Rick Kimura, Senior Vice President, Global Reefer Management, MOL Liner Ltd

12:15-12:30 **Discussion**

12:30-14:00 **Lunch & networking**

14:00-16:00 **SESSION 2: GLOBAL TRANSPORT CAPACITY & RESOURCE MANAGEMENT - MATURE & EMERGING MARKETS**

Transport capacity issues dominated much of the debate at Cool Logistics last year, with both ocean and airfreight carriers warning that shippers should brace themselves for continued shortages into 2011. So what happened and what should shippers be planning for in 2012 and beyond?

14:00-14:10 **Moderator's opening remarks**

Doug Bannister, Director, Box Trade Intelligence

14:10-14:30

Forecasting maritime transport capacity

- Conventional and reefer container fleet
- Evaluating trade data against transport capacity
- Developing parameters for reefer slot utilization

Dirk Visser, Senior Shipping Consultant, Managing Editor Publications & DynaLiners, Dynamar B.V.

14:30-14:50

Buyer beware: why transshipment complexity and port congestion mean shippers must rethink their approach to global shipping management

As containers increasingly dominate global perishables transport, liner shipping network decisions and port call efficiencies have a fundamental bearing on reefer cargo routing, landed cost calculation and time to market for shippers.

- How shipping scale and routing complexity change the game for cargo owners
- Global shipping capacity management – the new reality
- What shippers can do to manage the situation

Andy Connell, Business Unit Manager, Shipping & Logistics, Dole Foods South Africa

14:50-15:10

What kind of alternative can the specialised reefer sector provide?

Yntze Buitenwerf, General Manager, Seatrade

15:10-15:30

Reefer market developments in Russia

- Current situation
- Sea freight and port operations – reefer containers versus break bulk vessels
- Cold store market
- Rail forwarding service - reefer container versus reefer wagon
- Cool supply chain – does this exist in Russia?
- Main trends going forwards

Alexander Kapitonov, Commercial Manager, Procontainer

15:30-16:00

Discussion

16:00-16:30

Networking & refreshments

Refreshments kindly sponsored by Port of Rotterdam



16:30-17:30

SESSION 3: SHIPPER-CARRIER RELATIONS – HOW TO BUILD A BETTER BUSINESS MODEL



Matching product demand with transport by air, land or sea requires a greater degree of collaboration between all members of the perishable logistics chain. The need for better management of limited ocean freight resources is especially acknowledged by reefer shippers and carriers alike. How will shippers and carriers move beyond a historic lack of trust and information-sharing to build a better business model?

- On time performance guarantees and load protection fees
- Transport capacity and equipment management
- Converting forecast volumes into shipped volumes
- Sliding rebates and rolling forecasts
- Moving from short to long term contractual approaches?
- Priority reefer cargo and premium service

Moderator: Doug Bannister, Director, Box Trade Intelligence

Andy Connell, Business Unit Manager, Shipping & Logistics, Dole Foods South Africa

Ralf Heske, Director Reefer Logistics, Europe and South Africa, Kuehne + Nagel

Marc Rooms, Global Reefer Sales Manager, Safmarine Container Lines

17:30 Close of conference day one

17:45 Coaches board for evening reception

18:30-20:00 COOL LOGISTICS 2011 NETWORKING RECEPTION



Kindly hosted by Port of Antwerp

The Port of Antwerp and Cool Logistics Resources invite you to network with perishable logistics colleagues from around the globe at the Cool Logistics 2011 conference reception. This year's venue is De Ark, a former floating theatre moored in the renovated historic harbour area to the north of the city and now transformed into one of Antwerp's premier party and event locations. Take the chance to renew old acquaintances and build new relationships in a relaxed setting while enjoying great views over the port.

Welcome address from Luc Arnouts, Chief Commercial Officer, Port of Antwerp

Wednesday 28 September | CONFERENCE DAY TWO

08:00-09:00 Networking, registration & refreshments

09:00-10:30 **SESSION 4: BEYOND TRANSPORT – LOGISTICS CHALLENGES & PRIORITIES FOR PRODUCERS, EXPORTERS & IMPORTERS**

Multi-country sourcing and increased import complexity are among the new challenges for perishable producers, exporters and importers. Evolving public demand for 'farm to fork' provenance and food safety requirements, including new food standards catering for the world's growing Muslim population, may add a further dimension. Speakers review the new face of perishable logistics, including the role of the freight forwarder and 3PL in planning and managing complex fresh and frozen supply chains.

09:00-09:10 **Moderator's opening remarks**

Dr. Malcolm Dodd, Managing Director, Coldchain Solutions

09:10-09:30 **What practical steps can be made to establish the foundation for greater trust with the community of carriers and freight forwarders?**

David Sussmann, President, Seafood Export - Great Northern International

09:30-09:50 **Flower case study: Developing effective and sustainable logistics solutions to gain competitive advantage - from post-harvest to final mile distribution**

- Controlled atmosphere
- Co-modality
- Engineering a mind shift

Edwin Wenink, Manager Supply Chain Development, FloraHolland

09:50-10:10 **Mastering the logistics complexities of international halal supply chains**

The global halal market continues to expand, creating new opportunities for producers, retailers and the logistics sector. As the first logistics provider to be certified Shariah-compliant for freight forwarding, warehousing and transport under the MS 1900:2005 quality standard, Century reviews key requirements for halal perishable logistics.

- Growth trends in the global halal market for perishable produce
- Remodelling traditional logistics processes for halal supply chain operations
- Infrastructure and transport requirements along the halal supply chain
- Ensuring integrity from farm to fork – control, traceability and the role of IT

Dr. Mohamad Amin bin Kassim, Deputy Managing Director, Century Logistics Holdings

10:10-10:30 **Discussion**

10:30-11:00 Networking & refreshments

11:00-12:45 SESSION 5: LANDSIDE LOGISTICS I - LAST MILE, CROSS DOCKING & MULTIMODAL OPERATIONS

The journey from origin to port, and port to final destination, is arguably one of the most critical aspects of the perishable transport chain. Speakers discuss the evolution of landside logistics, including new concepts in last mile distribution and how to make multimodal and short-sea work for even the most demanding of reefer cargoes.

11:00-11:05 **Moderator's opening remarks**

Dr. Malcolm Dodd, Managing Director, Coldchain Solutions

11:05-11:25 **Rising to the challenges of last mile distribution**

While long distance transport can benefit from certain economies of scale, final mile – also known as capillary distribution – usually relies on the use of trucks. This represents a complex set of logistical and technical problems, requiring careful co-ordination and deployment of vehicles between shippers, cold stores, DCs and retail.

- Optimal load units including multi-compartment solutions
- Quality standards and external factors
- Pallet logistics – one-way vs. multiple vs. plastic and how to control the flow
- Technical and logistical challenges: matching it all
- Waste reduction – wish or reality?
- Reverse logistics: needs, challenges, synergies

Axel Guenther, Managing Director, Nagel Airfreight

11:25-11:45 **Citrus export by rail: new possibilities for reefer containers in Southern Africa**

In the last few years, Southern African citrus exports have seen a substantial shift from breakbulk to containerisation. In 2010, 68% of the region's citrus moved in reefer boxes via the Port of Durban. But with many production areas located far away, producers are paying a high price for origin-port transport. Loading containers at the farm and railing directly to ports can provide a more cost-effective approach.

- Door-to- door transportation
- Ambient loading versus pre-cooling
- Maintaining guaranteed integrity of the cold chain
- Schedule reliability and volume commitment
- Equipment and service issues en route and at the port

Mitchell Brooke, Logistics Development Manager, Citrus Growers Association of Southern Africa

11:45-12:05 **Trimodal options for high value pharmaceuticals**

- Case-study: insulin shipments under temperature control
- Reefer box specifications
- Emergency response

Heinrich Kerstgens, Managing Director, Contargo

12:05-12:25 **Short sea – reviewing the fresh produce alternative**

Transit time, cost and retail shelf-life are the three key criteria that determine whether short sea operations can fit into perishable product supply chains.

- Resource planning
- Fuel cost development
- 45ft container versus trailer options
- Vessel routing multi-departures and rotation
- Remaining challenges

Mark Copsey, General Manager Inter-European Trades, MacAndrews

12:25-12:40 **Discussion**

12:40-14:00 Networking & lunch

14:00-15:30 SESSION 6: LANDSIDE LOGISTICS II – PORTS & TERMINALS IN THE PERISHABLE SUPPLY CHAIN

As the physical nodes linking air, sea and land, ports and terminals play a crucial role in perishable supply chain performance. Speakers explore operational, technical and strategic demands and discuss how ports and terminals can integrate themselves in the cold chain.

14:00-14:05 **Moderator's opening remarks**

Dr. Malcolm Dodd, Managing Director, Coldchain Solutions

14:05-14:25 **Gaining control of the logistics chain – the case for shipper investment in terminals**

Global seafood company Marine Harvest, the world's largest farmed salmon producer, has invested in its own terminal facilities for handling and cross-docking of domestic and international traffic. How does this investment support greater supply chain goals?



- Salmon farming and future perspectives - from the farm to the customer
- Seafood volumes and trades from Norway
- Handling, storage and cross-docking in the logistics chain – the need for greater control and visibility
- Coordinating domestic, international, air and ocean traffic

Tom Mikkelsen, Managing Director, Marine Harvest

14:25-14:45 **Embedding ports in fresh produce supply chains**

- Strategies and activities inside ports and along key hinterland corridors
- Sustainability and environmental impact reduction - the need for innovative logistics concepts
- Implications of continued breakbulk to reefer container conversion

Jouke Schaap, Director Breakbulk, Port of Rotterdam

14:45-15:05 **Fresh consolidation centres: development of clusters and networks**

Developed by Dutch growers, Fresh Park Venlo illustrates a new concept of skills and resource clustering for fresh supply chain stakeholders.

- Cluster development
- Warehousing developments
- Consolidation and cross-docking
- Regional and Eastern Europe connectivity

Jan Janssen, Director, Fresh Park Venlo

15:05-15:25 **Case study: Modern reefer port logistics - aligning container terminal and cold store operations**

When commissioned in August 2012, the EUROGATE Container Terminal Wilhelmshaven in Germany will become the third port facility in Germany to be operated by the EUROGATE Group, joining locations in Bremerhaven and Hamburg. With 40 cold storage warehouses offering distribution in Germany and abroad, Nordfrost is a major player in European cold storage and logistic service for frozen foods.

Britta Heine and Torsten Meyer will explain how the two companies are aligning container terminal and cold storage operations in Wilhelmshaven for chilled and frozen cargoes, and discuss the hallmarks of modern reefer port logistics.

Britta Heine, Marketing and Public Relations, Nordfrost

Torsten Meyer, Sales Director, Eurogate

15:25-15:40 **Discussion**

15:40-16:10 Networking & refreshments

16:10-17:30 SESSION 7: THE INSURANCE & LEGAL DIMENSION - CARGO CLAIMS, MEDIATION & SETTLEMENT

Some recent high profile cases of cargo losses help sharpen the minds. What can the shipping industry do to improve its claims track record? How can cargo owners and shippers help prevent loss?

- 💧 Pre-trip - reviewing the do's and don'ts
- 💧 How to arm yourself for the claim and blame culture
- 💧 Tackling delays
- 💧 How risk parameters are being developed by the insurance sector and what this means for perishable cargo owners and carriers
- 💧 The principle of the Nautical Commission
- 💧 Collaborative approaches for loss prevention

Moderator: Dr. Malcolm Dodd, Managing Director, Coldchain Solutions

Yves De Cocker, Lawyer, Bettens De Cocker Van Hemelen Advocaten

Marc Rooms, Global Reefer Sales Manager, Safmarine Container Lines

Dr. Andrea Spolidoro, Senior Cargo Surveyor, K. Spolidoro

Watch out for more updates at www.coollogisticsconference.com

17:30 Conference summary & close

Cool Logistics Resources reserves the right to alter the timings and content of the programme.