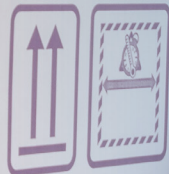


INTRODUCING CANDOR FOOD CHAIN

THE NEW ROUTE
TO ACCOUNTABLE
SHIPPING

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FOOD ❄️ CHAIN

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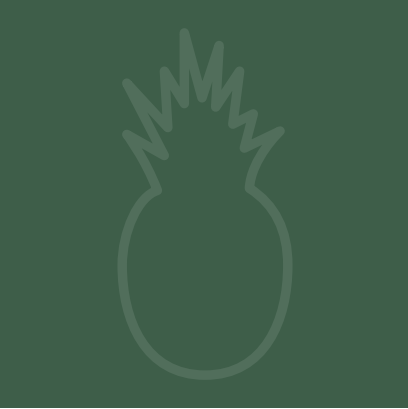
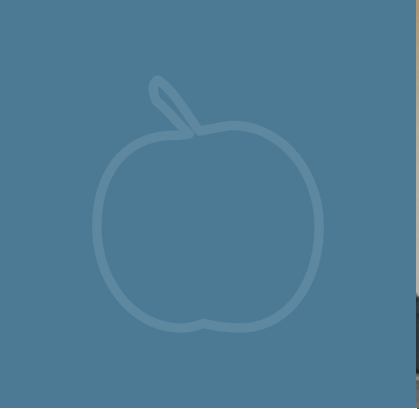
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WHAT IF WE JUST CHILL THE CARGO, NOT THE TRUCK?

Brilliantly simple or simply brilliant. Either way, Candor Food Chain is having a meaningful and measurable impact on our customers' accountable shipping goals.


From cutting costs to reducing harmful emissions and packaging waste to supporting your DEI initiatives, Candor's innovative Food Chain solution gets it done.



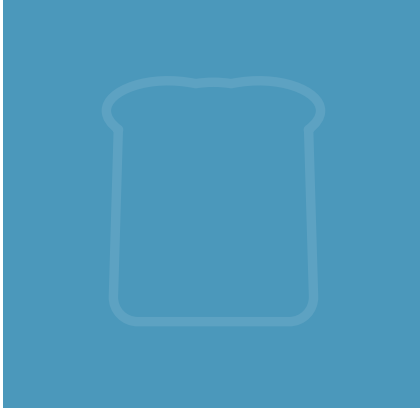
1. Our exclusive packaging keeps frozen and refrigerated perishables at temperature for up to nine days, eliminating the need for refrigerated trucks.



2. Supports your green goals saving tons of petroleum emissions from going into the air and tons of wasted packaging from going into landfills.



3. Protects the integrity and safety of your perishables so you and your clients can rest assured your food and ingredients are shipped safely.

THE ONE COLD CHAIN SOLUTION THAT CHECKS ALL THE BOXES.

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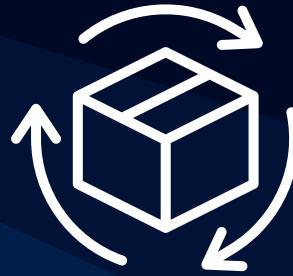
Temperature range of -10° to 70° degrees



Small boxes maintain refrigerated/frozen temperatures for four days while pallets up to nine days — with no toxic dry ice



Live GPS tracking feeds provide real-time temperature readings during transport



All boxes/pallets are 100% reusable



From start to finish, Candor Food Chain professionals take care of pick-up and delivery, and then bring emptied packaging back for cleaning, conditioning and re-use.



Human/Tech Ratio: There is always a logistics expert on hand to monitor any changes in the temperature and respond accordingly.



Whether you're moving goods from manufacturer to distribution center, distribution center to stores, across town or across the country, Candor Food Chain offers hot shot, expedite, LTL, FTL and virtually any mode of transport you may need.





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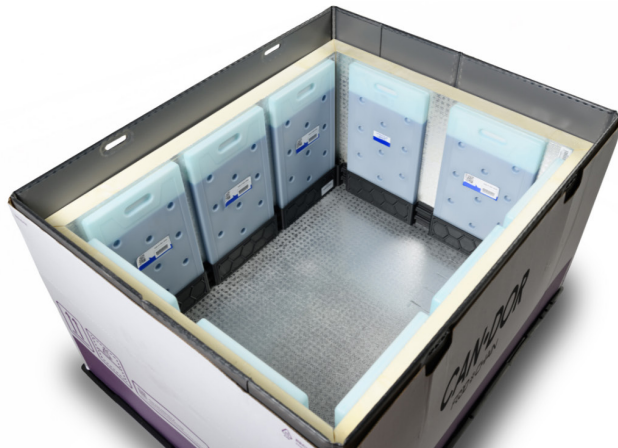
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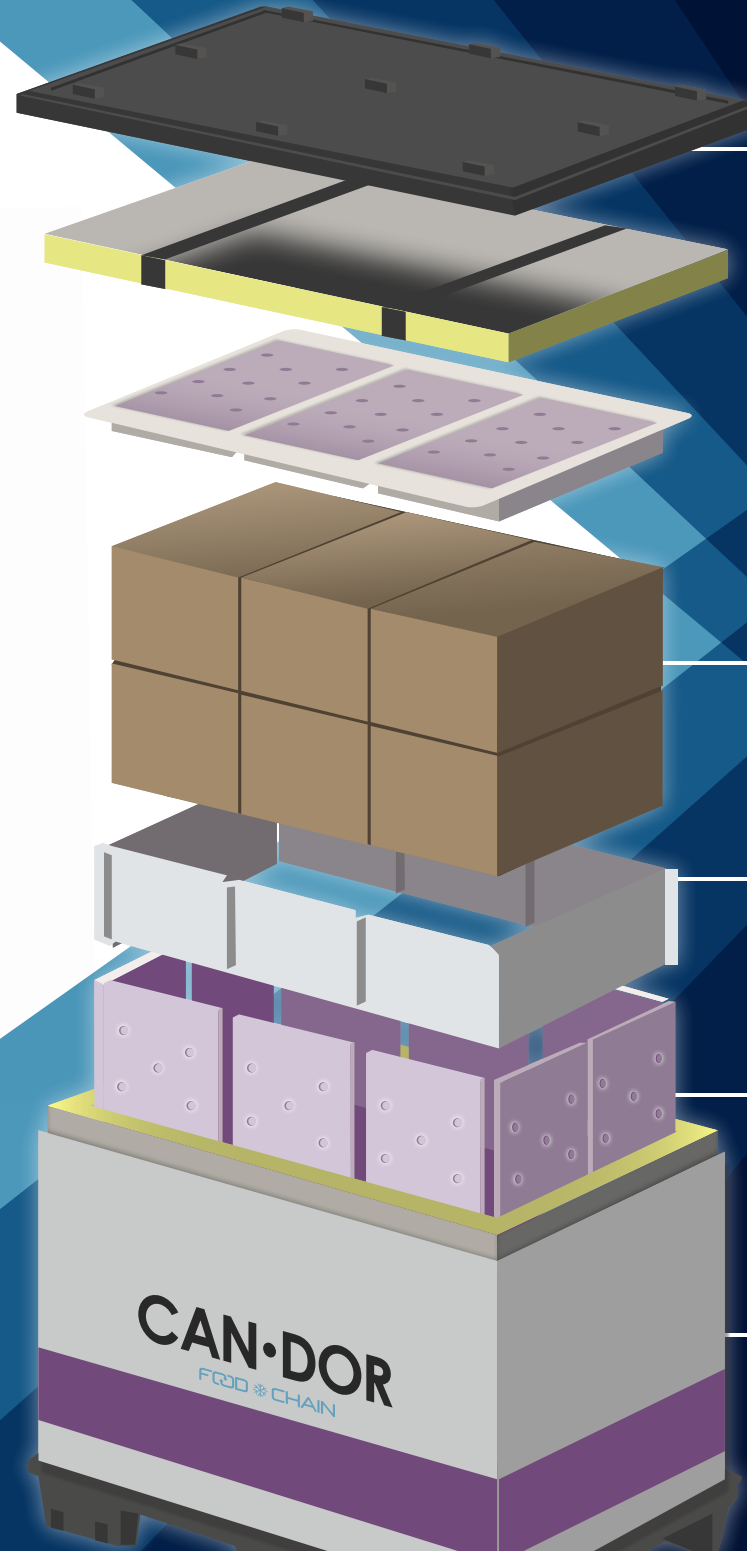
SCAN FOR ADDRESS &
CONDITIONING INSTRUCTIONS
www.candor.com/health-safety-hygiene

HOW THE PACKAGING WORKS

Available as both a pallette box or smaller, individual boxes, our technology is a reusable, high-performance solution with embedded interior temperature monitoring via GPS. The boxes maintain a specified refrigerated or frozen temperature for five days and the pallettes maintain temperature for nine days.



HOW THE PACKAGING WORKS



A sturdy top and base allow boxes and pallets to stack on top of each other.

Temperature and GPS monitoring provide added security and reassurance.

The shipment is cooled to a set temperature, down to -10°F for as long as 9 days.

Insulation keeps outside temperatures from affecting the cooling panels.

Cooling panels are reusable, re-chillable, and contain food grade ingredients.

A rigid outer shell protects the box or pallet contents and provides added security.



FROZEN



5°F to -10°F

REFRIGERATED



36°F to 46°F

ROOM TEMP



59°F to 77°F

TEMPERATURE TRACKING AND MONITORING ENSURES PRODUCT SAFETY AND INTEGRITY.

How many shipments are written off as a loss due to spoilage because the correct temperature wasn't sustained, or was inconsistent? Or what about shipments that were accidentally tampered with, or opened along the way?

Food Chain technology sets the bar for innovative temperature-controlled, and accountable shipping. Each package is monitored individually by GPS, and by temperature. Dual monitoring ensures food arrives as intended, and is secure.

Temperatures can be set at any of the industry standards for frozen (-10°F to 5°F), refrigerated (36°F to 46°F), and ambient (59°F to 77°F) temperatures for food shipping.

Packages that are tampered with will display incorrect temperature readings, automatically alerting our logistics teams.





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A CUSTOMIZED DELIVERY CYCLE TAKES CARE OF EVERYTHING - ESPECIALLY THE ENVIRONMENT.

Our specially trained teams pick up your chilled and filled palettes and/or boxes, deliver them to your customers, and then retrieve the packaging for reuse. We take it back to our warehouse where every container is cleaned and recharged to your refrigerated or frozen specifications before we deliver it back to you. The cycle is then repeated. Note we use electricity to chill the packaging to help further reduce carbon emissions.

HELPING YOU, HELPING THE ENVIRONMENT.



Significantly reduces costs by sending one truck instead of three for dry, refrigerated, and frozen goods.



Supports your green goals by saving tons of petroleum emissions from going into the air and tons of wasted packaging from going into landfills.



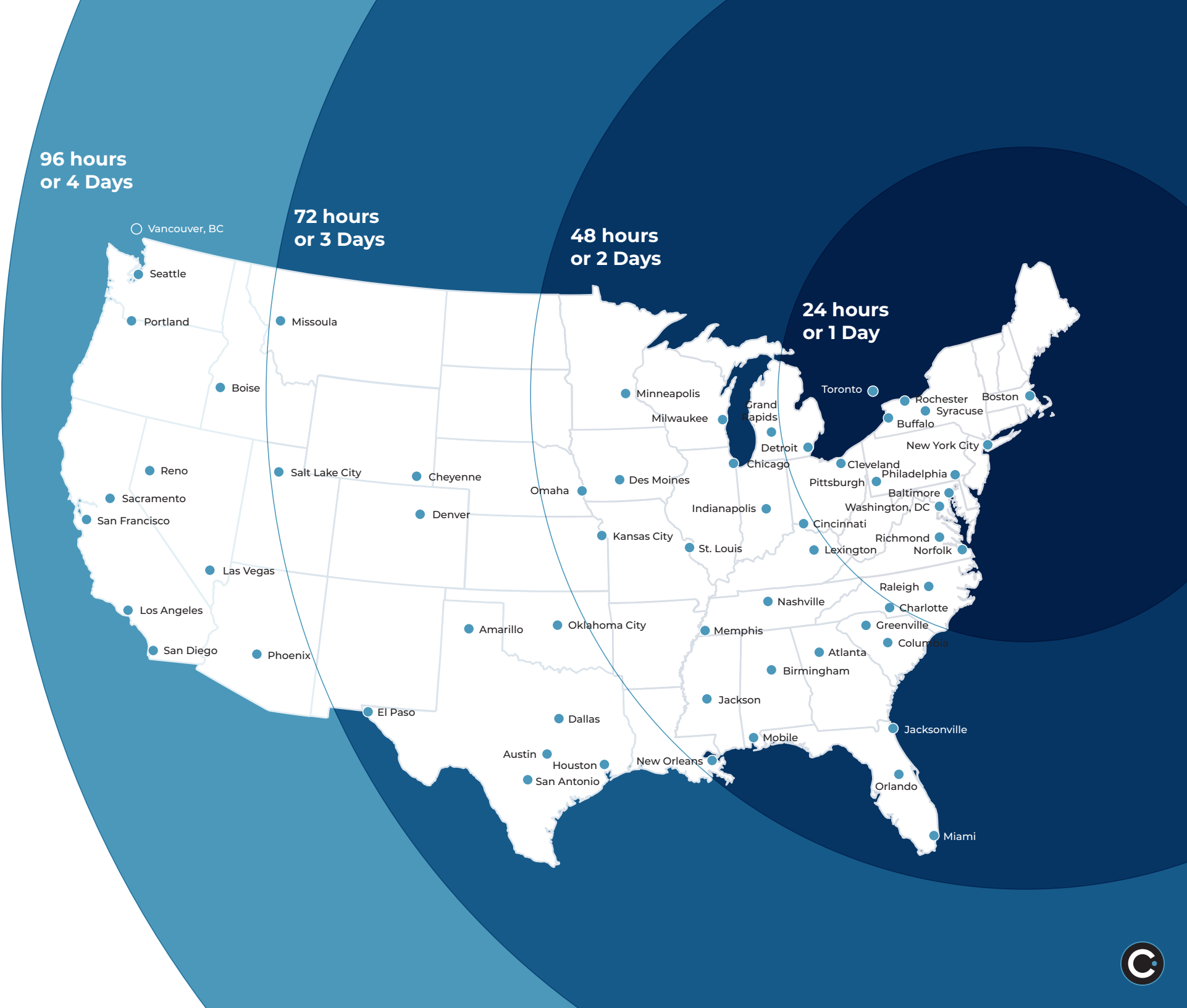
Eco-safe packing and cooling components are non-toxic, safe, and food-grade - no more dry ice!



ACROSS THE COUNTRY OR AROUND THE CORNER.

From daily sprinter 'milk runs' to long-haul interstate FTL and LTL truckloads, Candor Food Chain has the local, regional and national resources to handle any and all of your perishable and dry goods transport needs.

To learn more or to set up a demo, email us at info@candorexpedite.com.





ACHIEVE YOUR SHIPPING GOALS

As a woman-owned and led company, Candor also helps you meet your DEI goals. To see the coolest things to happen to food shipping since the ice cube, contact us.

We'd like nothing better than to give you a demo of our new Food Chain solution and discuss how it can transform your refrigerated and frozen shipping logistics.

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SCHEDULE A DEMO



CALL US



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VISIT OUR SITE



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