

October 7, 2022

To members of the press

SENKO Group Holdings Co., Ltd.

Asahi Kasei Corporation

**Asahi Kasei and SENKO Group Launch Consolidated Transportation Service for Refrigerated Produce in Room-temperature Trucks using "Fresh Logi™ System" Cloud-based Fresh Food Logistics Solution**

Asahi Kasei Corporation (Head office: Chiyoda-ku, Tokyo; President: Koshiro Kudo; "Asahi Kasei") and SENKO Group Holdings Co., Ltd. (Head office: Koto-ku, Tokyo; President: Yasuhisa Fukuda; "SENKO Group") have launched a consolidated transportation service for refrigerated produce using the "Fresh Logi™ System"<sup>\*1</sup> cloud-based fresh food logistics solution based on the Fresh Logi™ sealed boxes (the "Fresh Logi™ Box") developed by Asahi Kasei.

1. Background

Highly insulated and air-tight Fresh Logi™ Boxes are designed for transporting pre-refrigerated products while keeping them cool for extended periods of time. Using them with ice bricks further extends the time produce can be kept at low temperatures. Fresh Logi™ Boxes can also be folded flat for return transportation, taking up minimal cargo space and thereby boosting efficiency when boxes are returned.

Transportation of fruit, vegetables and other produce that requires temperature control is currently facing various challenges, including maintaining freshness during transportation, arranging and securing refrigerated trucks, and shortages of trucks and drivers. The use of Fresh Logi™ Boxes, however, allows delivery with room-temperature trucks to overcome these challenges.

Fresh Logi™ boxes developed by Asahi Kasei have been used for the "Ainoribin Riding Together"<sup>\*2</sup> service provided by Up Quality Inc. since December 2021, with SENKO Group covering the service's last mile transportation<sup>\*3</sup> to restaurants, supermarkets and other customers using room-temperature light vehicles.

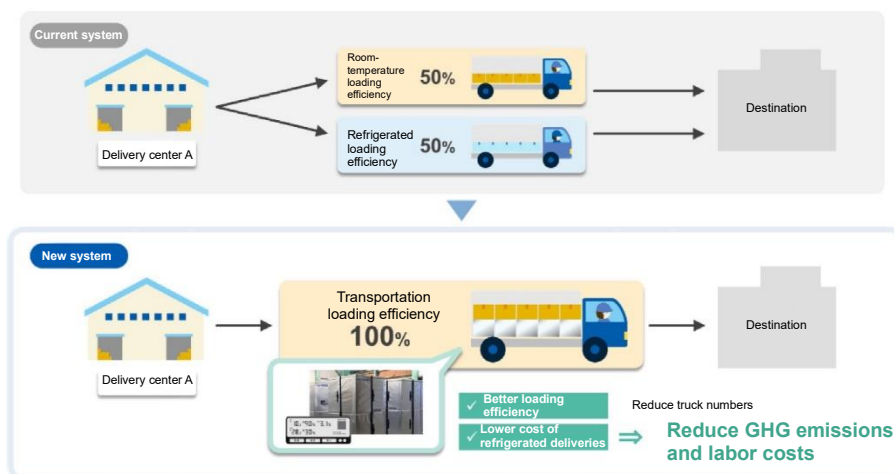
Asahi Kasei and SENKO Group have worked on exploring ways to further expand this service by providing greater consolidated transportation for refrigerated produce using the "Fresh Logi™ System."

2. Details of the service

Asahi Kasei and SENKO Group will begin providing transportation services for maintaining produce freshness using room-temperature trucks, aimed at securing the fruit and vegetable transportation market between the Kyushu and Kanto regions.

The service will be developed further moving forward to increase the coverage area and meet a wide range of needs for deliveries requiring a temperature-controlled transportation, such as healthcare and medical supplies.

The "Fresh Logi™ System" will also be made available using SENKO Group's delivery network (including regional delivery networks, mainline transportation using logistics buses, JR container transportation, and consolidated cargo & passenger services) to boost transportation efficiency by ensuring greater loading ratios with consolidated transportation of refrigerated produce on room-temperature trucks. This will also address the shortage of truck drivers that the logistics industry is facing and also help reduce GHG emissions.



<Image of transportation using the Fresh Logi™ System>

■ Key points

- Allows consolidated transportation of refrigerated produce using ordinary room-temperature trucks (greater loading and transportation efficiency)
- Eliminates the need for refrigeration energy during transportation, thus reducing GHG emissions
- Sealed boxes prevent smells transferring during transportation
- Fresh Logi™ Boxes can be folded flat, for better efficiency when returning boxes

Asahi Kasei and SENKO Group will continue focusing efforts on resolving challenges throughout the logistics industry to help cut down on food loss and reduce environmental impact, as a way of contributing to development of a sustainable society.

[References]

■ About Asahi Kasei's "Fresh Logi™ System"

"Fresh Logi™ System" is a cloud-based fresh food logistics solution that helps maintain freshness of fruit and vegetables, while also contributing to more energy-efficient transportation. "Fresh Logi™ Sealed Boxes" are made with Asahi Kasei Group's "Neoma FOAM™" product range that provides excellent insulating properties. The use of these boxes for transportation limits increases in temperature and controls humidity and gas inside without the need for any refrigeration systems, thereby maintaining the same or better level of freshness as transportation using conventional refrigerated trucks. The transportation environment is also analyzed via the cloud and can be provided as freshness data to customers using the service. This can be

used for estimating freshness and optimum inventory control at stores or other locations, thereby helping to reduce food loss.



**Fresh Logi**

by Asahi Kasei

\*1 "Fresh Logi™"

<https://akfood-agri.com/>

\*2 AinoRiBin Riding Together"

<http://www.ainoribin.com/>

\*3 Last mile transportation

The last mile in supply chains refers to delivery services between the final logistics hub and end users.

End.