



Cycle of Freshness

## COMPANY PROFILE

Established since 2001 UNIVEG Portugal has a state-of-the-art facility located close to the country's gravity centre at 120 km north of Lisbon with immediate access to A1, A23 and railroad terminal.

Covering all the temperature ranges (-25°C to +15°C and ambient) in a single multi client logistic platform UNIVEG Portugal has specific chambers for fruits and vegetables, dairy, dry codfish, fresh meat, fresh fish and frozen. Total storage capacity is about 14,000 pallet locations in the 17,000 sqm building.

Main customers are retailers, wholesalers and other customers operating in the fast moving consumer goods sector.

Warehousing and transportation design, implementation and execution capabilities under a multi-client, shared user model, allowing for synergies, flexibility and operations availability, gaining access to more competitive costs.

With strong relations with local growers developed over the years UNIVEG also offers a vast range of fruit and vegetables specially focused on export.

## CORE BUSINESS

### Logistic:

- Warehousing in a multi-temperature environment (-25°C to 15°C and ambient)
- Multi-temperature distribution network using a mix of dedicated, semi-shared and shared user models.
- X-docking (pre-allocated and break bulk)
- Order picking (PBL, PBS, Exact, Fixed and variable weight, FIFO, FEFO, etc)
- Reverse Logistics
- Fresh fish centre

### Trade:

- Having a close relation with growers UNIVEG Portugal is able to source a vast range of fruits and vegetables for the most demanding markets.

UNIVEG Portugal S.A.

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