



News

October/November 2018

a. hartrodt Italy is expanding

We are happy to announce the relocation of our a. hartrodt office in Genova.

The new integrated 2500m² warehouse includes temperature controlled areas. It allows us to offer our clients not only pure warehousing, pick & pack and distribution services, but also – and most of all – a consolidation hub, able to serve the whole Mediterranean area – extended to Switzerland and Austria – for groupage services to over 15 destinations.

Hartrodt's new Genova office was inaugurated a few weeks back, with a big party! Our hartrodt Managing Partner, Mr. Andreas Wenzel, as well as the Mayor of Genoa, Mr. Marco Bucci, and more than 120 guests were present at the event.

Congratulations and good luck to our Italian Regional Director (Mediterranean & Southern Africa), Mr. Maurizio Fasce, and his team!

Contact details of our new office in Genova:

a. hartrodt italiana s.u.r.l.

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Our new office in Genova



F.l.t.r.: Mr. Maurizio Fasce (Regional Director Mediterranean & South Africa) and Mr. Andreas Wenzel (Managing Partner)





Continuation: a. hartrodt Italy is expanding

Recently a.hartrodt Italy stuffed the first food & beverage logistics container in the new warehouse in Genoa - a 1x20' box to Xingang.

We are sure it is the first of many other containers! The new integrated warehouse offers also two temperature controlled rooms (0°C - 24°C). We will soon have one container to be stuffed with cheese (at 4 °C), final destination Taiwan.

If you have any further questions please do not hesitate to contact our colleague in Genoa:

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Exhibitions in Greater China region 2018



Event	City	Date	Find more information here
Shanghai Import Fair	Shanghai	05-10 Nov	http://fi2.mofcom.gov.cn/article/chinafair/201802/20180202713659.shtml
Hong Kong International Wine & Spirits Fair	Hong Kong	08-10 Nov	https://event.hktdc.com/fair/hkwinefair-en/HKTDC-Hong-Kong-International-Wine-and-Spirits-Fair/
Interwine China - Autumn edition	Guangzhou	09-11 Nov	http://www.interwine.org/en/
FHC (Food and Hotel China)	Shanghai	13-15 Nov	http://www.fhcchina.com/en/
ProWine China	Shanghai	13-15 Nov	http://www.prowinechina.com/en/

If you have any further questions please do not hesitate to contact our colleague in Hong Kong:

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Are You Ready for the Safe Food for Canadians Regulations?



The new regulations require food businesses that export, import or sell food between provinces to have licenses as well as preventive control plans that anticipate potential risk to food safety. The regulations also include many provisions on labeling, grades packaging, organic products and also require food businesses to improve the ability to trace their food back to their supplier and forward to whom they sold products.

Here is what you need to know about the new regulations:

- Determine **how** and **when** the regulations apply to your business. Chances are that the new regulations apply to you. Check the timeline and prepare for the regulations to come into force. Some requirements will be phased in for small businesses.
- **Learn** and **act** – you can find out how and when these regulations might affect you by using Canadian Food Inspection Agency (CFIA*) online toolkit for business. CFIA's toolkit helps you to determine if you need a license or a written preventive control plan. It explains also your traceability requirements. The toolkit also provides detailed guidance to help with the more technical aspects of the regulations.
- It is recommended to **be proactive** when it comes to food safety to help your business to uphold its reputation and to keep customers healthy and to avoid costly food recalls.



Canadian Food
Inspection Agency



On January 15, 2019, the Safe Food for Canadians Act (SFCA) and the Safe Food for Canadians Regulations (SFCR) will come into effect.

•My CFIA is an online service by Canadian Food Inspection Agency you can sign up for that will allow you to apply for licenses

If you have any further questions please do not hesitate to contact our colleague in Toronto:

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President / CEO

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Visit our teams at both exhibitions:



Hong Kong International Wine & Spirits Fair | ONLINE
香港國際美酒展 | 在綫

8-10 Nov 2018 Hong Kong Convention and Exhibition Centre



2018.11.13-15

SHANGHAI NEW INTERNATIONAL
EXPO CENTRE (SNIEC) CHINA



New Year Container



LCL Reefer Consolidation Service Hamburg - Hong Kong

Don't miss the chance to load in our last container arriving at the beginning of 2019!



Book with us as soon as possible and catch the last chance to receive your goods prior to Chinese New Year!

Schedule

Cargo Cut Off Hamburg: 22th Nov 2018

Departure Hamburg: 30th Nov 2018

Arrival Hong Kong: 02nd Jan 2019

The food & beverage logistics controlled LCL Reefer Container offers the following advantages:

- Possibility to consolidate orders coming from Germany and Austria in the same container to Hong Kong
- Suitable for smaller LCL-shipments and therefore a cost-saving alternative to air freight service
- Cost-effective, by avoiding underutilized FCL-shipments
- Dedicated service for wines, chocolates, pastries and other temperature-sensitive products
- 100% protection against extreme variation of temperature and condensation

Constant temperature control:

- Temperature controlled trucking
- Consolidation at temperature controlled warehouse in Hamburg
- Temperature controlled ocean freight (+ 15° up to + 18°C)
- Deconsolidation at our temperature controlled warehouse in Hong Kong

If you have any further questions please do not hesitate to contact our colleagues in Hamburg or Hong Kong:



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Customer Service

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Mr. Marco Baeckmann
Business Development Manager

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Pumpkin soup with coconut milk (vegan)

Pumpkin soup with coconut milk is the ultimate winter warmer. Serve this fragrant soup with a swirl of coconut milk and fresh coriander (cilantro) for a fantastic spiced vegan pumpkin soup.

Ingredients:

1 tbs Olive Oil
1 onion coarsely chopped
2 cloves garlic grated
1.5 kg butternut, hokkaido or any other pumpkin peeled and chopped, (3 pounds)
1 lemongrass stalk finely chopped or grated
1 tbs fresh ginger grated
1 bunch coriander (cilantro)
1 litre vegetable stock (4 cups)
400 ml coconut milk (13.5 oz)



Instructions:

Remove the roots and stalky ends from the coriander. Wash the leaves and dry in a salad spinner or paper towel before roughly chopping. Wash the roots and stalks well to remove any dirt clinging to the roots. Shake off any water and finely chop.

Heat the oil in a large saucepan over medium-high heat before adding the onion and garlic. Cook until the onion becomes translucent.

Add the ginger, lemongrass and coriander roots and stalks. Cook until the stalks become soft before adding the pumpkin.

Toss the pumpkin in the oil and cook for 5 minutes. Add the vegetable stock and bring to a boil before reducing the heat to lower. Cook for 30 minutes or until the pumpkin is tender. Remove from heat and allow to cool slightly.

Pour the soup into a blender and blend until smooth. Add most of the chopped coriander reserving some to garnish the soup. Blend until the soup is speckled with flecks of green.

Return to a clean saucepan and add the coconut milk. I like to only add half the milk, reserving the rest for garnish. Serve with the remaining coriander leaves and pumpkin seeds.

Prep time: 10 min

Cook time: 40 min

Total time: 50 min

Servings: 6-8

Enjoy a Pinot Blanc or Gris with the soup!

