

# Reimagining the Food Cold Chain

The story of how technologies such as RFID, electronic sensors, and mobile computing solutions, give insight over the status of produce from farm, to fork – and every step in between.



With mobile devices your teams can easily capture RFID data to enhance the tracking and tracing of items and use template forms to digitize tasks – from proof of delivery, to reporting issues or spoilage, to recording temperatures, and many more.



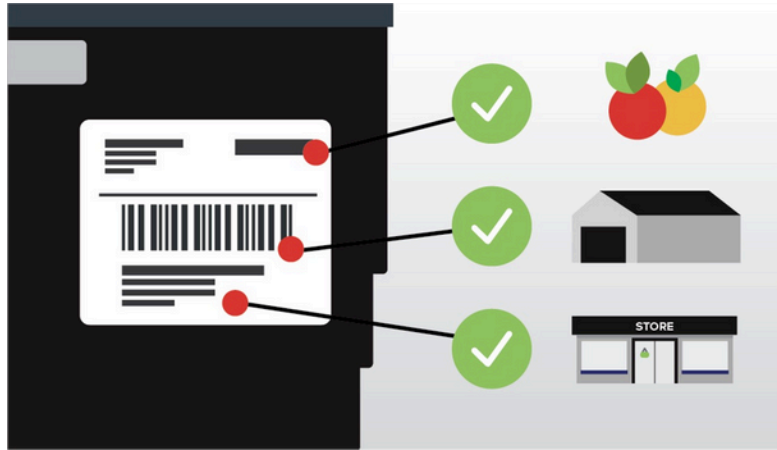
Handheld devices and vehicle-mounted computers withstand various levels of condensing environments as goods are stored and moved.



Barcode and RFID labels can be attached to produce to enable end- to-end supply chain traceability and the recording of information as required by legislation.

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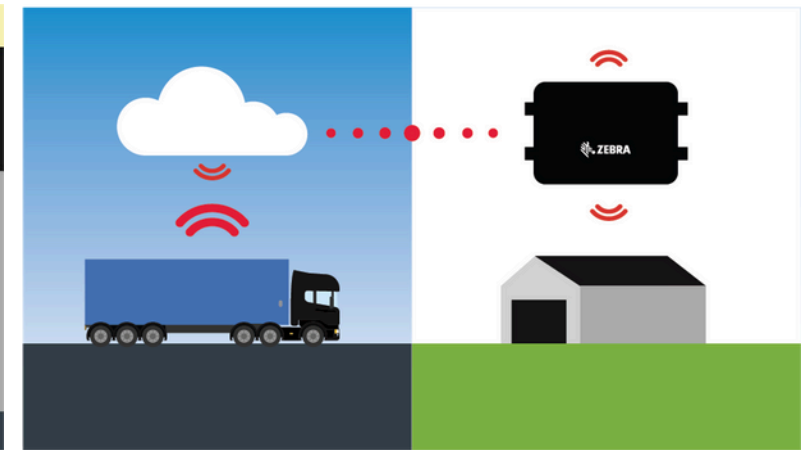
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RFID tags can accelerate the accurate logging of produce into, and out of facilities as it moves from the farm to the warehouse, across deliveries, to distribution centres, and to the final destination.



Electronic sensors and data loggers can be added to shipments, for example fixed to pallets or inside trailers. As well as helping to monitor quality, temperature data can be shared at the point products are handed off across the supply chain, to validate that excursions have not occurred.



As the shipment leaves the farm, RFID automatically collects shipment data, which is shared with the secure cloud. This provides a single view of shipment progress which is accessible by all supply chain parties.

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During the journey electronic sensors stream accurate temperature and location data in real-time to the secure cloud. Drivers can view the data from their trailers through Android™ mobile apps, with alerts enabling them to take immediate action if temperature excursions are discovered.



At local distribution centres, RFID or Bluetooth® Low Energy (BLE) readers automatically register goods in, and out, as a van takes them to restaurants, with temperature sensors also used to monitor produce status on the way.

- ✓ Visibility of temperature status in real- or close to real-time
- ✓ Insights to support confident decision making
  - ✓ Improved accuracy
  - ✓ Time saving
- ✓ Enhanced efficiency and productivity
  - ✓ Reduces costly reshipments
- ✓ Improves confidence in product quality



Restaurant teams are alerted when the van is 15 minutes out. They use mobile devices to quickly process deliveries, with inventory data automatically updated via a barcode scan. This adds to a wide range of benefits.