Logistic Innovation in the Food Supply Chain

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Important Factors.

- Temperature.
- Security & Product Safety.
- Energy & Efficiency.
- Adding Value.

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Temperature

- Fresh food needs to be kept cool after harvest to maintain quality.
- Time & temperature relationships are critical.
- Food spoilage organisms are more active at higher temperatures.

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Logical steps

- Harvest during cooler hours of the day.
- Harvested product selected for quality.
  - Pre grade in fields / orchards.
- Place harvested product into cooler areas.
  - Ideally into cooled rooms or shade.
  - Charcoal field coolers are effective.
- Deliver to factory in cooled / chilled transport.
- Once product is cold – keep it cold.

Low cost innovation

- Shelters keeps the product out of heat.
- Assists with long term freshness.
- Keeps the product safe from contamination.
- Are portable for all locations.

Low cost innovation

- Plastic sleeves help keep the product cold.
- Assists with long term freshness.
- Keeps the product safe from contamination.

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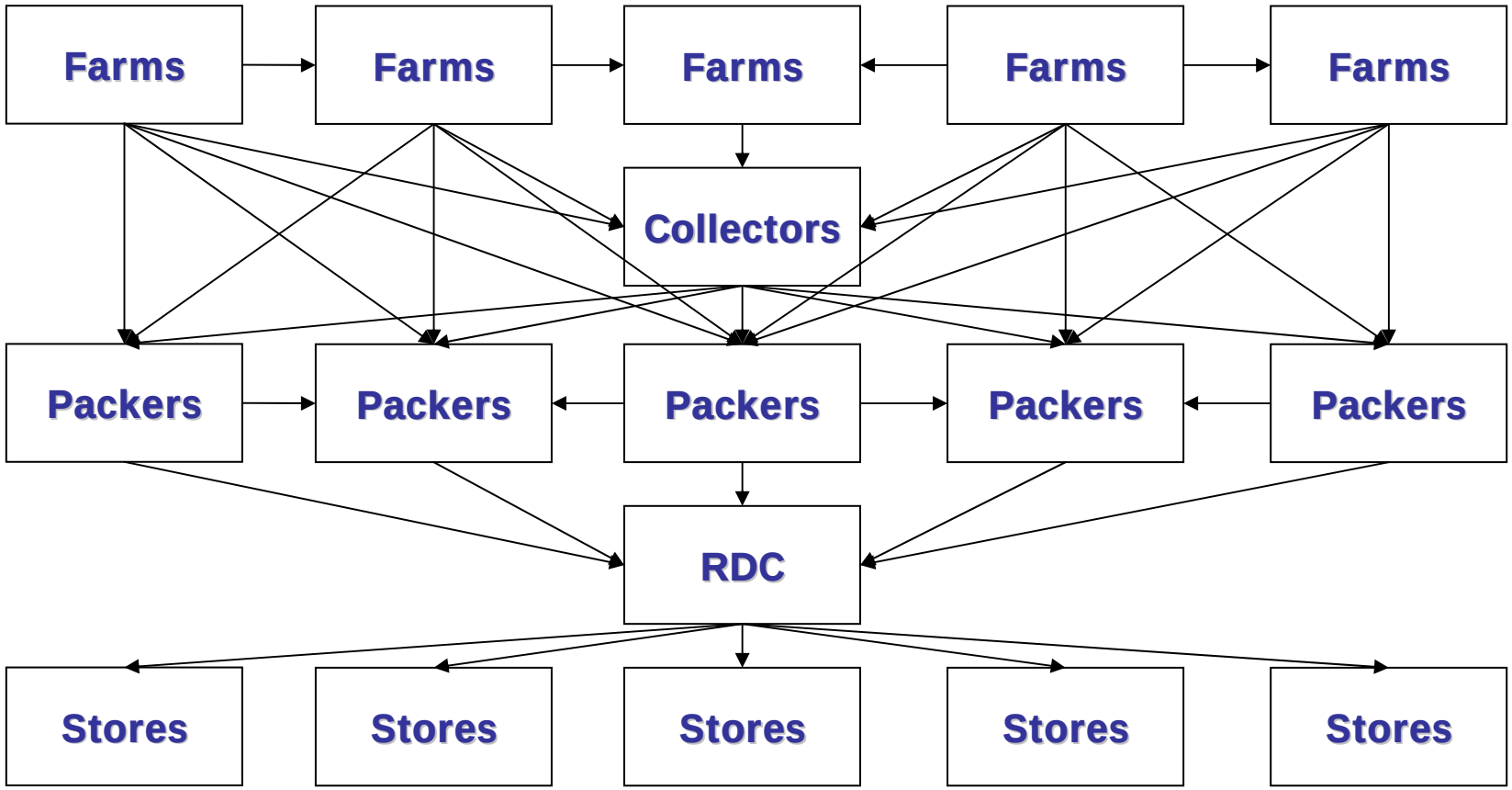
Typical supply chain.



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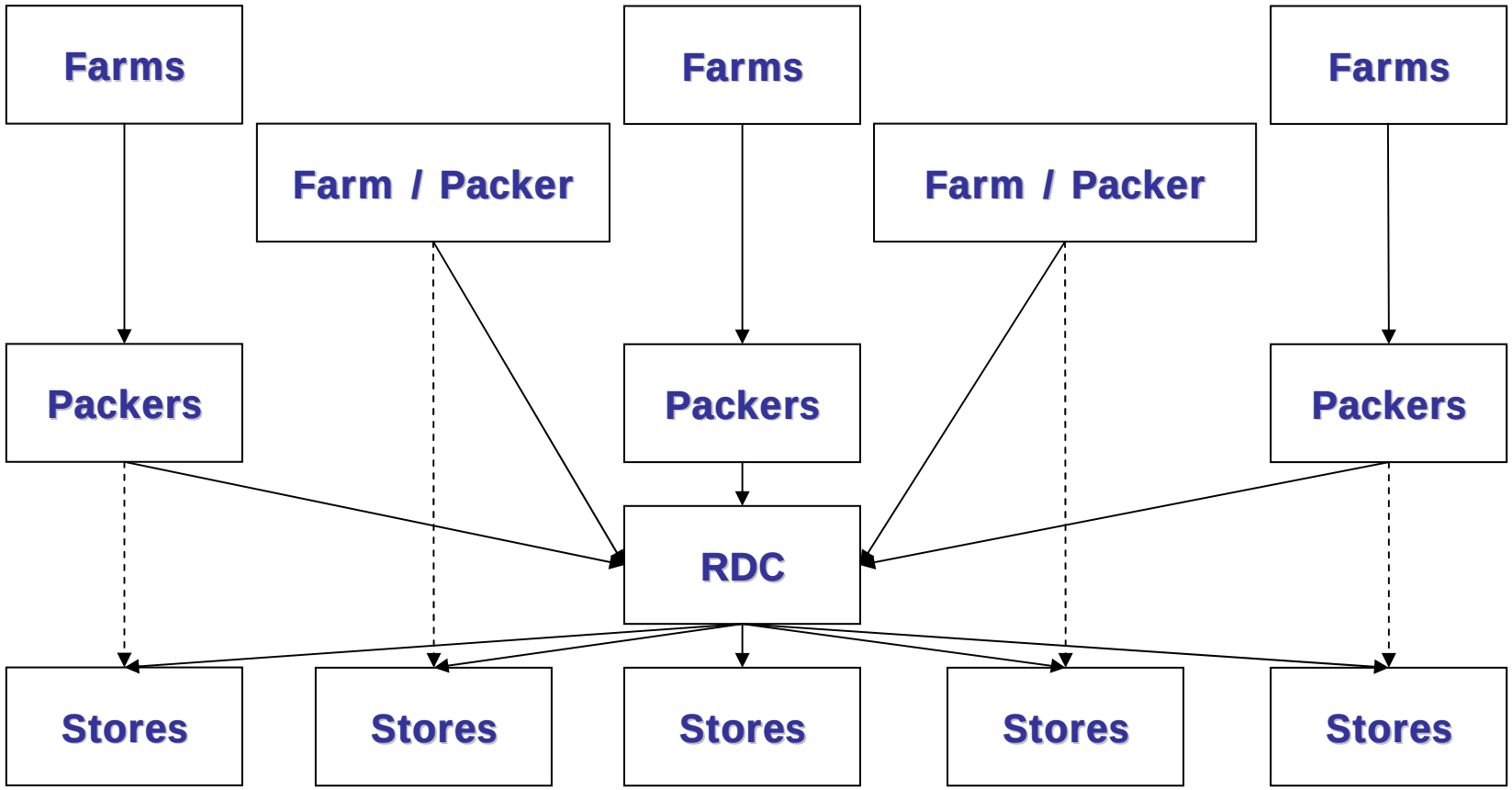
Enhanced supply chain.



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Security.

- Prevent contamination.
- Prevent theft.
- Prevent damage to product.

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Energy & Efficiency.

- Re-use of packaging & sustainability.
- Direct routes.
- Full boxes & trucks.
- No temperature leaks.

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Adding Value.

- Improve quality.
- Increase shelf life.
- Reducing costs.
- Access new markets.

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Final Comments

- Innovation can be simple & effective.
- Investment does not mean expensive.
- Understand the customer.