Case Study
- Increasing Perishable Shelf Life -

According to industry advisory bodies, food retailers in general see 30% of store revenue attributable to produce sales and average perishable wastage at 16%.

16% of 30% equals 4,8% - what food retailers are losing to wastage, spoilage and other factors in produce trading.

National and regional food retailers typically have warehouse networks with product transfers providing a flow of product between growers and final facilities.

One of these retailers identified increasing perishable shelf life as instrumental in achieving increased sales and food product quality. They provided sourcing and network data for their perishable supply chain.

Analyses revealed a two-day interdepot switch time between farms and vendors, initial receiving, cross dock and dispatch to other facilities. Double mileage was being incurred with inbound deliveries moving one way and outbound the other along the same routes, passing one another but in different directions.

Arrangements were agreed between the retailer, transporters, farmers and vendors to part load outbound retailer temperature controlled interdepot trailers, route them to farmer and vendor facilities, where they loaded pre-assembled palletized fresh products, filling the trailers which then continued to final destination warehouses.

This change saved 3 days in their perishable supply chain, providing the increase in shelf life they desired. A further increase was achieved by routing some interdepot trailers directly to larger stores that were en route to the final warehouse. Arrangement with these by-pass stores saw immediate trailer turnaround times.

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