

The Future: Food Service

\$160 BILLION

THE AMOUNT THE FOOD SERVICES INDUSTRY LOSES IN WASTE EACH YEAR

In the food service industry, cold storage is a must. The main objective of this kind of storage is to preserving the raw foods within for a certain period of time. But, for lack of technology and ignorance about humidity & temperature effect on raw foods; many times, food safety is not maintained well enough. The deployment of an IoT solution provides a “second pair of eyes” that continuously manages & monitors key equipment within the facility, freeing up time to perform other critical, necessary tasks & activities.

- Diminishing the risk of food illness epidemic. Different kinds of sensors are being used to monitor essential production state, shipping time and most essentially the temperature.
- Real-time temperature tracking sensors allows close monitoring of food safety data points.
- With the help of RFID (Radio Frequency Identification) transmitters & GPS systems, the distribution chain can be effectually monitored, enabling companies to be acquainted with the preferences of customers, better reply to market requirements & decrease surpluses.
- IoT can make it convenient for both companies & consumers to track products.
- Transparency incorporates some added benefits for companies including improved inventory management, cost savings, & faster lead times.

