

Use Case

Cold Chain Monitoring

Importance of Cold Chain Monitoring

The FDA has a regulation in place, Food Safety Modernization Act (FSMA), to prevent foodborne illness. The rules under this regulation require fleets to monitor the temperature of the reefer trailer. Monitoring the cold chain is essential because it reduces fines and ensures safe food consumption.

Benefits of Implementing RTLS for Cold Chain Monitoring

A real-time location system (RTLS) helps companies track and monitor temperature-sensitive foods. The tags used to track a trailer's location have embedded sensors that monitor the refrigerator's temperature so if an issue arises, action can be taken before the food spoils. A few benefits cold chain monitoring provides are...



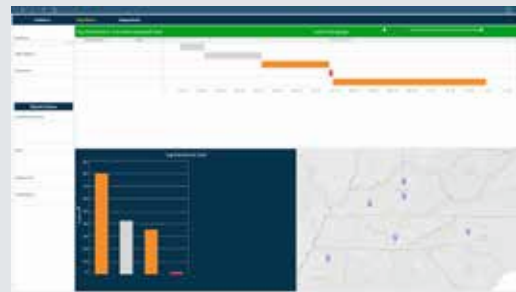
Maintain Quality



Meet Compliance Regulations



Clean Brand Image



Preventative Actions



Condition Monitoring



Cold Chain Monitoring Use Case

The Challenge

Scenario

A lettuce distributor was looking to ensure they were meeting compliance requirements made by the FDA in the food safety modernization act (FSMA). They were looking for a way to monitor the temperature in their reefer trailers so they could be aware of any dangerous changes happening to the refrigerator. Without the knowledge of the temperature inside the trailer, a temperature change could occur, leading to spoiled food.

Key Needs

Temperature Monitoring System

Link Labs Solution

Link Labs offers an asset tracking solution that goes beyond tracking the location of an asset; it has sensors to monitor the temperature of the environment. Even more, the tags in the system can send alerts to managers when there is an environmental change. For example, if the system detects a change in temperature nearing a critical range, it can alert the manager, who can alert the driver so the driver can stop at a shop to get the refrigerator fixed before the lettuce goes bad and before the company becomes non-compliant.

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