Perishable Storage and Warehousing

Perishable goods warehousing is adopting the IT Temperature Monitor solution. Perishables, by their nature, need rapid and controlled environment from grower to retail outlets. Hours spent in a distribution warehouse directly impact the available shelf life of the product. Wholesalers who can assure retailers that products are appropriately stored are far more likely to achieve a higher market price for the perishable product as the retailer gets longer selling life and less spoilage. Apples, pears, peaches, plums and other fruits, as well as lettuce and other short life vegetables, are all great examples of perishables that are the beneficiary of a IT Temperature Monitor installation. Applications alert persons, phones, PDA's, pagers, management applications or alarm companies when an event occurs out of the norm.

Monitoring temperatures in this environment typically involves the following:

- Monitoring a Compressor
- Monitoring Condenser Temperatures
- Monitoring Air Handler Temperatures
- Monitoring Temperature in Various Warehouse Locations
- Ambient Outdoor Temperatures
- Monitoring Adjacent Room Temperatures

Purchase Justification:

1. Cost avoidance
   - Retailers insist upon knowing that goods are fresh and have a shelf life allowing the retailer to maintain a higher retail price for perishables.
2. Better control of goods and inventory turns
   - Less loss due to environmental issues.
3. Differentiation to customers
   - Customers value quality of foods.
4. Preventative measures
   - Know of any potential loss before it occurs.

Typical installation:

Multiple IT Temperature Monitor E4's, Approx $1000, 8 or more probes
Multiple IT Temperature Monitor E8's, Approx $1500, 16 or more probes

Note: Many warehouse and perishable goods warehouse managers use the IT Temperature Monitor as a differentiator to their customers. They explain that the product owner/distributor can actually view the warehouse environment from a web site and the seller and the consumer are all assured that the product is as fresh as possible.

Installation Time:

Typical installation time is less than two hours, including the placement of probes.

Software selections:

Windows	Web	Linux
IP Sentry (http://www.ipsentry.com)	EMS (http://www.sensatronics.com/ems)	Nagios (http://www.nagios.org)
Tempelert (http://www.tempelert.com)	Dotcom-Monitor (http://www.dotcom-monitor.com)	Big Brother (http://www.bb4.com)
Big Brother (http://www.bb4.com)		
Intellipool Network Monitor (http://www.intellipool.com)		

Typical Customers:

Typical customers are perishable goods warehouses where the environment has a dramatic impact on the product quality and freshness. Warehouses that can provide web access to their customers typically enjoy greater value for their products from the available markets.