



## Food and beverage supplier wants to track raw ingredients starting at the farm, all the way through manufacturing.



### Challenge

Perishable ingredients and finished products have to be continuously tracked for their location, temperature and humidity across the entire cold chain to avoid spoilage and waste as well as costly recalls.



### Solution

Cloudleaf tracks location, temperature and condition of food & beverage products and raw ingredients, ensuring traceability and visibility into the entire handling process.



### Results

Greater visibility minimizes the impact of recalls, helps manage movement of perishables and leads to a reduction in global food waste

## Critical Tracking Points

### The Source

Raw ingredients harvested from their original source, providing history and handling records in the case of a recall.

### The Factory

Once raw ingredients arrive at the factory, they need to be tracked throughout docks, manufacturing, staging and storage areas for quality monitoring and control.

## Cloudleaf Solution

With Cloudleaf, shipments are tracked throughout the cold chain, monitoring continuous temperature, location and condition of perishable goods, while communicating dwell time thresholds. This leads to greater quality control and management of inventory with limited shelf life, minimizing recall risks and increasing retail opportunities.