Cold Chain Heating up Transportation Market

Presented by:

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• What are we doing today?
• What are other companies doing?
• Topics of discussion + examples
  o Quality Management (technology)
  o Network Complexity (solving through technology)
  o General Visibility
  o Food Traceability and Compliance (Safety)
• Closing Remarks Slide
• Contact Information
Quality Management

Product Integrity

Execution Tools
Network Complexity

- Pool Points
- Breakbulk
- Final Mile
- Cross Dock
- Route Optimization
- Services
- Redundancy
- Equipment Capabilities
General Visibility

[Diagram showing logistics network with different carriers and data sources]
Food Traceability and Compliance

SUPPLIER
250 Suppliers at 400 Production Facilities

CRITICAL TRACKING EVENT 1
Supply Notice

Critical Tracking Event 2
Scan

Critical Tracking Event 3
Supply Notice

Critical Tracking Event 4
Scan

DISTRIBUTION CENTER
22 Distribution Centers and 600 personnel by end of 2019

700 Drivers across 47 US states + Canada

RESTAURANT
2200+ Restaurants with more than 120,000 people representing the brand

POWERED BY POSSIBILITIES.
Questions?
Thank you!

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