

## Earn Profits with In-Transit Temperature Recorders

What is the purpose of an in-transit temperature recorder?

When asked, the vast majority of perishable food Receivers and Quality Assurance personnel will respond that temperature recorders are used “to hold a trucker responsible for a bad arrival.”

Indeed, when temperature controlled shipments arrive out of the desired temperature range, a temperature record can be used to verify if a carrier fulfilled the conditions on the Contract of Haul. In such disputes, it is common for a temperature record to determine liability for loss—often in the tens of thousands of dollars.

### **And now, the rest of the story:**

A temperature recorder has far greater value—it can be used as a tool to assist Receivers and QA professionals identify which products are most likely to spoil prematurely---the source of what is often called “hidden shrink”.

*Consider this real world scenario:* A major grocery wholesaler has strawberries on ad. Eight truckloads arrive on time with good quality upon arrival. All eight loads are accepted. The temperature recorder from one trailer however reveals that the shipment experienced more than eight hours above forty degrees F while in-transit. The Receiver can use this temperature information to identify which product should be flagged for A) the first to be shipped out, and/or B) shipped to the destination best able to sell the product quickly. This simple exception to basic FIFO (first in, first out) procedures is likely to save thousands of dollars in product loss due to spoilage.

In the scenario above, the Receiver maximizes the value of a temperature recorder. This inexpensive tool that most Receivers already have available brings the ability to predict which shipments of perishable product require expedited handling. “Hidden Shrink” will be sharply reduced, retail customers will have better quality product to select, and the retailer will earn better returns.

Some digital temperature recorders on the market are designed to interface with useful handheld devices, some even with wireless (RF) data transmission capabilities. Some systems, such as **UpLink** from Cargo Data Corporation, automatically post temperature data online so shippers, carriers, brokers, and Receivers can view temperature records immediately upon arrival at destination. Automation simplifies and adds value to high-volume perishables Receiving and QA operations. Online temperature data access and archiving also reduces documentation hassles for QA and Food Safety reporting.

Contact Cargo Data Corporation at 800-338-8134 for a no obligation consultation about how your operation can earn stronger profits by using temperature recorders as a tool to reduce “hidden shrink”.