

Cargo Monitoring Solutions Help Ensure Freshness and Profitability of Shrimp Exports



Background

An Indian exporter of shrimp to the United States and Europe planned to optimize its cold chain. Employs 3rd party logistics company to ship perishables across the country. Shrimp shipments needed to be kept at -18° C to maintain quality. If the shipment temperature rises to -12° C, clustering (bundling of shrimps) may affect the product quality.

Challenge

- Temperature integrity – Drivers would shut down truck refrigeration to save on fuel.
- Visibility of shipments – No real time temperature data to check when temperature has risen above -18° C.
- Product quality – Clustering can decrease the contracted price of shrimps by 10%, but it can also reduce their shelf life.

Results

 Reduced Spoiled Shipments Tracked 24/7 to ensure optimal temperatures are kept	 Full Visibility via Oversight Portal Information is conveniently accessed via Smartphone	 Maximized Profitability Exporter consistently sells at contracted price
 Peace of Mind Full transparency allows for quick resolution of customer complaints	 Protect Brand Name Building trust and loyalty with customers	 Data Integrity Authentic data accepted by insurance companies

Cost Comparison

Cost Savings for 1,000 Container Shipments



Solution

The exporter chose GO real-time trackers to enable real time monitoring of temperatures and signal alerts in case if temperature limit breaches. GO trackers combine real-time temperature, humidity, and location reporting technology with a light sensor that enhances cargo security.

Copeland™ equips an comprehensive integrated hardware and software solution enabling enhanced shipment visibility for both the importer and exporter.

	Reduced Spoiled Shipment	Full Visibility via Oversight Portal	Maximize Profitability	Peace of Mind	Protect Brand Name	Data Integrity
Real time monitoring of temperature humidity and location	✓	✓	✓	✓	✓	✓
Signal alerts if temperature breached	✓	✓	✓	✓	✓	

Oversight 2 Screenshot

