aranet

CASE STUDY

TEMPERATURE MONITORING FOR SUPERMARKETS & GROCERY STORES

Introduction

Temperature monitoring is extremely important for supermarkets where fresh and frozen produce is stored daily.

Gathering data about all the places that require monitoring can be a challenge, and the manual process can be prone to human error. Nevertheless, new solutions to help alleviate the problem are being developed, one of them being Aranet – wireless monitoring solution for centralized data gathering.

Continue reading to find out how and why one of the biggest supermarket chains in Northen Europe implemented Aranet in their stores to monitor temperature.

Challenge

The company was having problems monitoring temperature in their stores, in particular, the freezers. The existing solution for temperature monitoring was not practical, because it required constant employee attention to write down the data and keep paper records.

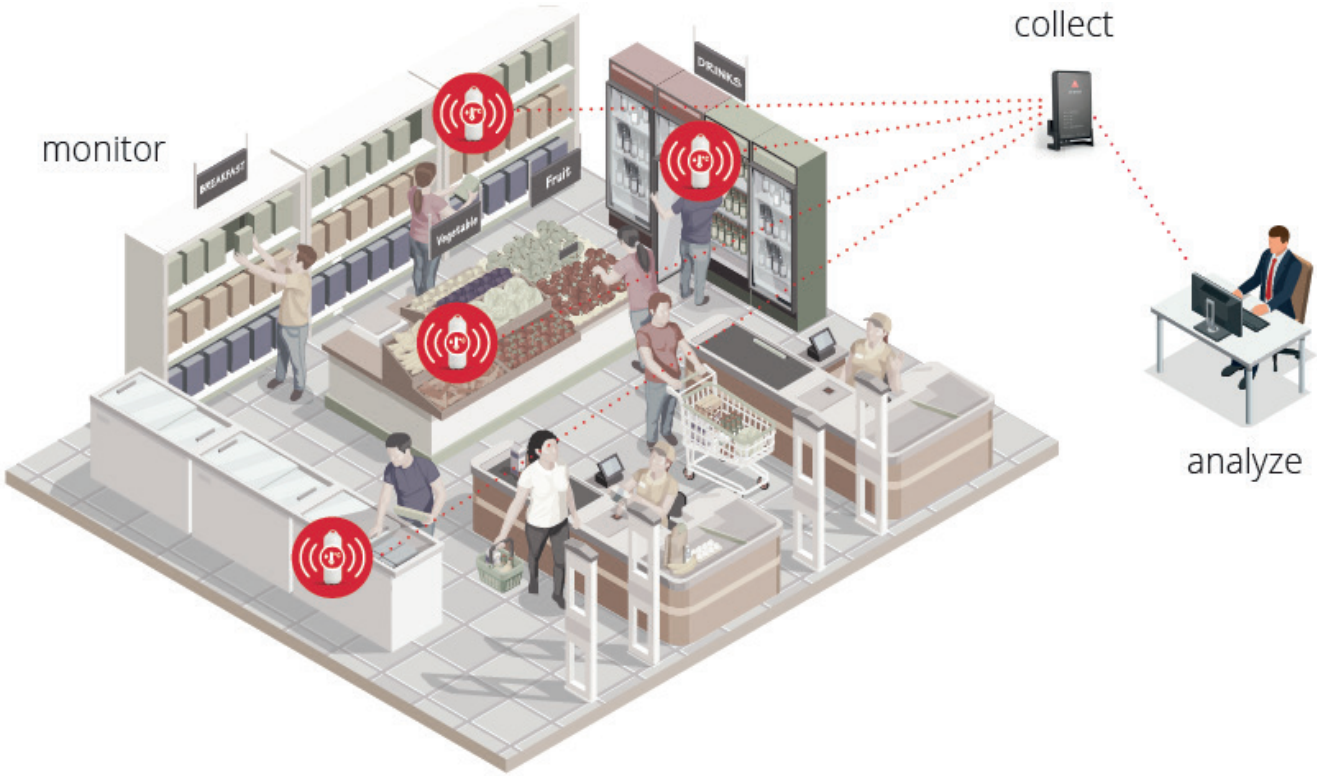
It was also impractical when quality control reports or selected period analysis needed to be made. Monitoring process was done in all the supermarket locations separately, so there was no centralized record storage. It created problems during quality control audits and inspections.

Solution

The company reached out to Aranet to set up a trial of one Aranet PRO 100 base station with Aranet SensorHUB free data analysis software and 57 Aranet T/RH sensors & one Aranet PT100 sensor. The wireless sensors were placed in freezers in one of the stores.

Aranet offers exceptionally long range wireless communications, therefore only one base station was required to cover 2000sqm store. The sensors are wireless and battery powered, so the installation process was easy and quick.

Very soon the company saw the benefits of the system “It was so practical, we could finally see the data from a dozen of freezers all in one place and have a simple visual overview. The Aranet solution was reliable and if there were unwanted temperature fluctuations, the system immediately sent alerts, which allowed us to react faster and avoid produce spoilage.”



THE SENSORS SEND THE DATA TO THE BASE STATION & RESPONSIBLE PERSONELL CAN ANALYZE DATA ON PC, TABLET OR PHONE

Result

Saved time & resources - Centralized data gathering freed up employees time by automating manual documentation processes and avoiding human error. The company now could manage their temperature quality control with less employees that were responsible for overseeing the operation.

Avoid food spoilage– temperature data was collected 24/7 with no interruptions. That allowed the company to see the full scope of the temperature data and analyse their operations over time. If the desired temperature thresholds were crossed, the system would automatically send SMS and E-mail alerts to the responsible personnel.

Comply with regulation – Keeping digital records about the conditions in which produce is stored is essential to comply with food safety regulations. Centralized data collection allowed the company to stop using clumsy paper reporting.

If you want to find out if Aranet wireless monitoring solutions can help your business visit www.aranet.com.

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