



LOGISTICS SOLUTION GUIDE:

What You Need to Know About Food Shipping

AIT has every ability to manage your food logistics — from one-time expedited shipments to ongoing supply chain services. Operating as a global network, we earn customers' trust by providing creative solutions and global compliance guidance. We pride ourselves on efficient deliveries and maintaining brand protection, leveraging our expertise in food safety and cold chain services.

As food markets respond to globalization and increasing consumer demand for fresh, healthy food, the importance of effective cold chain transportation is growing. Despite food logistics challenges, consumers expect products to be in good condition and stored at the proper temperatures. To meet these expectations, logistics companies are implementing technology and processes to respond to higher scrutiny on food safety and temperature maintenance.

The nature of food logistics means it is important to have an effective transportation plan, and move quickly. From food spoilage to in-store product shortages, poor cold chain management can be disastrous. Ineffective temperature maintenance for even one shipment could damage your brand reputation and hurt sales.

Working with a reliable logistics provider minimizes these issues, offering insights on active and passive packing solutions, coolant requirements, packaging necessities and comprehensive cold chain shipping plans. **The right partner can open the door to more efficient transportation and storage, reducing the possibility of damaged products or diminished shelf life.**

Essential Components of Cold Chain Services

Overseeing a successful perishable shipment from point A to point B requires several interlocking parts. Food must be taken care of and monitored throughout transportation. Integral parts of this process include:

The Right Cold Chain Partner

Effective cold chain solutions start with the provider you choose. Look for a food logistics company that touts proactive communication, packaging expertise, a global storage network, an experienced team and thorough shipment tracking. Your partner should also be versed in all local, state and federal regulations associated with transportation of foodstuffs. The right logistics provider has a trained staff that accommodates your needs while ensuring products are transported safely and in compliance with all relevant regulations. Select a partner that works to determine solutions to your existing challenges, as well as identify cost savings opportunities for you and your customers.

Product Pickup

From the first step of the pickup to delivery, temperature control matters. Whether in a warehouse or in transit, proper cold chain shipping means your products' quality will be maintained from beginning to end, arriving at the destination in great condition.

Effective Transportation

As technology advances and awareness of food safety increases, packing techniques have changed. Logistics providers work with you to identify and solve food safety issues, using services like reefer trucks, temperature-controlled packing methods and final mile delivery to maintain the cold chain throughout transit.

Cold Chain Maintenance

Temperature-controlled maintenance is crucial for maintaining food quality throughout shipment. Effective cold chain logistics services transport your freight using the temperature, equipment and packing methods that best maintain product integrity. These providers comply with FDA regulations like the Food Safety Modernization Act (FSMA) through strict food safety processes. Proper transportation conditions reduce the amount of food – and money – wasted.

Food Shipping Requirements

When planning to ship food items, it's important to work with an experienced cold chain logistics provider. There are many aspects to consider when it comes to formulating a shipping plan:



01 | Finding the Need

While fresh, refrigerated and frozen products all fall into the food category, each type requires different temperature configurations. Accounting for customers' challenges and understanding product needs is paramount in building customized solutions. For example, product quantities, special handling and temperature requirements, and budget constraints must all be factored into transportation plans. Select a provider that works with your operations to identify and address each need, finding opportunities at every turn to improve supply chain efficiencies and uphold product integrity.



02 | Setting Expectations

Communication is key to a successful shipping plan. Timeline plays a critical part in the supply chain, along with the selection of mode and product requirements for each shipment. Proactive communication ensures schedules remain on track and the shipper meets your expectations. Your cold chain shipper should work with you to identify desired communication milestones and create a plan to deliver products within your timeframe.



03 | Executing the Plan

By preparing for all aspects of the shipment and accounting for its life cycle, logistics providers create an actionable plan. Implementing global compliance measures is essential to preserve product integrity and minimize shipping delays. The cold chain shipper should have strong internal processes for working within a plan to meet your expectations. With regulations, shipping requirements and customer demands to balance, food manufacturers need an experienced partner they can rely on.

AIT meets this need for diverse customers across the food industry. Through our consultative approach to shipping, we assume full responsibility of shipments, circumventing delays and delivering them on time and within the required temperatures.

Contact us today to learn how our cold chain solutions can improve your food products. aitworldwide.com