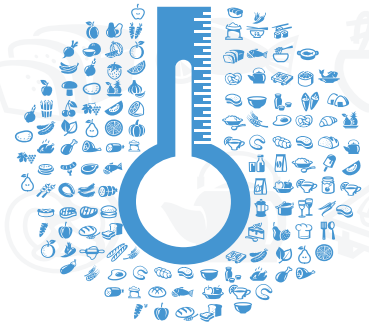




Case Study



Marine & Meat : Well-known brand that offers high-quality meat and seafood products.



Company Profile

A well-known brand that offers high-quality meat and seafood products. The company has gained popularity due to its focus on freshness, hygiene, and quality. However, the company faced significant challenges in the storage and transportation of fish. Fish is a highly perishable product, and maintaining its freshness and quality during storage and transportation is a significant challenge for any food company.

Challenge

Temperature control transportation and storage: One of the primary challenges was maintaining the freshness and quality of the fish during storage and transportation. The company used traditional ice boxes for storing and transporting the fish, which was not an efficient solution. The temperature inside the ice boxes was not consistent, and the fish often got spoiled due to temperature fluctuations. Moreover, the ice boxes were not hygienic, and the fish could get contaminated during storage and transportation.

Solution to Challenge

Temperature-controlled warehouses: TCI provided temperature-controlled warehouse facilities for storing the fish. The warehouses were equipped with state-of-the-art refrigeration systems, which maintained a consistent temperature inside the warehouse. The temperature was monitored regularly, and any temperature fluctuations were immediately addressed. The warehouses were also hygienic, and the fish was stored in a clean and safe.

Multi-temperature vehicles: TCI provided temperature-controlled vehicles for transporting the fish. The temperature was monitored regularly, and any temperature fluctuations were immediately addressed.



Customer Benefits

The company was able to maintain the freshness and quality of the fish during storage and transportation. The fish was stored and transported in a consistent temperature environment, which prevented spoilage and contamination, resulting in maintaining the reputation for providing high-quality and fresh seafood.

