



## Case Study



**Quick Service Restaurant (QSR) : QSR brand that specializes in serving fresh and healthy food.**



### Company Profile

The company is a QSR (Quick Service Restaurant) brand that specializes in serving fresh and healthy food. The company faced significant challenges in storage and transportation of perishable food.

### Challenge

1. Receiving of material from various suppliers in ambient, cold and frozen material,
2. Storage in multiplex racking
3. Taking Orders from NCR and Bangalore PODs,
4. Delivery from warehouse to POD on Just in time basis
5. Usage of Eutectics boxes for delivery of frozen and cold products.

### Solution to Challenge

1. Movement in Reefer Vehicles from the suppliers unit to different locations across India.
2. TCI provided temperature-controlled warehouses that maintained the required temperature range during the storage of different products.
3. Customized fleet with data logger and online GPS tracking.

### Customer Benefits

1. The company was able to maintain the freshness and quality of the perishable items during storage and transportation
2. The items were stored and transported in a consistent temperature environment, which prevented spoilage and contamination.
3. Cost effective

