



Zest Labs Professional Services

Providing strategic insights to improve operational efficiency and identify paths for integrating Zest Fresh to optimize food freshness and safety

Zest Labs portfolio of professional service offerings provides growers, processors, third-party logistics providers (3PLs) and retailers with strategic insights to improve operational efficiency in the fresh food supply chain. These services can then identify how Zest Fresh™ post-harvest freshness management solutions can best be implemented to reduce fresh and perishable food waste by 50% or more. Zest Labs' Professional Services addresses three core areas that are critical to improving the fresh food supply chain, reduce waste and improve profitability:

- **Evaluation of Current Waste Sources** in the supply chain to identify and quantify shrink sources and correct issues that impact freshness and shelf-life.
- **Operational Efficiency Assessments** that establish process adherence and equipment/asset utilization metrics and provide improvement strategies.
- **Systems Integration and Customization** of Quality Control Systems, Warehouse Management Systems (WMS) and Third-party Logistics (3PLs).

Growers, processors, 3PLs and retailers all have the goal of delivering the finest quality products to their customers. They have defined procedures from harvest or processing to the store for addressing food safety and quality. Unfortunately, the post-harvest fresh food supply chain is fraught with variables and challenges that can impact freshness such as delays in getting produce from the field to the packing house, bottlenecks in processing availability, and delays in distribution. All of these have impact on food freshness and safety. With the right data and analysis, these problems can be mitigated or avoided through proactive management of the supply chain.

By collecting and evaluating data about the condition of products from harvest through to the store, Zest Labs identifies issues that directly contribute to food waste. For example, product may be delayed in the field after harvest and remain at field temperature for several hours or individual pallets may be delayed in being precooled to the desired temperature. These

issues, and others, immediately impact freshness and reduce shelf-life but may go unnoticed or unmanaged leading to products being shipped with insufficient shelf-life

By assessing all the variables that can impact delivered freshness across the supply chain, we're able to provide organizations with the right strategies for creating the operational efficiencies necessary to improve product margin and sustainability by reducing food waste.

*Peter Mehring
CEO of Zest Labs*

that leads to waste. Once identified by Zest Labs, these issues can be corrected and managed to reduce the impact on delivered freshness, improving customer satisfaction and profitability and reducing waste.

By applying cloud-based predictive analytics and machine learning, Zest Labs provides strategic recommendations to improve operations. This includes ensuring that defined processes for food quality and safety are being followed, evaluating and optimizing equipment utilization for a variety of assets including trucks and trailers carrying produce and processing equipment such as precoolers, and even helping warehouse operators position pallets more efficiently and effectively to reduce unnecessary tasks to improve labor utilization.



Zest Labs helps workers make the right decisions and maintain best practices.

By integrating the Zest Fresh freshness management solution with WMS and quality control systems, growers, processors, 3PLs and retail grocers can achieve true transparency of their operations to improve decision making regarding food safety, freshness and intelligent pallet routing. This holistic view across all applications empowers workers across the supply chain to always make the right decisions and maintain best practices.

One of the world's leading retailers has engaged Zest Labs, after a pilot program, in a professional services agreement for its unmatched experience designing and implementing freshness management solutions that improve food safety and reduce waste. The [Zest Fresh](#) solution improves the freshness of produce sold to customers and helps organizations achieve efforts toward zero waste within their operations and throughout their supply chain.

To learn more about how Zest Labs Professional Services can provide you with strategic insights to identify and reduce waste and improve operation efficiencies, please email info@zestlabs.com or call 1 408 200 6527.

