

# COOLING SECTORS PROFILES

## Temperature Controlled Logistics Sector



In order for the consumer to be able to buy and safely consume fresh produce all year round, perishable goods and frozen food have to be sourced, transported, stored and distributed along the temperature controlled food supply chain. It is essential that the temperature controlled supply chain (or cold chain) is uninterrupted from farm to fork.



Food Supply Chain - From Farm to Fork  
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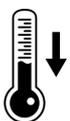
"The temperature controlled food supply chain can therefore be described as an uninterrupted series of refrigerated production, storage and distribution activities, along with associated equipment and logistics, which maintain a desired low-temperature range"

The temperature controlled food supply chain is used to preserve and to extend and ensure the shelf life of products, such as food and pharmaceutical drugs.



Which type of cooling is used for industrial refrigeration for temperature controlled storage?

- Compression of refrigerants (both in fixed and mobile refrigeration)
- Allied evaporators
- Condensers in the cooling chambers



What is the temperature range for cooling?

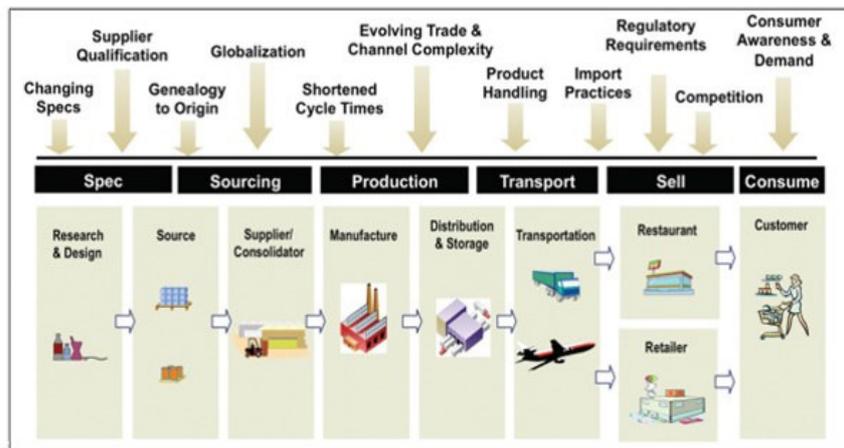
From  $-30^{\circ}\text{C}$  to  $+30^{\circ}\text{C}$  depending on the product. For example:  
 $-1^{\circ}\text{C}$  to  $+12^{\circ}\text{C}$  for goods stored at ambient temperatures  
 $-18^{\circ}\text{C}$  to  $-30^{\circ}\text{C}$  in rooms for the storage of deep frozen goods

The temperature controlled logistics sector with its temperature controlled (refrigerated) warehouses and temperature controlled (refrigerated) transport modes provides essential links for the frictionless functioning of the food supply chain.

The sector is an essential and trusted partner for producers and processors of food as well as for the retail sector as it provides the uninterrupted transport, storage as well as other value added services in temperature controlled conditions according to the specifications of the various products. With its services of providing an uninterrupted temperature controlled supply chain from farm to fork the sector contributes significantly to the prevention of food waste and food loss.



### What are the key nodes and management challenges that impact food distribution?



### What are the growth perspectives for the sector?

The trend shows that - due to the changing demographics and changing lifestyle habits the demand for food that's distributed along the temperature controlled food supply chain is steadily increasing.

The demand for fresh and chilled food has been steadily increasing in the past and it is expected that this trend to continue in the future. The same goes for the demand for convenient food and ready meals. The market for frozen food is also expected to grow. E-commerce and home delivery solutions for fresh food will experience a strong growth in the future.

Information kindly provided by ECSLA (<http://www.ecsla.eu>)

ECSLA is the European Cold Storage and Logistics Association, represents more than 900 public cold stores and refrigerated warehouses across Europe with a total capacity of more than 60 million cubic metres temperature controlled storage capacity.

ECSLA Member companies are a crucial link in the food supply chain connecting producers and processing companies with retailers and ultimately with the consumer.