

wipro ferretto  
**GUIDE**



# Logistics for the food industry

Proper product preservation, maximum quality control, optimum shelf life management and uninterrupted operation thanks to controlled temperatures: companies in the food industry face numerous logistical challenges every day, due in part to the distinctive nature of their products.

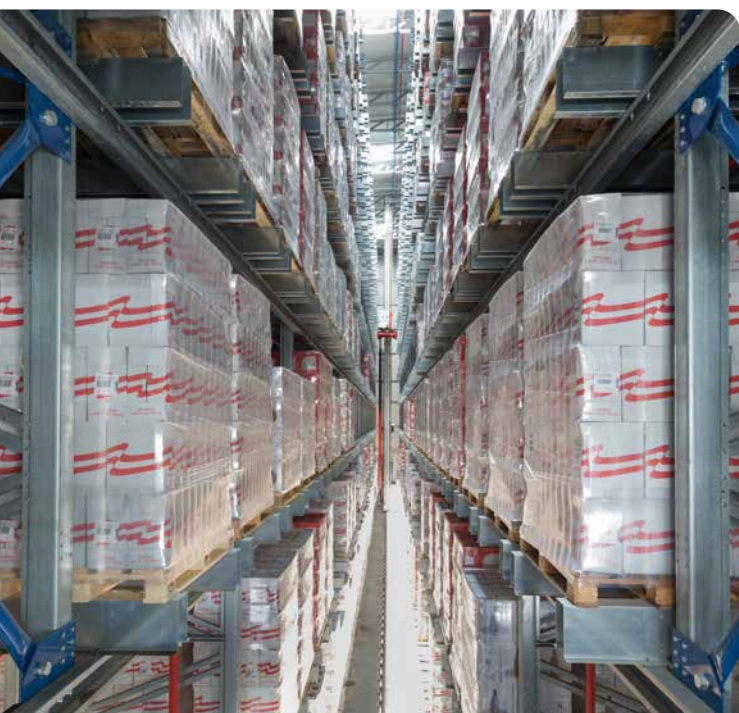
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As well as an emblem of our home country, Italy, and the epitome of its excellence, food is one of its main manufacturing industries. The food supply chain has always had specific requirements, with safety, flexibility, speed, precision and efficiency in stock management all making strategic contributions to its competitiveness. Therefore, more and more companies are choosing automation: it's essential for them to be able to count on effective storage and picking systems in order to provide a superior service and satisfy their partners and consumers.

## 1 The industry's main requirements

Perishable goods, variable demand, management of flows at high density, shelf lives and special storage requirements are just some of the many factors calling for exceptional performance in the food industry's logistics systems. In particular, the following are necessary in the food market:



- just-in-time logistics
- fast, precise and safe process management
- flexible, scalable systems that can adapt to change
- efficient interconnection between departments
- proper product preservation
- continuous quality control
- shelf life management and traceability.



## ② The benefits of automation

Automation can play a crucial role today for companies endeavouring to gain a competitive edge on all fronts, including in their warehouses. Thanks to the development of increasingly flexible and advanced systems, automated storage systems have all the ingredients needed to offer tangible benefits for food businesses.

### More space to satisfy your needs

An automatic solution will require 5 to 10 times less space than a traditional storage system to store the same amount of goods.

### Constant monitoring

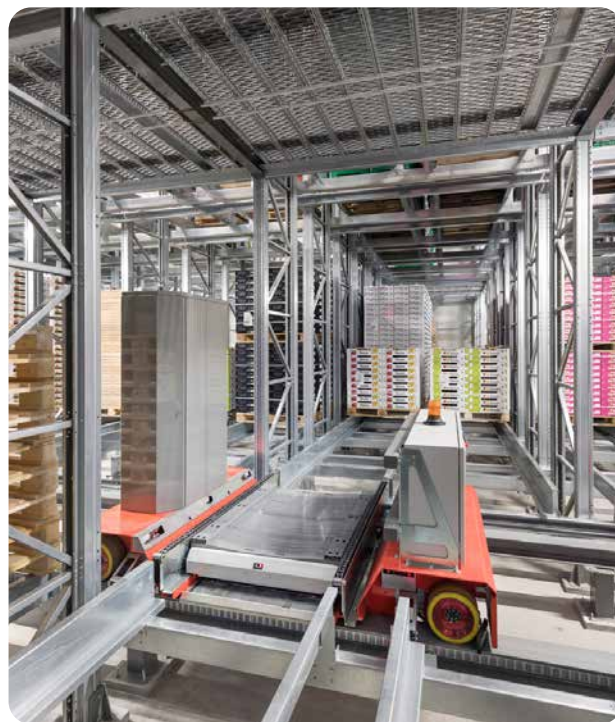
Management software allows stock to be constantly monitored in real time: this is indispensable for businesses that work with products having limited shelf lives.

### Safer, faster and more precise processes

Automation makes picking procedures faster and eliminates errors, thanks in part to the accessories provided for warehouse staff.

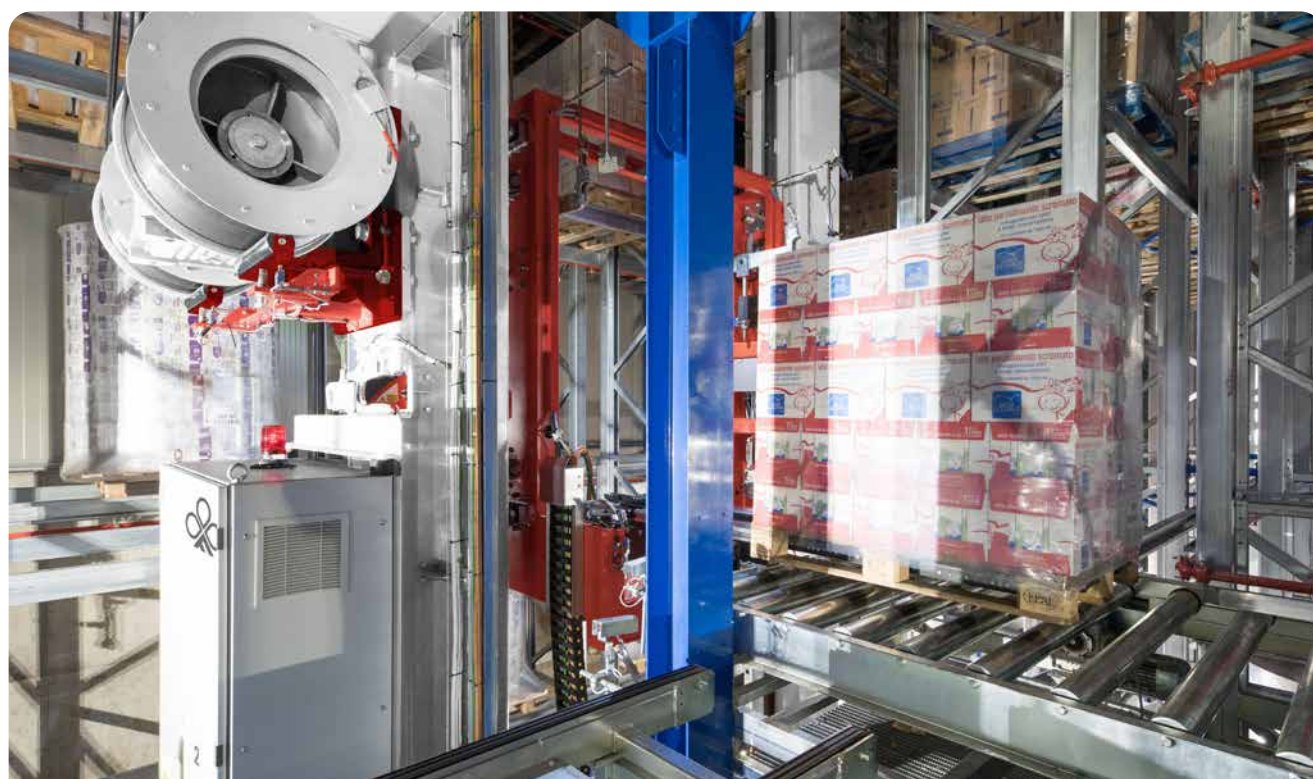
### Perfect storage of goods

Automated storage systems can be used to create and preserve the temperature-controlled environments required by perishable goods.



### Efficient process management

Continuous tracking of flows and orders paves the way to optimized stock management and punctual deliveries.



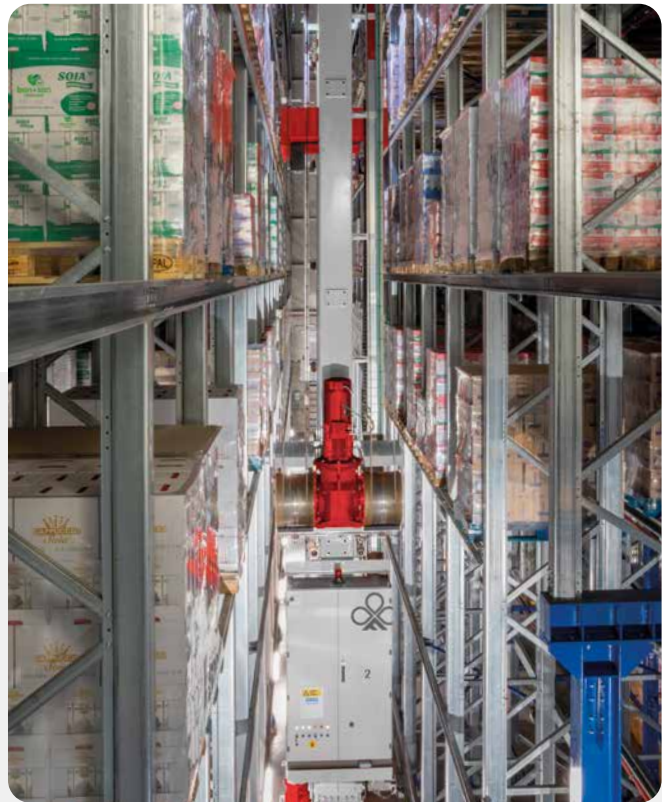
### ③ Wipro Ferretto automation for the food industry

Automated storage and retrieval systems (ASRS) for pallets and bins, systems capable of handling frozen products at controlled temperatures as low as  $-28^{\circ}\text{C}$  are just some of the solutions that enable Wipro Ferretto to satisfy the needs of businesses in the food industry.

#### **AUTOMATED STORAGE SYSTEMS: GUARANTEED EFFICIENCY AT CONTROLLED TEMPERATURES**

Complying with the very highest food preservation quality standards plays an essential part in the success of all food businesses.

Therefore, it's crucial for them to be able to guarantee perfect food conditions at every single stage in the supply chain. Automatic handling and storage systems can do just that, thus ensuring that companies can operate with maximum efficiency in controlled environments, even at low temperatures. Process automation means plans can be put in place to prepare orders for shipping during the night, so that in the morning they're ready to be loaded onto trucks, which avoids waiting times that might lead to deterioration of the goods.



There are various opportunities open to companies requiring logistics systems that can handle cold chain management or foods that must be stored in specific conditions.

For example, the systems designed and produced by Wipro Ferretto include Miniload automatic storage and retrieval systems and automated systems for pallets and bins, while stacker cranes and shuttles are among the solutions offered for picking procedures. The latter are ideal for managing multi-depth systems in production plants with a large number of items in stock and high picking and placing flows.

## SUCCESS STORIES

Thanks to its experience in the field and constant investments in automation, Wipro Ferretto has established itself as a logistics partner for numerous food businesses, especially in the dairy, milling and wine industries.

Take a look at our website to find out how our systems have catered to the storage needs of companies such as:

- Pantano Carni
- Industria Molitoria Denti
- Dolciaria Gadeschi
- Barba Stathis
- Texel
- Parmalat
- Centrale del Latte di Vicenza.





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FOOD INDUSTRY**

Do you want **more information** about our  
Logistics for the food industry?  
Go to the **relevant section** of our website or **contact us**

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