



Optimizing your supply chain

Ensuring quality control and monitoring of goods

Easy integration with other management systems

**PerishABLE empowers users
to cover and monitor all their
logistic processes**

PerishABLE is an innovative, efficient and adaptable technology, supporting supply chain logistic operators to track temperature and humidity parameters during the perishable food transportation and warehousing. PerishABLE provides stakeholders in the food and vegetable business domain with a smart solution, allowing real-time monitoring of food temperatures along the cold chain, from the transportation to the warehousing phase. It is a system which sends alerts automatically to users on their mobile phone, allowing timely corrective actions on the specific shipping and pallet, reducing waste of time during the dismantling of the track. Hence, it will give users the opportunity to improve the product life-cycle management, enabling pro-active and corrective measures to preserve the product quality. Furthermore, it can lead to the creation of new models for shelf life calculation of perishable goods. Customers can save money in the long term, get better quality products and make a positive impact on the environment.



Made up by the integration between ENCO's sensors system for real time data monitoring and the Holonix's i-Like Platform for collecting information, PerishABLE has an intuitive and easy to handle user interface focusing on data structures and communication. An Android based application provides to active users, such as truck drivers and operators, a complete tool to monitor the status of the products and alert them in case of sudden temperature change or similar events.

PerishABLE empowers users to cover and monitor all the logistic process. Through the usage of an easy app, they will have all relevant information on their device. Our solution is unique in the market because it is very easy to use and it has a good integration with other management systems (e.g. SAP). We collect information from different parts (sensor, i-Like, other system) in the same system and edit it to fulfill our customer individual needs.

What are the benefits of PerishABLE?

Another important competitive advantage of PerishABLE for warehouse operators is the adoption of the innovative handling method FEFO (First-Expire, First-Out). This system favours food waste reduction in the warehouse thanks to optimal management of orders. The shelf life of the stored products is taken into account, giving priority to those with a reduced one.

AgriAware

Our team consists of two SMEs, namely Holonix and Enco. Holonix is an Italian software company whose core commercial solution is an advanced modular solution for companies who wants to optimize the Product Lifecycle Management and increase the quality. ENCO is an Italian hardware and software provider experienced in the monitoring and control of temperature in real time, by using sensor systems. This strategic partnership enables us to be one of the best solution providers in the global logistic sector of food and other perishable products.



 Eva Coscia Holonix	 Lara Binotti Holonix	 Chiara Poggianella Holonix	 Simone Parrotta Holonix
 Manuel Larsen Holonix	 Lucia Ramundo Holonix	 Marco De La Feld ENCO	 Manuela Poerio ENCO

Address

Holonix s.r.l.
Corso Italia 8
20821 Meda, Italy
www.holonix.it

Contact

Eva Coscia
eva.coscia@holonix.it
+39 3488084918