



Delivering consistent export quality

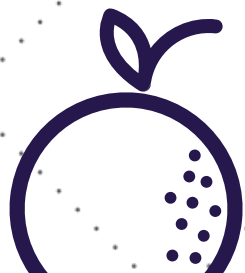
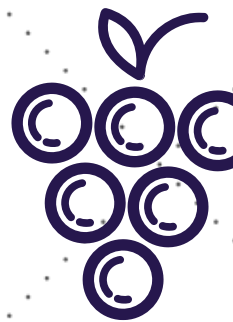
... are you nailing it !

9am-4pm

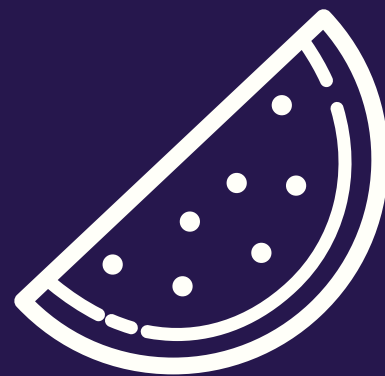
Wednesday, 9th October, 2019

Novotel Hotel, 200 Creek St, Brisbane

Places are strictly limited to 30 exporters, so RSVP now to secure a place. RSVP to Peter Hofman (peter.hofman@daf.qld.gov.au; 0407 173 608) or Dario Stefanelli (dario.stefanelli@agriculture.vic.gov.au; 0417 124 831) by 2nd September.

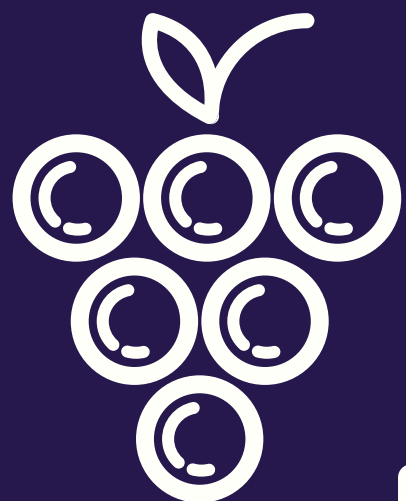


"How can you get consistency when the temperature in every airfreight consignment is different?" Scott Ledger, Manbulloo



Program

- # Cold chain monitoring-more than just insurance and claims management
- # IoT - how can it help you deliver quality produce
- # Choosing monitoring systems to suit your supply chain
- # Case study 1: How using real-time monitoring identified risks during sea-freight of summer-fruit
- # Case study 2: How using real-time monitoring identified improvements in a mango supply chain
- # Predicting the quality of your produce on arrival at the consumer
- # Temperature and time from harvest to retailer – a better indicator of freshness and shelf life!
- # From "first in-first out" to "first expired-first out"
- # "Quality-controlled logistics"-what is it?



"Helping you make decisions on how to keep your produce fresh."

The Serviced Supply Chains project is funded by the Hort Frontiers Asian Markets Fund (project AM15002), part of the Hort Frontiers strategic partnership initiative developed by Hort Innovation, with co-investment from the Department of Agriculture and Fisheries, Queensland (DAF), Department of Jobs, Precincts & Regions (Victoria), Manbulloo (mangoes), Montague Fresh (summerfruit), Glen Grove (citrus), the Australian Government plus in-kind support from the University of Queensland and the Chinese Academy of Sciences.

