भारतीय प्रबंध संस्थान बेंगलूर
INDIAN INSTITUTE OF MANAGEMENT
BANGALORE

The Supply Chain Management Centre at IIMB invites you to attend a Conference on

Maintaining safety and quality in perishable food supply chain using technology

Date: 20th July, 2022
Venue: IIMB Campus

Chilled

Frozen

Quality

Traceability

Food Safety

Temperature compliance
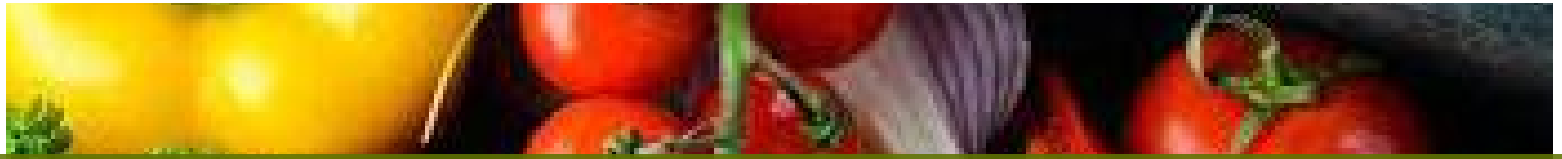
FSSAI Audit

Cold chain

Hygiene

Event Sponsor

TAGBOX

Event Partner

K-tech Centre of Excellence in IoT
powered by MeitY & NASSCOM

An **invite-only** event where senior professionals from supply chain, quality and technology functions will share experiences and real case studies from their organizations.

Last few years in India have witnessed rapid urbanization, exponential growth in consumption of packaged perishable products like dairy, F&V, chocolates, meats, batters etc., and meteoric rise in D2C, e-commerce and quick commerce channels. Maintenance of quality and safety until the consumer doorstep becomes extremely critical in this scenario. It is known that India's cold chain infrastructure is trailing demand and understanding of cold chain quality requirements is very low amongst logistics operators, especially in the last mile. Organizations need a systematic program to be able to maintain and measure quality of perishable products at each step of the supply chain. Technology needs to be the backbone of such a quality program.

Through a series of presentations and panel discussions, this event will discuss how organizations should go about creating such a quality program:

1. **Design:** What are the factors to be considered when designing the end-to-end supply chain for perishable products?

2. **Measurement:** What does the quality & safety scorecard for perishable supply chains look like? What to measure? How to measure? How often to measure?

3. **Traceability:** How to achieve perishable food traceability from raw material suppliers all the way to end-consumer doorstep delivery of finished goods?

4. **Regulation:** What are the changes required in FSSAI regulations to enable stricter quality control?

5. **Audit:** What kind of internal audit structure will enable correction and prevention of quality issues on a systematic basis?

6. **Technology:** How can technology enable perishable supply chain quality program?

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