

POWER OUTAGES, FOOD SPOILAGE & INSURANCE RISK

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The risk of power outages is increasing as a result of the current energy crisis. Consumers wonder how long their food will remain fresh and edible, but retailers must act immediately to prevent unnecessary spoilage. Imagine the power comes back on after 4 hours, the store manager can make an educated decision on food quality and safety, based on Axino's Core Temperature Intelligence (CTI) system. Deciding to either remove the impacted food groups, or keep it in stock if the Core Temperature has been not outside the compliance range. .

Food spoilage insurance coverage is a way retailers can protect themselves from the risks of prolonged power outages, equipment breakdowns, or mechanical failures. But that insurance coverage comes at a cost.

Axino reduces the risk of food spoilage by determining the relevant Core Temperature thresholds, 24/7. This helps retailers to make effective decisions minimising the cost of food waste, and mitigating the risk of blackouts and mechanical failures.

It's a win-win situation:

- Retailers can negotiate better conditions for their food spoilage insurance , and
- Insurers experience a reduction in payout for unneeded food spoilage instances

Core Temperature Intelligence Highlights

- Negotiable insurance policy with CTI insights
- Be proactive to prevent food spoilage and waste
- With CTI retailers know how long food will remain fresh and edible after power outage

Core Temperature Intelligence Features

- Suitable for all food groups
- Plug-and-play, suitable for cold-rooms
- Independent of store power and network supply
- End-to-end encryption & reliable data recording
- Fully auditable data for food safety inspections

"Integrating Axino Core Temperature Intelligence can help you save on insurance policy with automated food monitoring systems "



*The only solution with patented
Core Temperature Intelligence*



Reduce Waste

Protect inventory if equipment fails with 24/7 monitoring & real-time alarming



Eliminate workload for quality checks

Free your team to serve customers while sensors do the QA work



Stop quality loss

Ensure the highest quality with Core Temperature Intelligence (CTI)



Save energy & maintenance costs

Increase efficiency by gaining full visibility into equipment performance



ABOUT AXINO

Axino combines IoT sensor technology with patented AI algorithms to ensure freshness while reducing energy consumption. By digitizing and automating quality management process, we take the guess work out of food safety (HACCP) compliance. Learn more at www.axino.ai