



WHAT IT TAKES TO KEEP FOOD FRESH FROM FARM TO FORK

WELCOME TO THE COLD CHAIN



FOOD PRODUCERS & IMPORTERS

Food from farmers, producers and importers from around the world first enters the cold chain by road, rail or sea.

PROCESSING FACILITIES

Depending on the commodity, food may go into a facility where it needs to be processed even further before going into cold storage.

COLD STORAGE FACILITIES

Food then moves into various types of strategically located cold storage warehouses that safely store food before it moves on to its next destination. Some products have a long way to go, so they may be stored in multiple cold storage facilities throughout their journey.

DISTRIBUTION & FULFILLMENT CENTERS

As customer orders are made, products are sent to distribution and fulfillment centers where they're parsed out into orders and placed on pallets for delivery. Through multi-vendor consolidation, even the most complex orders are possible.

RETAILERS & RESTAURANTS

Restaurants and retailers receive their orders. From there, food is placed on shelves or plated for the final consumer.

CONSUMERS

Thanks to a more connected cold chain, people can enjoy popular commodities and delicacies from across the globe.