

# Quality Insights for Distribution Centers

FoodDS®

## Complete visibility. Endless insights. Optimized sourcing.

Our quality management solution gives you the tools to standardize your inspection process. Consistently capture data across inspectors and locations to improve the quality, freshness, and value of your perishables.

Quality Insights automates the inspection process to maximize the efficiency of your inspectors. It aggregates data to help your buyers make informed sourcing decisions and provides feedback to suppliers to improve quality and reduce rejections. With the Quality Insights solution, you'll strengthen supplier relationships, reduce shrink, and increase customer loyalty and sales.



Standardize the inspection process to achieve consistency



Use benchmarking tools and scorecards to improve supplier performance



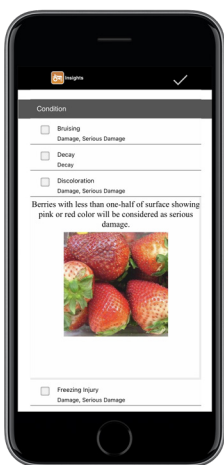
Safeguard product quality by monitoring in-transit temperature handling and associate temperature fluctuations to product quality



Leverage data and insights to transform sourcing decisions



Streamline communication to strengthen customer and supplier relationships



## Maximize the Effectiveness of Your QA Team

Use our mobile app to standardize your inspection process and consistently capture data.

- Automate the inspection process with an easy-to-use mobile application that guides inspectors and increases their productivity.
- Capture quality metrics consistently across all commodities and locations, reducing inspection variability. Our app gives inspectors access to quality specs, inspection photos, and defect images.
- Keep inspectors focused on deliveries with potential problems.
- Monitor inspection duration for each inspector to identify where productivity needs to be improved.

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These dashboards [have] allowed [us] to improve our quality from our vendors. It's given us better visibility in all of our locations. It's given our fresh directors[and] our sales managers the opportunity to go in and evaluate the vendors they're using at the division level.

- Tony Mitchell, VP of Corporate Produce, AWG

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# Easily Access Real-Time Insights to Make Data-Driven Decisions

Our platform aggregates your data, providing key insights that will transform your business.

- View aggregated data on different commodities, suppliers, locations, and seasons to identify variables impacting quality.
- Use benchmarking tools and scorecards to compare supplier performance and help you make objective sourcing decisions.
- Compare inspection data across DC locations to identify variances and issues.
- View the most common defects by category and supplier.
- Gain access to inspection data and trends to coach inspectors and improve team productivity.
- Obtain visibility into cold chain integrity within the application at the start of the inspection and identify cold chain abuse and variability in product handling.



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Our customers are telling us fruit and vegetables from our fresh department are the most important thing when it comes to quality and that quality determines which supermarket they are going to shop at. iFoodDS | HarvestMark has helped us improve the quality and consistency within our supermarket business while differentiating the quality of our relationship with growers.

- Woolworths Australia

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## Collaborate with Your Supplier Network to Improve Product Quality

Our platform makes it easy to communicate with suppliers so you can strengthen relationships and improve product quality.

- Drive accountability and timely resolution of quality issues with corrective action tracking in your Product Assessment Form.
- Get automatic email alerts with detailed inspection data and pictures whenever freshness or quality thresholds fall below standards.

## iFoodDS also offers add-on solutions for Quality Insights to enhance quality and freshness management:

- Our Shelf Life solution allows you to monitor product changes over time so you can better understand how products hold up over a given shelf-life period.
- Our Shipping Point Inspections solution helps you confirm the quality of product meets your specs prior to shipment. Avoid costly rejections at the DC and keep shelves stocked by proactively finding different suppliers if the initial product doesn't meet spec.

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iFoodDS.



Get Started